

CÓCTELES 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,
Lemon-Lime Cordial, Salt
Served on the Rocks 11
MAKE IT SPICY +2

OAXACAN OLD FASHIONED

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

TOP SHELF MARGARITA

Paladar 'LC' Blanco,
Lime, Bauchant, Agave, Salt
Served on Rocks 20

LC MARTINI

Paladar "LC" Blanco, 5 Sentidos
Tepextate, Dolin Blanc, Orange
Bitters
19

GREEN RICKEY

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

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 / TOMATILLO STRAWBERRY 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

CRISPY PORK **RIBS** / AGAVE / ANCHO / PEANUTS \$10

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

LADOS (SIDES)

SMASHED POTATOES / GARLIC MAYO \$7.25

CHARRO **BEANS** / SMOKED PORK / CHILIS / JALAPEÑO MEZCAL 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
CACTUS CHOW CHOW / AVOCADO / COTIJA / FRIED EGG \$13.5

SMOKED BRISKET **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

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

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.