

CÓCTELES Y MÁS (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”,
Rey Campero Ensemble,
Mole & Orange Bitters, Agave
Orange Twist 22

TOP SHELF MARGARITA

Cambio Reposado,
Lime, Bauchant,
Agave, Salt
Served on Rocks 23

ESPRESSO MARTINI

Corazon ‘LC’ Reposado,
Niedlov Cold Brew, Cacao
Liqueur, Mole, Coconut
Turbinado
Served on Nitro 16

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

Binder’s Stash “Mulligan
Again” 8 yr Single Barrel,
Lemon, Honey Syrup
Served on the rocks 16

RANCH WATER

Tequila Blanco, Sotol,
Ancho Reyes
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** / SMOKED PECANS / FIG PRESERVES \$15.5

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

GOLDEN TILEFISH **PESCADILLO** (PUFFY TACO) / AVOCADO CREMA \$7

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

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

LADOS (SIDES)

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

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

FRIED **OKRA** / GUAJILLO MAYO \$8.25

FUERTES (STRONG)

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

CHICHARRON DE RIBEYE **TOSTADA** / GUACAMOLE
CACTUS CHOW CHOW / COTIJA / FRIED EGG \$18.5

BURNT END **CHILAQUILES** / FRIED EGGS / TORTILLAS
COTIJA / GUAJILLO SALSA \$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** / TARTER SAUCE/ PEPPERONATA \$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.