

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 Cuishe,  
Mole & Orange Bitters, Agave  
Orange Twist 20

TOP SHELF MARGARITA

Cazcanes No.9,  
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** / NECTARINES / HERBS / QUESO FRESCO \$16

GRILLED **QUESO** / SMOKED PECANS / CARAMELIZED FENNEL \$15.5

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

QUEEN SNAPPER **PESCADILLO** (PUFFY TACO) / AVOCADO CREMA \$7

**TUNA TOSTADA** / SERRANO / WATERMELON / AVOCADO CREMA \$11 EACH

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

ROYAL RED SHRIMP **“AL AJILLO”** / BURNT CITRUS OIL / ARBOL  
MOJO DE AJO \$19.5

## LADOS (SIDES)

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

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

DELICATA / CHILI AGRODULCE \$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 / 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.