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

OAXACAN OLD FASHIONED
Herradura "Dos Coyotitos", Padre Nuestro Tobala, Mole & Orange Bitters, Agave
Orange Twist 25

TOP SHELF MARGARITA
Arette Fuerte Blanco, Lime, Bauchant, Agave, Salt
Served on Rocks 23
MAKE IT SPICY +2

ESPRESSO MARTINI
Corazon 'LC' Reposado, Niedlov Cold Brew, Cacao Liqueur, Mole, Coconut Turbinado
Served on Nitro 16

NAKED J-BIRD
(TREENUT ALLERGY)
Jamaican Rum, Campari, Pineapple, Lime, Orgeat, Coconut Milk, Nutmeg,
Big Cube 15

SPICED PEAR-LOMA
El Jimador Reposado, St.George Pear Brandy & Liqueur, Lime, Grapefruit, Honey Syrup
Served on the Rocks 16

CARLOS SLIM
Elijah Craig Single Barrel "Ain't Nobody E-LIE-JIN!", 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

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CHIQUITAS (SMALL)

EGG IN **PURGATORY** / SMOKED PORK / CHILIS / TOMATO SAUCE / COTIJA
TORTILLA GREMOLATA / POACHED EGG $9.25

AUTUMN GREENS **SALAD** / APPLE / MARCONA ALMOND
MONTALBAN CHEESE $16

GRILLED **QUESO** / SMOKED WALNUTS / SPICED PEARS $15.5

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

YELLOWFIN TUNA **TOSTADA** / SALSA MACHA $12 EACH

CRISPY **RIBS** / ANCHO AGAVE / MINT / PEANUTS $12

LADOS (SIDES)

COWBOY **BEANS** / GUAJILLO BUTTER $8

SMASHED JAPANESE **SWEET POTATO** / PIPIAN VERDE $14

SMOKED PORK MUSTARD **GREENS /** ONION / JALAPENO $8

FUERTES (STRONG)

SMOKED **CHICKEN** / ANCHO / ARUGULA / GOLDEN RAISINS
BURNT CAULIFLOWER PUREE
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)

MEXICAN VANILLA / HIBISCUS / LIME $9

CANDY ROASTER SQUASH / PEPITAS / SORGHUM $9

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.