

CÓCTELES 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

Jack Daniels Barrel Select,
Pear and Ginger Cordial,
Lemon, Pear Liqueur
Served on the Rocks,
with a Pear Wedge, 18

TOP SHELF MARGARITA

Paladar LC High Proof,
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

TEQUILA MOCKINGBIRD

Tequila, Hibiscus,
Cinnamon, Lemon,
Brut Cava
Served Up 12

CORE MEMORY

Laird's BiB Apple Brandy,
Privateer Private Barrel Rum,
Averna, Amaro Nonino,
Apple Cider
Served Up 18

RANCH WATER

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

FUN FOR EVERYONE

Zero Proof Cocktails!

Margarita 9
Paloma 9
Hibiscus Tea "Jamaica" 7

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** / BUTTERNUT MOSTARDA \$13.75

GRILLED QUESO / SPICY TOMATO JAM \$15.25

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

GULF SHRIMP **“AL AJILLO”** / CHILI ARBOL / GREEN MOLE \$16.5

SMOKED PORK **ENCHILADAS** / TEXAS RED GRAVY / CHEDDAR \$16.5

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

LADOS (SIDES)

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

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

MARINATED **SHISHITO 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 SHISHITO
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

STEAMED **MUSSELS** / CHORIZO / CHIMICHURRI BUTTER / TEQUILA \$24

HELADOS (ICE CREAM)

BUTTER PECAN / CANDIED PECANS \$7.5

AUTUMN SQUASH / CANDIED THYME \$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.