

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

Willet 4yr Bourbon,
Nonino, Aperol, Lemon,
Luxardo, Cava
Served on Rocks 18

TOP SHELF MARGARITA

Paladar "Little Coyote"
Blanco, Lime, Bauchant,
Agave, Salt
Served on Rocks 23

OAXACAN OLD FASHIONED

Herradura "Dos Coyotitos",
Rey Campero Ensemble,
Mole & Orange Bitters, Agave
Orange Twist 25

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 / FROMAGE BLANC \$15

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

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

GRILLED **QUESO** / PECANS / PEACH FRESNO JAM \$15.5

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

DAILY SMOKED **SAUSAGE** / PICKLED RAMPS & GREEN TOMATO CHUTNEY \$13.75

SCALLOP AGUACHILE / SERRANO / PLUTO PLUMS / PEACH LEAF / PECANS \$16

SCALLOP **PESCADILLO** (PUFFY TACO) / AVOCADO CREMA \$7.5

LADOS (SIDES)

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

SMASHED POTATOES / GARLIC MAYO \$7.75

COLLARD GREEN **SLAW** / JALAPEÑO / GUAJILLO / MAYO \$8.25

FUERTES (STRONG)

PORK **CARNITAS** / CHARRED ONION / 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
GREEN GARLIC / GOAT CHEESE GRITS PICCALILLI \$26

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

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

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