

CÓCTELES Y MÁS (COCKTAILS & MORE)

MEXICAN MANGO DAIQUIRI

It's Frozen!

Oaxacan Rum, Michoacan Rum,
Mango, Passion Fruit, Pineapple, Lime
Served Up 15, Alma Float +4

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 Pechuga,
Mole & Orange Bitters, Agave
Orange Twist 23

TOP SHELF MARGARITA

Cazcanes #9 Blanco, Lime,
Bauchant,
Agave, Salt
Served on Rocks 23

TEQUILA MOCKINGBIRD

Tequila, Hibiscus, Cinnamon,
Lemon, Brut Cava
Served Up 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

GOLD RUSH

Bardstown "After The Gold
Rush" Single Barrel, Lemon,
Honey Syrup
Served on the rocks 25

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

LOCAL TOMATO **SALAD** / PEACHES / HERBS / QUESO FRESCO \$15

GRILLED **QUESO** / PECANS / BLUEBERRY JAM \$15.5

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

OCTOPUS “**AL AJILLO**” / OLIVE / GARLIC / RED PEPPER COULIS \$17.5

GULF REDFISH **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 **CHICKEN** / LOCAL MELONS / LOCAL PEPPERS / PEPITAS
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** / BANANA PEPPERS
SCALLION / CHERRY TOMATO / RED CHIMICHURRI BUTTER \$35.5

SMOKED BEEF **BRISKET** / GRILLED ONION / GRILLED JALAPENO
1/2 POUND \$31 / 1 POUND \$59

FRIED MISSISSIPPI **CATFISH** / PICCALLILI
GREEN GARLIC / GOAT CHEESE GRITS \$26

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

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.