

COCTELES Y MÁS (COCKTAILS & MORE)

FROZEN & FAMOUS

It's Frozen!

Mezcal, Strega, Aperol, Honey, Lime,
Orange Juice,
Served Down 13

PARASOL

It's Frozen!

Privateer Single Batch Rum, Pineapple,
Banana Liqueur, Lime,
Coconut Turbinado, Served Up 13
ADD A RUM FLOAT +4

MARGARITA

Tequila, Nixta,
Ancho Reyes Verde, Lime
Served on the Rocks 11
MAKE IT SPICY +2

PEAR PRESSURE

New Riff "Sweet Tea",
Pear and Ginger Cordial,
Lemon, Pear Liqueur
Served on the Rocks,
with a Pear Wedge, 16

TOP SHELF MARGARITA

Paladar "LC" Blanco,
Charleston Grey Watermelon,
Lime, Salt, Served on the
Rocks 20

DOUBLE BARREL OLD FASHIONED

Herradura "LC" Barrel Pick Reposado,
Mole & Orange Bitters, Agave,
Grapefruit Twist
Served on a Large Rock 17

ESPRESSO MARTINI

Herradura "LC" Barrel Pick Reposado,
Goodman Cold Brew, Cacao Liqueur,
Mole, Coconut Turbinado
Served on Nitro 16

PALOMA #3

Espadin, Montenegro,
Bell Pepper, Lime,
Soda Water,
Served on the Rocks 13

SPRITZ ME!

Cucumber Gin, Xila,
Hibiscus & Lemon
Served on the Rocks,
Finished w/ Bubbles 14

RANCH WATER

Tequila Blanco, Sotol,
Ancho Reyes Rojo,
Lime & Grapefruit Twist
Served on the Rocks 12
MAKE IT SPICY +2

Ask about our
Zero ~ Proof
Cocktail list!

MEXICAN COKE [355mL] 6

MEXICAN SPRITE [355mL] 6

TOPO CHICO [360mL] 8

DIET COKE [355mL] 5

JARRITOS [300mL] 6

SMOKED MEATS & FRESH TORTILLAS

LITTLE COYOTE

Bill of Fare

3950 TENNESSEE AVE • (423) 800-7483
DINE IN OR TAKE IT TO GO!

WWW.LITTLECOYOTE.COM

CHIQUITAS (SMALL)

RED SNAPPER **PESCADILLO**(PUFFY TACO) / GUACAMOLE SALAD \$6.25

STUFFED **AVOCADO** / RED CHIMICHURRI MAYO / TORTILLA GREMOLATA
LOCAL TOMATO \$9 / CARNITAS \$11.5 / BRISKET \$14.5

DAILY SMOKED **SAUSAGE** / SALSA MACHA \$13.75

TUNA TOSTADA / WATERMELON / CHILI / AVOCADO \$10.5 EACH

HEIRLOOM TOMATO SALAD / QUESO FRESCO
HERBS / TOMATO & SHALLOT VINAIGRETTE \$14

GULF SHRIMP **“AL AJILLO”** / CHILI ARBOL / GREEN MOLE \$16

BRISKET **ENCHILADAS** / TEXAS RED GRAVY / CHEDDAR \$16.5

GRILLED QUESO / SPICY TOMATO JAM \$15.25

LADOS (SIDES)

CORN RIBS / CHILI CREMA / COTIJA / CILANTRO \$7.5

AYOCOTE **BEANS & RICE** / SMOKED PORK / CHILIS / CILANTRO \$7.5

MARINATED **HABANADAS PEPPERS** / CHORIZO \$7.5

FUERTES (STRONG)

PORK **CARNITAS** / APPLE / CHARRED ONION / CILANTRO \$24

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / MARINATED TOMATOES
4 RIBS \$17 / 6 RIBS \$25.5/ 8 RIBS \$34

SMOKED BEEF **BRISKET** / GRILLED ONION / GRILLED HABANADAS
1/2 POUND \$31 / 1 POUND \$59

RED KURI SQUASH / SALSA MACHA / APPLES / HERBS / SESAME
\$18

SMOKED **CHICKEN** / LOCAL MELONS / AJO BLANCO / PEPITAS
HALF \$27.5 / WHOLE \$48

BEAR CREEK FARM STEAK **FAJITAS** / LOCAL PEPPERS
HEIRLOOM TOMATOES / SALSA ROJA \$35

GULF **RED SNAPPER** / GRILLED CORN / TOMATO WATER \$48

HELADOS (ICE CREAM)

AGAVE VANILLA / MINT \$7.5

BLUEBERRY BUTTERMILK / BLUEBERRY POWDER \$7.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.