

COCTELES Y MÁS (COCKTAILS & MORE)

BLUEBERRY LEMON DROP

It's Frozen!

Wheatley, Bauchant,
Blueberry, Lemon
Served Up 13

PEACH MARGARITA

It's Frozen!

El Jimador Blanco, Koch Mezcal,
Vedrenne Creme de Peche, Lime, Agave
Served Down 13

MARGARITA

Tequila, Nixta,
Ancho Reyes,
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,
Lime, Bauchant, Agave, Salt
Served on Rocks 20

OAXACAN OLD FASHIONED

Herradura 'Dos Coyotitos',
5 Sentidos Cuishe,
Mole & Orange Bitters, Agave
Grapefruit Twist 21

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
Hibiscus Tea "Jamaica" 7
Horchata 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** / FRILL MUSTARD / FAVA BEANS
STRAWBERRIES / RAMPS / FROMAGE BLANC \$15

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

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

GRILLED **QUESO** / PECANS / TOMATILLO STRAWBERRY JAM \$15.5

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

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

SCALLOP **AGUACHILE** / SERRANO / STRAWBERRIES / PEACH LEAF / PECANS
\$16

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

LADOS (SIDES)

CHARRO **BEANS** / SMOKED PORK / CHILIS / JALAPEÑO MEZCAL BUTTER \$7.75

SMASHED POTATOES / GARLIC MAYO \$7.75

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

FUERTES (STRONG)

PORK **CARNITAS** / RAMPS / STRAWBERRIES / \$28

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / TURNIPS
4 RIBS \$17 / 6 RIBS \$25.5 / 8 RIBS \$34

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

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

BEAR CREEK FARM STEAK **FAJITAS** / FINGERLING POTATO
SCALLION / CHAYOTE / RED CHIMICHURRI BUTTER \$35.5

SMOKED **CHICKEN** / ROMESCO VERDE / SPRING ONION / STRAWBERRY /
CREMA / HALF \$27.5 / WHOLE \$48

LOCAL **MUSHROOMS** SOPES / AVOCADO PUREE / CABBAGE \$20

BEAR CREEK FARMS **BEEF RIB** / CHARRED POBLANO \$75

HELADOS (ICE CREAM)

BANANA PUDDING / CHANTILLY / VANILLA WAFER \$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.