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 19

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 20

NAKED J-BIRD

(TREENUT ALLERGY)
Jamaican Rum, Campari, Pineapple, Lime, Orgeat, Coconut Milk, Nutmeg,
Big Cube 16

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 / QUINCE $15.5

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

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

LADOS (SIDES)

COWBOY **BEANS** / GUAJILLO BUTTER $8

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

BRAISED TURNIP **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 TURNIPS
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.