

COCTELES Y MÁS (COCKTAILS & MORE)

MOJITO

It's Frozen!

Planteray 3 Star Rum, Giffard Menthe,
Lime, Mint
Served Up 13

CARAJILLO

It's Frozen!

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

MARGARITA

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

GOLD RUSH

J. Mattingly Rebellion,
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 Field Blend,
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

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
Horchata 8
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
PICKLED RADISH \$9 / CARNITAS \$11.5 / BRISKET \$14.5

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

GRILLED QUESO / PECANS / RUBY RED GRAPEFRUIT \$15.25

CALAMARI **“AL AJILLO”** / CRAWFISH / HERB BUTTER \$17

DAILY SMOKED **SAUSAGE** / SPRING ONION RELISH \$13.75

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

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

LADOS (SIDES)

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

SMASHED POTATOES / GARLIC MAYO \$7.5

MARINATED **BEETS** / QUESO FRESCO / CHILIS / TURNIP CHIPS / PECAN \$7.5

FUERTES (STRONG)

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

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / PICKLED RADISH
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** / ROMESCO VERDE / VIDALIA / STRAWBERRY / CREMA
HALF \$27.5 / WHOLE \$48

WILD MUSHROOMS / WHITE CORN GRITS / 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.