

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

OAXACAN OLD FASHIONED

Herradura "Dos Coyotitos",
Padre Nuestro Madrecuishe,
Mole & Orange Bitters, Agave
Orange Twist 22

TOP SHELF MARGARITA

Paladar "Little Coyote"
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

WATERMELON PALOMA

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

GRILLED **QUESO** / FIGS / HATCH GREEN CHILI JAM \$15.5

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

OCTOPUS **"AL AJILLO"** / OLIVE / GARLIC / PISTACHIOS
RED PEPPER COULIS \$18

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

CRISPY PORK **RIBS** / AGAVE / ANCHO / PEANUTS \$10

TUNA **TOSTADA** / SERRANO / SUGAR BABY WATERMELON / AVOCADO CREMA \$11

LADOS (SIDES)

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

CORN **RIBS** / CHIPOTLE CREMA / COTIJA / CILANTRO \$8

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

FUERTES (STRONG)

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

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** / LOCAL PEPPERS
SCALLION / CHERRY TOMATO / RED CHIMICHURRI BUTTER \$36.5

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

FRIED MISSISSIPPI **CATFISH** / PEPERONATA \$23

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

HELADOS (ICE CREAM)

SWEET CORN / MASA CRUMBLE \$8

BLUEBERRIES & CREAM / BLUEBERRY DUST \$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.