

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

**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)

LOCAL TOMATO **SALAD** / PEACHES / HERBS / QUESO FRESCO \$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

## 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 / MARINATED TOMATOES  
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 PICCALILLI  
GREEN GARLIC / GOAT CHEESE GRITS \$26

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

SMOKED **CHICKEN** / ROMESCO VERDE / SPRING ONION  
STONE FRUIT / 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.