

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, Coconut
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

"LC" Paladar Blanco,
Blood Orange Cordial,
Lime, Salt, Served on Rocks
20

DOUBLE BARREL OLD FASHIONED

Herradura Double Barrel Reposado,
Mole & Orange Bitters, Agave,
Grapefruit Twist
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

ZERO PROOF COCKTAILS

Fun for Everyone!

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** / CHIPOTLE GASTRIQUE \$13.75

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

GRILLED QUESO / JALAPENO JAM \$15.25

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

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

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

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 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
TOMATOES / GRILLED ONION / 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.