

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

Paladar High Proof,
Prickly Pear,
Lime, Salt, Agave,
Served on Rocks
20

TEQUILA MOCKINGBIRD

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

ESPRESSO MARTINI

Corazon 'LC' Reposado,
Niedlov Cold Brew, Cacao Liqueur,
Mole, Coconut Turbinado
Served with Nitro 16

LIFESAVER

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

CORE MEMORY

Laird's BIB Apple Brandy,
Privateer Navy Yard Rum,
Averna, Amaro Nonino,
Crimson Crisp Apple,
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 [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

SCALLOP "AL AJILLO" / NDUJA / HERB BUTTER \$19.5

GRILLED QUESO / SATSUMA PECAN JAM \$15.25

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

LADOS (SIDES)

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

FRIED SWEET POTATOES / BLACK SALSA MAYO \$7.5

FUERTES (STRONG)

TOSTADA / PORK TINGA / REFRIED BEANS
CABBAGE CHOW CHOW / 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 / FINGERLING POTATOES
SCALLION / TOMATILLO / RED CHIMICHURRI BUTTER \$35

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

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

HELADOS (ICE CREAM)

CHOCOLATE ATOLE / CINNAMON CRUNCH \$7.5

MINT / CHOCOLATE CHIP \$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.