

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,
Lime, Salt
Served on the Rocks 11
MAKE IT SPICY +2

OAXACAN OLD FASHIONED

Herradura 'Dos Coyotitos',
Rey Campero Tobala,
Mole & Orange Bitters, Agave
Grapefruit Twist 22

TOP SHELF MARGARITA

Paladar "Little Coyote",
Blanco, Lime, Bauchant,
Agave, Salt
Served on Rocks 22

GREEN RICKEY

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

TINTO DE VERONA "SUMMER RED"

Rioja Red Wine, Lemon Soda, Big Cube 11

CHANDON GARDEN SPRITZ

Argentinian Sparkling Wine, Big Cube 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
Hibiscus Tea "Jamaica" 7

MEXICAN SPRITE [355mL] 6

MEXICAN COKE [355mL] 6

DIET COKE [355mL] 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 / RED OAK LETTUCE
FAVA BEANS / BLUEBERRIES / FROMAGE BLANC \$15

GRILLED QUESO / PECANS / PEACH FRESNO JAM \$15.5

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

OCTOPUS "AL AJILLO" / OLIVE / GARLIC / RED PEPPER COULIS \$17.5

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

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

ENCHILADAS DE CREMA / SMOKED CHICKEN / SALSA VERDE
CHIHUAHUA \$17

LADOS (SIDES)

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

SMASHED POTATOES / GARLIC MAYO \$7.25

MUSTARD GREEN SLAW / PEPITA CREAM / GOAT CHEESE / PEANUTS \$8.25

FUERTES (STRONG)

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

PORK BELLY TINGA TOSTADA / REFRIED BEANS
CACTUS CHOW CHOW / AVOCADO / COTIJA / FRIED EGG \$15.5

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.