

COCTELES 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

MAVERICK

Willett Small Batch Bourbon,
Nonino, Aperol, Lemon,
Luxardo, Cava
20

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 Tobala,
Mole & Orange Bitters, Agave
Orange Twist 20

LC MARTINI

Paladar Blanco 100, 5 Sentidos
Tepextate, Dolin Blanc, Orange
Bitters
19

PALOMA #4

El Jimador Reposado,
Giffard Rhubarb,
St Germain, Strawberry
Shrub, Grapefruit, Lime
15

ESPRESSO MARTINI

Corazon 'LC' Reposado,
Niedlov Cold Brew, Cacao
Liqueur, Mole, Coconut
Turbinado
Served on Nitro 16

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)

WILD ONION GARDEN **SALAD** / BABY MUSTARD GREENS / RAMPS
FROMAGE BLANC \$15

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 / PINK LEMON & STRAWBERRY MARMALADE
\$15.5

CALAMARI **“AL AJILLO”** / CRAWFISH / GARLIC / HERB BUTTER \$17.5

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

TUNA **AGUACHILE** / PRICKLY PEAR / 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

CHARRED **ASPARAGUS** / ALMOND / HERBS / QUESO FRESCO \$8.75

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 / WATERCRESS \$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.