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
New Riff Single Barrel "Wax on, Wax Off" Turbinado, Bitters, Orange Twist, Big Cube 25

TOP SHELF MARGARITA
Paladar "LC" Still Strength Blanco, Lime, Bauchant, Agave, Salt
Served on Rocks 23

OAXACAN OLD FASHIONED
Herradura "Dos Coyotitos", Rey Campero Field Blend, Mole & Orange Bitters, Agave Orange Twist 25

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

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

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DINE IN OR TAKE IT TO GO!

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CHIQUITAS (SMALL)

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

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

SMOKED BRISKET **ENCHILADAS** / TEXAS RED GRAVY / CHEDDAR CHEESE $17

GRILLED **QUESO** / SMOKED PECANS / PERSIMMON $15.5

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

SMOKED **CHORIZO** / YELLOW CORN GRITS $14

BEEF SHANK AND OX TAIL **SOPE** / AYACOTE BEAN / AVOCADO $13

OYSTER AND SQUID **“AL MOJO DE AJO”** $14

LADOS (SIDES)

COWBOY **BEANS** / GUAJILLO BUTTER $8

SMASHED **SWEET POTATO** / GREEN CHILI MAYO $12

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

FUERTES (STRONG)

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / POTATO ESCABECHE
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 / FENNEL SLAW / CILANTRO $29

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

BEAR CREEK FARM STEAK **FAJITAS** / BANANA PEPPERS
SCALLION / CHAYOTE SQUASH / CHIMICHURRI BUTTER $36.5

SMOKED **CHICKEN** / ANCHO / WATERCRESS / GOLDEN RAISINS /
BURNT CAULIFLOWER PUREE
HALF $28 / WHOLE $54

HONEYNUT **SQUASH** / PUMPKIN SEED / CHILI AGRODULCE $25

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

HELADOS (ICE CREAM)

MEXICAN VANILLA / HIBISCUS / LIME $9

PUMPKIN / 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.