

Served Up 13, ADD RUM FLOAT +4

CÓCTELES Y MÁS (COCKTAILS & MORE)

FROZEN & FAMOUS

It's Frozen!

Mezcal, Strega, Aperol, Honey, Lime,  
Orange,  
Served Down 13

CARAJILLO

It's Frozen!

El Jimador Reposado, Licor 43,  
Neidlov's Cold Brew, Turbinado  
Served Down 13

MARGARITA

Tequila, Bauchant,  
Ancho Reyes Verde,  
Lime, Agave, Salt  
Served on the Rocks 10  
MAKE IT SPICY +2

'GOLD' RUSH

Bardstown Gold Rush,  
Amaro Montenegro, Lemon,  
Cara Cara Honey, Thyme  
17.5

TOP SHELF MARGARITA

Lalo Blanco,  
Blood Orange Cordial, Lime,  
Dry Curacao, Salt  
Served on Rocks 20

OAXACAN OLD FASHIONED

Herradura 'Dos Coyotitos',  
Rey Campero Espadin + Cuishe,  
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

CASA ROJA

Rey Campero Espadin,  
Campari, Antica Vermouth,  
Xila, Big Cube  
17

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

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

**GRILLED QUESO** / CARA CARA MARMALADE / PECANS \$15.25

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

GULF REDFISH **PESCADILLO** (PUFFY TACO) / AVOCADO CREMA \$6.25

TUNA **AGUACHILE** / PRICKLY PEAR / HORSERADISH / BEETS \$16

DAILY SMOKED **SAUSAGE** / CHIPOTLE GASTRIQUE \$13.75

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** / MEDJOL 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

GULF **REDFISH** / 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

KABOCHA **SQUASH** / SALSA MACHA / APPLE / HERBS / SESAME  
\$18

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.