

# COCTELES 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, Nixta,  
Ancho Reyes Verde,  
Lime, Salt  
Served on the Rocks 11  
MAKE IT SPICY +2

## 'GOLD' RUSH

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

## TOP SHELF MARGARITA

Paladar 'LC' Blanco,  
Blood Orange Cordial, Lime,  
Dry Curacao, Salt  
Served on Rocks 20

## OAXACAN OLD FASHIONED

Herradura 'Dos Coyotitos',  
Rey Campero MadreCuishe,  
Mole & Orange Bitters, Agave  
Orange Twist 19

## 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)

CAESAR **SALAD** / COTIJA / FRESNO / CILANTRO \$14  
ADD BOQUERONES \$4

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** / WHITE GRAPEFRUIT 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

## 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

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

**WILD MUSHROOMS** / JIMMY RED CORN / PEPITA / HERBS \$20

## 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.