

COCTELES Y MÁS (COCKTAILS & MORE)

FROZEN & FAMOUS

It's Frozen!

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

PAINKILLER

It's Frozen!

Coconut Cartel Rum, Velvet Falernum
Pineapple, Orange, Cocunut
Lemon, Lime, Nutmeg
Served Up 13, ADD 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

Santaleza Anejo,
Blood Orange Cordial,
Lime, Salt, Served on Rocks
24

DOUBLE BARREL OLD FASHIONED

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

ESPRESSO MARTINI

Corazon 'LC' Reposado,
Goodman Cold Brew, Cacao Liqueur,
Mole, Coconut Turbinado
Served with 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,
Lemon, Lime,
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

MICHELIN 2025

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

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

DAILY SMOKED **SAUSAGE** / BERGAMONT GASTRIQUE \$13.75

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

GRILLED QUESO / JIMMY NARDELLO + CHORIZO JAM \$15.25

SCALLOP **“AL AJILLO”** / NDUJA / HERB BUTTER \$19.5

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

SCALLOP **PESCADILLO** (PUFFY TACO) / AVOCADO PICO \$6.25

LADOS (SIDES)

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

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

FRIED SWEET POTATOES / BLACK SALSA MAYO \$7.5

FUERTES (STRONG)

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

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / MARINATED BUTTERNUT
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

SMOKED **BEEF RIB** / PICKLED JIMMY NARDELLO PEPPERS \$75

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.