

CÓCTELES Y MÁS

CLASSIC MARGARITA

It's Frozen!

Blanco Tequila, Naranja,
Lime;

Served Down 10

MAKE IT SPICY +2

STRAWBERRY-BANANA DAIQUIRI

It's Frozen!

Privateer Rum, Giffard Banana,
Strawberry & Citrus Syrup, Lime,

Served Up 12.5

ADD A RUM FLOAT +4

MARGARITA

Tequila, Nixta, Ancho
Reyes Verde,
Lime;

Served on the Rocks 10

MAKE IT SPICY +2

STRAWBERRY MARGARITA

Dulce Vida Blanco,
Aperol, Strawberry, Lime;

Served on the Rocks 10

MAKE IT SPICY +2

TOP SHELF MARGARITA

Alma De Jaguar Blanco, Pierre
Ferrand Dry Curaçao, Agave,
Lime, Maldon Salt;

Served on the Rocks 20

MAKE IT SPICY +2

OAXACAN OLD FASHIONED

5 Sentidos Espadin Carpone, Reposado
Tequila, Agave, Mole Bitters, Orange
Bitters, Orange Twist;

Served on a Large Rock 19

RANCH WATER

Tequila Blanco, Sotol, Lime, Ancho
Reyes Rojo, Grapefruit Twist;

Served on the Rocks 10

MAKE IT SPICY +2

WHITE SANGRIA

Pinot Grigio, Blanche
D'Armagnac, Lemon, Lime,
Orange, Strawberry,
Mint;

Served on the Rocks 13

ESPRESSO MARTINI

Los Vecinos Mezcal,
Aztec Cacao, Café Bueno,
Velo Cold Brew, Mole,
Turbinado; on Nitro

Served Up 14

MOJITO

Plantation 3 Star Rum,
Mint, Lime;

Served on the Rocks 12

TOPO CHICO [355mL] 5.5

SIoux CITY SARSPARILLA [355mL] 5

JARRITOS [370mL] 5

Grapefruit, Mango,

Mandarin, Fruit Punch, & Tamarind

MEXI COKE [355mL] 5.5

MEXI SPRITE [355mL] 5.5

ORANGE FANTA [355mL] 5.5

DR. PEPPER [237mL] 4

DIET COKE [237mL] 4

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)

PORK BELLY BURNT END **WEDGE SALAD** / PECAN / BLUE CHEESE \$16

DAILY **SMOKED SAUSAGE** / RAMP RELISH / DIJON \$13.5

FRIED **MURDER POINT OYSTERS** / TOMATILLO JAM / HORSERADISH \$15

LAMB PARISA (TARTARE) / PECAN / COTIJA / MINT / CHILI \$15

PICKLED "DEVILED" EGG / SMOKED SHRIMP / REMOULADE \$4.5 EA

SMOKED **PORK BELLY** / HIBISCUS / CANE SYRUP / LEMON \$16

STUFFED **CALAMARI "AL AJILLO"** / CHORIZO / MOLE NEGRO \$15

SPRING ONION QUESO / CHIHUAHUA CHEESE \$14 / CON **CARNE** +\$4

LADOS (SIDES)

BRAISED **AMARILLO BEANS** / SMOKED PORK / TOMATILLO / CILANTRO \$7

CAROLINA GOLD **RICE** / TOMATO / SMOKED PORK \$7

SMASHED **CUCUMBER** / RAISIN / PUMPKIN SEED \$7

FUERTES (STRONG)

SMOKED **PRIME RIBEYE STEAK** / ROMESCO / VIDALIA ONION \$48

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / SMASHED CUCUMBER
4 RIBS \$17 / 6 RIBS \$25.5 / 8 RIBS \$34

CHICKEN / ROASTED CHILE SALSA / SPRING ONION / TOMATO / JALAPENO
HALF \$20 / WHOLE \$36

SMOKED BEEF **BRISKET** / JALAPENO / GRILLED ONION
1/2 POUND \$30 / 1 POUND \$58

MOJO PORK **CARNITAS** / MANTAQUILLA BEAN / CHARRED ONION \$21

BBQ BEETS / ANCHO / VIDALIA ONION / PEANUT \$18

GRILLED **JUMBO GULF SHRIMP** / TEQUILA CHILI BUTTER / PEANUT \$26

HELADOS (ICE CREAM)

WHITE CHOCOLATE / PINK PEPPERCORN \$6.5

STRAWBERRIES & CREAM / LEMON ZEST \$6.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.