

COCTELES Y MÁS (COCKTAILS & MORE)

FROZEN & FAMOUS

It's Frozen!

Mezcal, Strega, Aperol, Lime,
Orange Juice
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 Single Barrel Select,
Pear and Ginger Cordial, Lemon
Juice, Pear Liqueur
Served on the Rocks,
with a Pear Wedge, 18

TOP SHELF MARGARITA

Clase Azul Plata,
Blood Orange Cordial,
Lime, Salt, Agave,
Served on Rocks
32

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,
Beauchant Orange Liqueur,
Lemon, Cranberry
Served in Collins 12

TEQUILA MOCKINGBIRD

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

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 [237mL] 5

JARRITOS [300mL] 6

SMOKED MEATS & FRESH TORTILLAS

LITTLE COYOTE

Bill of Fare ~ Lunch

MICHELIN 2025

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

WWW.LITTLECOYOTE.COM

CHIQUITAS (SMALL)

EGG IN PURGATORY / CHILIS / TOMATO SAUCE / SMOKED PORK
COTIJA / TORTILLA GREMOLATA / POACHED EGG \$9.25

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

FRIED **RIBS** / ANCHO / AGAVE / PEANUTS \$13

GRILLED QUESO / LOCAL PEPPER JAM \$15.25

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

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

BELGIAN **ENDIVE SALAD** / CHIMICHURRI ROJA / COTIJA
APPLES / PECANS \$14

LADOS (SIDES)

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

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

FRIED SWEET POTATOES / BLACK SALSA MAYO \$7.5

FUERTES (STRONG)

TOSTADA / PORK TINGA / REFRIED BEANS
PICKLED FRESNO / AVOCADO / COTIJA / FRIED EGG \$13.5

SMOKED BRISKET **MIGAS** / SCRAMBLED EGGS / TORTILLAS
COTIJA / BURST TOMATO PICO DE GALLO \$17.5

SMOKED **CHICKEN** / BURNT CAULIFLOWER / RAISIN / ARUGULA
HALF \$27 / WHOLE \$48

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

ENCHILADAS DE CREMA / SMOKED CHICKEN / SALSA VERDE / CHIHUAHUA \$15

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

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

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.