

COCKTAILS & MORE

MEXICAN MANGO DAIQUIRI

It's Frozen!

Oaxacan Rum, Michoacan Rum, Mango,
Passion Fruit, Pineapple, Lime
Served Up 15 Alma Tepec Float +4

TEQUILA SUNRISE

It's Frozen!

El Jimador Blanco, Damphwerke Orange,
Liqueur, Orange Juice, House Grenadine
Served Down 13

MARGARITA

Tequila, Nixta,
Ancho Reyes,
Lime, Salt
Served on the Rocks 11
MAKE IT SPICY +2

OAXACAN OLD FASHIONED TOP SHELF MARGARITA

Herradura "Dos Coyotitos",
Padre Nuestro Espadin,
Mole & Orange Bitters, Agave
Orange Twist 20
Paladar "Little Coyote"
Still Strength Blanco,
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

NAKED J-BIRD (TREENUT ALLERGY)

Jamaican Rum, Campari, Pineapple, Lime,
Orgeat, Coconut Milk, Nutmeg, Big Cube 15

THE CLASSIC PALOMA

Santaleza Añejo,
Grapefruit, Lime,
Simple Syrup, Soda
Served on the Rocks 23
MAKE IT SPICY +2

CARLOS SLIM

Elijah Craig "HR Nite-mare",
Turbinado, Bitters,
Orange Twist,
Big Cube 25

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 / HERBS / QUESO FRESCO \$16

GRILLED QUESO / SMOKED PECANS / CARAMELIZED FENNEL \$15.5

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

HAMACHI TOSTADA / SERRANO / CANARY MELON / AVOCADO CREMA \$11 EACH

CHICKEN WINGS / AGAVE / ANCHO / PEANUTS \$12

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

FLOUNDER PESCADILLO (PUFFY TACO) / AVOCADO CREMA \$7

LADOS (SIDES)

REFRIED BEANS / CHEDDAR / JALAPEÑO / ONION \$8

JAPANESE SMASHED SWEET POTATO / GUAJILLO MAYO \$8

BRAISED MUSTARD GREENS \$8

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 \$32 / 1 POUND \$60

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.