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
Privateer Rum Single Barrel
"Little Coyote Navy Yard"
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",
Padre Nuestro Espadin,
Mole & Orange Bitters, Agave
Orange Twist 25

JUNGLE BIRD
(TREENUT ALLERGY)
Privateer " LC Single Cask " Navy Yard,
Campari, Pineapple, Lime, Orgeat,
Big Cube 20

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

3950 TENNESSEE AVE • (423) 800-7483
DINE IN OR TAKE IT TO GO!

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CHIQUITAS (SMALL)

NANTUCKET BAY SCALLOP **CRUDO** / FENNEL CONSERVA $26

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

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

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

BEEF SHANK **SOPE** / AYACOTE BEAN / AVOCADO $13

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

OYSTER AND SQUID **“AL MOJO DE AJO”** $12

SMOKED CHICKEN WINGS / CHIPOTLE HONEY $14

LADOS (SIDES)

COWBOY **BEANS** / GUAJILLO BUTTER $8

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

SMOKED PORK **BRAISED 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** / ROASTED TURNIP & RADISHES
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** / PRESERVED PEPPERS
SCALLION / FALL SQUASH / CHIMICHURRI BUTTER $36.5

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

KABOCHA **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.