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

Belle Meade "Little Coyote Barrel Select" Turbinado, Bitters, Orange Twist,

Big Cube 22

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!

WWW.LITTLECOYOTE.COM

CHIQUITAS (SMALL)

NANTUCKET BAY SCALLOP **CRUDO** / TANGELO / GREEN APPLE $26

CORN **TOSTADA** / AVOCADO CREMA
MUSHROOMS $10 / CARNITAS $14 / BRISKET $16.5

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

CHICKEN **ENCHILADAS** / GREEN CHILE / CHIHUAHUA CHEESE $17

SMOKED BRISKET **SOPE** / AYACOTE BEAN / AVOCADO $14

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

SMOKED **OYSTER "ROCKEFELLER"** $12

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

LADOS (SIDES)

TUXPEÑO CORN **ESQUITES** $8

SMASHED **POTATOES** / GUAJILLO MAYO $12

BRAISED TURNIP **GREENS** / ONION / JALAPEÑO $8

FUERTES (STRONG)

SMOKED PORK RIBS / MEZCAL MOP SAUCE / BEET 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 / CARROT SLAW / CILANTRO $29

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

BEAR CREEK FARM STEAK **FAJITAS** / SPROUTING CAULIFLOWER
SCALLION / FALL SQUASH / CHIMICHURRI BUTTER $36.5

SMOKED **CHICKEN** / ANCHO / ARUGULA / 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 / DRUNKEN DATES / SPICED CHOCOLATE $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.