

CÓCTELES Y MÁS (COCKTAILS & MORE)

FROZEN & FAMOUS

It's Frozen!

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

CARAJILLO

It's Frozen!

El Jimador Reposado, Licor 43,
Niedlov Cold Brew, Turbinado
Served Down 13

LC MARGARITA

Tequila, Nixta,
Ancho Reyes Verde & Lime
Served on the Rocks 11
MAKE IT SPICY +2

OAXACAN OLD FASHIONED

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

TOP SHELF MARGARITA

Paladar 'LC' Blanco,
Blood Orange Cordial, Lime,
Dry Curacao, Salt
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

'GOLD' RUSH

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

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

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

GRILLED QUESO / RUBY RED GRAPEFRUIT MARMALADE / PECAN
\$15.25

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

FRIED RIBS / ANCHO / AGAVE / PEANUTS \$13

LADOS (SIDES)

FRIED SWEET POTATOES / BLACK SALSA MAYO \$7.5

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

FUERTES (STRONG)

PORK TINGA TOSTADA / REFRIED BEANS
CACTUS CHOW CHOW / AVOCADO / COTIJA / FRIED EGG \$13.5

SMOKED BRISKET MIGAS / SCRAMBLED EGGS / TORTILLAS
COTIJA / BURST TOMATO PICO DE GALLO \$17.5

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

ENCHILADAS DE CREMA / SMOKED CHICKEN / SALSA VERDE / CHIHUAHUA \$21

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.