

# 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

## PALOMA

Luna Azul Reposado,  
Grapefruit Morita  
Cordial, Strawberry,

Campari, Boscal Damiana;

Served on the Rocks 12

## TOP SHELF MARGARITA

G4 Reposado, Pierre Ferrand  
Dry Curaçao, Agave, Lime,  
Maldon Salt;

Served on the Rocks 20

MAKE IT SPICY +2

## OAXACAN OLD FASHIONED

Domingo Legendario Guerrero Mezcal,  
Reposado Tequila, Agave, Mole Bit-  
ters, Orange Bitters, Orange Twist;

Served on a Large Rock 16

## 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

Regular & Lime

## JARRITOS [370mL] 5

Grapefruit, Mango,  
& Fruit Punch

## SIOUX CITY SARSPARILLA [355mL] 5

## 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)

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

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

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

**BLUE FIN TUNA TOSTADA** / STRAWBERRY / SERRANO / AVOCADO \$9ea

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

STUFFED **AVOCADO** / RED CHIMICHURRI MAYO / TORTILLA GREMOLATA  
BRISKET \$14ea / CARNITAS \$11ea / CUCUMBERS \$9ea

BRISKET **ENCHILADAS** / TEXAS RED GRAVY / CHEDDAR \$15

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

LADOS (SIDES)

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

**YUCA FRITES** / RED CHIMICHURRI MAYO \$7

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

FUERTES (STRONG)

SMOKED **BAVETTE STEAK** / ROMESCO / GREEN ONION \$31

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

CHICKEN **FAJITAS** / SPRING ONION / TOMATO / SALSA VERDE  
HALF \$20 / WHOLE \$36

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

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

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

GRILLED **JUMBO GULF SHRIMP** / GREEN TOMATO WATER / CHILES / CILANTRO \$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.