

# 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

Bardstown "Gold Rush"  
Bourbon, Nonino, Aperol,  
Lemon, Luxardo, Cava  
20

## TOP SHELF MARGARITA

Cambio Blanco,  
Lime, Bauchant,  
Agave, Salt  
Served on Rocks 20

## OAXACAN OLD FASHIONED

Herradura "Dos Coyotitos",  
5 Sentidos Tepextate,  
Mole & Orange Bitters, Agave  
Orange Twist 23

## TINTO DE VERANO "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

## 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

**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** / HONEY GEM LETTUCE / FAVA BEANS  
BLUEBERRIES / 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 / PEACH FRESNO JAM \$15.5

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

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

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

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

## LADOS (SIDES)

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

**SMASHED POTATOES** / GARLIC MAYO \$7.75

MUSTARD GREEN **SLAW** / JALAPENO / GUAJILLO / MAYO \$8.25

## FUERTES (STRONG)

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

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

SMOKED BEEF **BRISKET** / GRILLED ONION / GRILLED JALAPEÑO  
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 / CHERRY TOMATO / RED CHIMICHURRI BUTTER \$35.5

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

LOCAL **MUSHROOMS** SOPES / CINDERELLA EGGPLANT / PURPLE EYE PEAS \$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.