

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

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

OAXACAN OLD FASHIONED

Herradura 'Dos Coyotitos',  
Colores Espadin,  
Mole & Orange Bitters, Agave  
Orange Twist 18

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

**GRILLED QUESO** / SATSUMA JAM / PECANS \$15.25

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

GULF RED FISH **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

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

BEAR CREEK FARM STEAK **FAJITAS** / FINGERLING POTATO  
SCALLION / CHAYOTE / RED CHIMICHURRI BUTTER \$35

SMOKED **CHICKEN** / BURNT CAULIFLOWER / RAISIN / ARUGULA  
HALF \$27.5 / WHOLE \$48

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.