

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 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,
18

TOP SHELF MARGARITA

LC Paladar High Proof,
Blood Orange,
Lime, Salt, Agave
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

LIFESAVER

Wheatley Vodka,
Bauchant Orange Liquer,
Lemon, Cranberry,
Served in a Collins 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

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)

PORK BELLY BURNT END **WEDGE SALAD** / PECANS / BLUE CHEESE \$16.5

TUNA TOSTADA / CANARY MELON / CHILI / AVOCADO \$10.5 EACH

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

DAILY SMOKED **SAUSAGE** / PARSNIP CHILI PUREE \$13.75

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

GRILLED QUESO / SPICY TOMATO JAM \$15.25

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

AGUACHILI DE CORAZON / TOMATOES / GUAJILLOS / PEPITAS \$15

LADOS (SIDES)

COWBOY **BEANS** / SMOKED PORK / CHILIS / GUAJILLO BUTTER \$7.5

FRIED SWEET POTATOES / BLACK SALSA MAYO \$7.5

COLLARD GREEN **SLAW** / HABANADA/ SUNCHOKE/ PORK BELLY \$7.5

FUERTES (STRONG)

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

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

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

RED KURI **SQUASH** / SALSA MACHA / APPLE / HERBS / SESAME
\$18

SMOKED **CHICKEN** / BURNT CAULIFLOWER / RAISIN / ARUGULA
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.