

COCTELES Y MÁS (COCKTAILS & MORE)

BLUEBERRY LEMON DROP

It's Frozen!

Wheatley, Bauchant,
Blueberry, Lemon
Served Up 13

THE CLASSIC MARG

It's Frozen!

Corazon Blanco, Bauchant, Lime, Agave
Served Down 13
MAKE IT SPICY +2

MARGARITA

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

OAXACAN OLD FASHIONED

Herradura 'Dos Coyotitos',
Colores Espadin,
Mole & Orange Bitters, Agave
Orange Twist 17

TOP SHELF MARGARITA

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

GREEN RICKEY

Fords Gin, Cucumber, Basil,
Pineapple, Tonic, Soda,
Jalapeno Tincture 12

ESPRESSO MARTINI

Corazon 'LC' Reposado,
Niedlovs Cold Brew, Cacao Liqueur,
Mole, Coconut Turbinado
Served with Nitro 16

PALOMA #4

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

MAVERICK

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

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
Horchata 8
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 / COTIJA
SMOKED PORK / TORTILLA GREMOLATA / POACHED EGG \$9.25

WILD ONION GARDEN SALAD / FRILLY MUSTARD /
FAVA BEANS / STRAWBERRY / GARLEEK / FROMAGE BLANC \$15

GRILLED QUESO / PECANS / STRAWBERRY & SERRANO JAM \$15.5

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

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

DAILY SMOKED SAUSAGE / SPRING ONION RELISH \$13.75

SCALLOP AGUACHILE / SERRANO / KUMQUAT / PEACH LEAF / PECANS \$16

LADOS (SIDES)

SMASHED POTATOES / GARLIC MAYO \$7.25

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

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

FUERTES (STRONG)

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

PORK BELLY TINGA TOSTADA / REFRIED BEANS
PICKLED ONION / AVOCADO / COTIJA / FRIED EGG \$13.5

SMOKED PORK 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

SMOKED BEEF BRISKET / GRILLED ONION / GRILLED JALAPENO
1/2 POUND \$31 / 1 POUND \$59

SMOKED QUAIL / HOMINY / CABBAGE / CHORIZO / PEANUT \$18

FRIED MISSISSIPPI CATFISH / GREEN TOMATO /
RAMPS / GOAT CHEESE GRITS \$26

HELADOS (ICE CREAM)

DARK CHOCOLATE / CHOCOLATE CHIPS \$7.75

STRAWBERRIES & CREAM / WHITE CHOCOLATE \$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.