

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

TEQUILA SUNRISE

It's Frozen!

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

MARGARITA

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

CARLOS SLIM

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

TOP SHELF MARGARITA

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

OAXACAN OLD FASHIONED

Herradura "Dos Coyotitos",
Rey Campero Jabali,
Mole & Orange Bitters, Agave
Orange Twist 24

TINTO DE VERANO "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

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

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)

LATE SUMMER TOMATO **SALAD** / 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

HAMACHI TOSTADA / SERRANO / CANTALOUPE / AVOCADO CREMA \$11 EACH

DAILY SMOKED **SAUSAGE** / PEPITA AGRODULCE \$14

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

ROYAL RED SHRIMP **“AL AJILLO”** / BURNT CITRUS OIL / ARBOL /
\$14

LADOS (SIDES)

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

SMASHED **SWEET POTATO** / GUAJILLO MAYO \$8

BRAISED **MUSTARD GREENS** \$8

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** / WATERMELON / LOCAL PEPPERS / PEPITAS
HALF \$28 / WHOLE \$54

CAULIFLOWER / CHILI & AGRODULCE / SMOKED CAULIFLOWER \$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.