

COCTELES 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 Verde,  
Lime, Salt  
Served on the Rocks 11  
MAKE IT SPICY +2

GOLD RUSH

Bardstown Single Barrel 7yr,  
"After the Gold Rush"  
Lemon, Honey Syrup  
Served on the rocks 25

TOP SHELF MARGARITA

Paladar "Little Coyote"  
Still Strength Blacno,  
Lime, Bauchant, Agave, Salt  
Served on Rocks 23

OAXACAN OLD FASHIONED

Herradura "Dos Coyotitos",  
Rey Campero Tobala,  
Mole & Orange Bitters, Agave  
Orange Twist 21

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,  
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** / NECTARINES / 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** / SMOKED PECAN / CARAMELIZED FENNEL \$15.5

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

DAILY SMOKED **SAUSAGE** / BUTTERNUT SQUASH AGRODULCE \$14

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

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

LADOS (SIDES)

REFRIED **BEANS** / CHEDDAR / JALAPEÑO / ONION \$8

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

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

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 / CHARRED APPLES / CILANTRO \$29

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

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

**DELICATA**/ CHILI & AGRODULCE / SMOKED BUTTERNUT \$25

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

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.