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 Espadin, Mole & Orange Bitters, Agave

Orange Twist 20

TOP SHELF MARGARITA

Paladar "Little Coyote" Still Strength Blanco, Lime, Bauchant, Agave, Salt

Served on Rocks 23

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 16

SPICED PEAR-LOMA

El Jimador Reposado, St.George Pear Brandy & Liqueur, Lime, Grapefruit, Honey Syrup

Served on the Rocks 16

CARLOS SLIM

Privateer Rum Single Barrel "Little Coyote Navy Yard"

Turbinado, Bitters, Orange Twist,

Big Cube 19

RANCH WATER

Tequila Blanco, Sotol, Ancho Reyes

Lime & Grapefruit Twist

Served on the Rocks 12

MAKE IT SPICY +2

FUN FOR EVERYONE

Zero Proof Cocktals!

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

3950 TENNESSEE AVE • (423) 800-7483

DINE IN OR TAKE IT TO GO!

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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
CUMBERLAND CHEESE $16

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

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

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

CRISPY PORK **RIBS** / ANCHO AGAVE / MINT / PEANUTS $16

SMOKED **CHICKEN WINGS** / CHIPOTLE HONEY / GREEN ONION $14

LADOS (SIDES)

STREET **CORN** / MAYO / VERDE / COTIJA $8

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

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

FUERTES (STRONG)

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

CHICHARRON DE RIBEYE **TOSTADA** / GUACAMOLE
CAULIFLOWER CHOW CHOW / COTIJA / FRIED EGG $18.5

BURNT END **CHILAQUILES** / FRIED EGGS / TORTILLAS
COTIJA /GUAJILLO SALSA $17.5

BEAR CREEK FARM STEAK **FAJITAS** / PRESERVED PEPPERS
SCALLION / FALL SQUASH / CHIMICHURRI BUTTER $36.5

SMOKED BEEF **BRISKET** / ROASTED TURNIP & RADISHES
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

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.