

COCTELES Y MÁS (COCKTAILS & MORE)

MEXICAN MANGO DAIQUIRI

It's Frozen!

Oaxacan Rum, Michoacan Rum,
Mango, Passion Fruit, Pineapple, Lime
Served Up 15

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

Tequila Ocho Plata,
Lime, Bauchant,
Agave, Salt
Served on Rocks 21

OAXACAN OLD FASHIONED

Herradura "Dos Coyotitos",
Padre Nuestro Mexicano,
Mole & Orange Bitters, Agave
Orange Twist 23

CHANDON GARDEN SPRITZ

Argentinian Sparkling Wine, Big Cube 12

TINTO DE VERANO "SUMMER RED"

Rioja Red Wine, Lemon Soda, Big Cube 11

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** / NECTARINES / 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

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

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)

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

PORK **CARNITAS** / CHARRED ONION / PEACHES / \$28

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 JIMMY NARDELLO \$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.