

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 100" Paladar Blanco,
Prickly Pear & Thyme
Cordial, Lime, Dry Curacao,
Agave, Salt, 20

OAXACAN OLD FASHIONED

Herradura 'Dos Coyotitos',
Rey Campero Espadin & Cuishe,
Mole & Orange Bitters, Agave
Orange Twist 20

ESPRESSO MARTINI

Corazon 'LC' Reposado,
Niedlov 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 Navy Yard Rum,
Averna, Amaro Nonino,
Crimson Crisp Apple,
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 / SATSUMA PECAN JAM \$15.25

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

RED SNAPPER **PESCADILLO** (PUFFY TACO) / AVOCADO CREMA \$6.25

LADOS (SIDES)

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

FRIED SWEET POTATOES / BLACK SALSA MAYO \$7.5

COLLARD GREEN **SLAW** / TOMATILLO / TURNIP / PORK BELLY \$7.5

FUERTES (STRONG)

PORK **CARNITAS** / MEDJOOOL DATES / CHARRED ONION / CILANTRO \$28

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** / FINGERLING POTATO
SCALLION / CHAYOTE / RED CHIMICHURRI BUTTER \$35

GULF **RED SNAPPER** / POZOLE VERDE / CHOCHOYOTES / WATERCRESS \$38

SMOKED **BEEF RIB** / SALT & VINEGAR TURNIPS \$75

HELADOS (ICE CREAM)

CHOCOLATE ATOLE / CINNAMON CRUNCH \$7.5

MINT / CHOCLATE 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.