

COCKTAILS & MORE

MEXICAN MANGO DAIQUIRI

It's Frozen!

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

GOLD RUSH

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

TOP SHELF MARGARITA

Paladar "Little Coyote"
Blanco, Lime, Bauchant,
Agave, Salt
Served on Rocks 22

OAXACAN OLD FASHIONED

Herradura "Dos Coyotitos",
Padre Nuestra Espadin,
Mole & Orange Bitters, Agave
Orange Twist 20

TINTO DE VERANO "SUMMER RED"

Rioja Red Wine, Lemon Soda, Big Cube 11

WATERMELON PALOMA

Corazon Blanco,
Watermelon Cordial,
Agave, Grapefruit, Lime,
Soda, Tajin
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 \$16

STUFFED **AVOCADO** / RED CHIMICHURRI MAYO / TORTILLA GREMOLATA
ELOTE \$10 / CARNITAS \$14 / BRISKET \$16.5

SMOKED BRISKET **ENCHILADAS** / TEXAS RED GRAVY / CHEDDAR CHEESE \$17

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

OCTOPUS **“AL AJILLO”** / OLIVE / GARLIC / SMOKED RED PEPPER COULIS \$18

DAILY SMOKED **SAUSAGE** / PICKLED RAMPS & GREEN TOMATO CHUTNEY \$14

TUNA TOSTADA / SERRANO / LOCAL MELONS / AVOCADO CREMA \$11

GULF REDFISH **PESCADILLO** (PUFFY TACO) / AVOCADO CREMA \$7

LADOS (SIDES)

CHARRO **BEANS** / SMOKED PORK / CHILIS / JALAPEÑO MEZCAL BUTTER \$8

SMASHED POTATOES / GARLIC MAYO \$8

COLLARD GREEN **SLAW** / JALAPEÑO / GUAJILLO / MAYO \$8

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 \$32 / 1 POUND \$60

PORK **CARNITAS** / CHARRED ONION / PEACHES / CILANTRO \$29

FRIED MISSISSIPPI **CATFISH** / PICCALILLI
GREEN ONION / GOAT CHEESE GRITS \$26

BEAR CREEK FARM STEAK **FAJITAS** / BANANA PEPPERS
SCALLION / CHERRY TOMATO / RED CHIMICHURRI BUTTER \$36.5

SMOKED **CHICKEN** / LOCAL MELONS / LOCAL PEPPERS / PEPITAS
HALF \$28 / WHOLE \$54

LOCAL **SQUASH AND PEPPERS** / CORN / SMOKED TOMATOES / BEE POLLEN \$25

BEAR CREEK FARMS **BEEF RIB** / CHARRED POBLANOS \$75

HELADOS (ICE CREAM)

BANANA PUDDING / CHANTILLY / VANILLA WAFER \$8

STRAWBERRIES & CREAM / WHITE CHOCOLATE \$8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.