

# CÓCTELES Y MÁS (COCKTAILS & MORE)

## BLUEBERRY LEMON DROP

*It's Frozen!*

Wheatley, Bauchant,  
Blueberry, Lemon  
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 Madre Cuishe,  
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 / JALAPENO / CILANTRO \$14  
ADD BOQUERONES \$4

STUFFED AVOCADO / RED CHIMICHURRI MAYO / TORTILLA GREMOLATA  
PICKLED DAIKON \$9 / CARNITAS \$12.5 / BRISKET \$15.5

SMOKED PORK ENCHILADAS / TEXAS RED GRAVY / CHEDDAR \$16.5

GRILLED QUESO / PECANS / TOMATO JAM \$15.5

CALAMARI "AL AJILLO" / GARLIC / HERB BUTTER \$17.5

DAILY SMOKED SAUSAGE / SPRING ONION RELISH \$13.75

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

GULF REDFISH PESCADILLO (PUFFY TACO) / AVOCADO CREMA \$6.5

LADOS (SIDES)

COWBOY BEANS / SMOKED PORK / CHILIS / GUAJILLO BUTTER \$7.75

SMASHED POTATOES / GARLIC MAYO \$7.75

FUERTES (STRONG)

PORK CARNITAS / APPLES / CHARRED ONION / CILANTRO \$28

SMOKED PORK RIBS / MEZCAL MOP SAUCE / DAIKON  
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 / ARUGULA \$38

BEAR CREEK FARM STEAK FAJITAS / FINGERLING POTATO  
SCALLION / LOCAL MUSHROOM / RED CHIMICHURRI BUTTER \$35.5

SMOKED CHICKEN / ROMESCO VERDE / VIDALIA / STRAWBERRY / CREMA  
HALF \$27.5 / WHOLE \$48

WILD MUSHROOMS / JIMMY RED CORN GRITS / PEPITA / HERBS \$23

HELADOS (ICE CREAM)

CHOCOLATE ATOLE / CINNAMON CRUNCH \$7.75

MINT / CHOCOLATE CHIP \$7.75

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.