

CÓCTELES Y MÁS (COCKTAILS & MORE)

CLASSIC MARGARITA

It's Frozen!

Blanco Tequila, Naranja,
Lime;

Served Down 10

MAKE IT SPICY +2

BLACKBERRY LEMON DROP

It's Frozen!

Vodka, Blackberry, Thyme,
Orange, Lemon;

Served Up 12

MARGARITA

Tequila, Nixta, Ancho
Reyes Verde,
Lime;

Served on the Rocks 10

MAKE IT SPICY +2

PEACH SANGRIA

Pinot Grigio, Blanche
D'Armagnac, Lemon,

Peach Hot Honey;

Served on the Rocks 13

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

Contraluz Cristalino,
Reposado Tequila, Agave, Mole &
Orange Bitters, Orange Twist;

Served on a Large Rock 19

ESPRESSO MARTINI

Los Vecinos Mezcal,
Aztec Cacao, Café Bueno,
Velo Cold Brew, Mole,
Turbinado; on Nitro Served Up 14

BLUEBERRY MEZCAL MULE

Bozal Ensemble, Amaro
Nonino, Blueberry, Ginger,
Yuzu, Lime

Served on the Rocks 14

PALOMA

Luna Azul Reposado,
Grapefruit Morita
Cordial, Strawberry,
Campari, Bosscal Damiana;

Served on the Rocks 12

RANCH WATER

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

Served on the Rocks 10

TOPO CHICO [355mL] 5.5

Regular & Lime

JARRITOS [370mL] 5

Grapefruit, Mango & Fruit Punch

SIoux CITY SARSPARILLA [355mL] 5

MEXICAN COKE [355mL] 5.5

DIET COKE [237mL] 4

MEXICAN SPRITE [355mL] 5.5

ORANGE FANTA [355mL] 5.5

DR. PEPPER [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)

YELLOWFIN TUNA TOSTADA / WATERMELON / SERRANO / AVOCADO \$9ea

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

DAILY **SMOKED SAUSAGE** / PICCALILLI \$13.5

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

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

OCTOPUS "AL AJILLO" / CHILE ARBOL / GREEN MOLE \$15

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

LADOS (SIDES)

SUMMER TOMATO SALAD / BASIL / SHALLOT \$7

YUCA FRITES / RED CHIMICHURRI MAYO \$7

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

FUERTES (STRONG)

PORK **CARNITAS** / GRILLED PEACHES / CHARRED ONION \$21

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / SUMMER TOMATO SALAD
4 RIBS \$17 / 6 RIBS \$25.5 / 8 RIBS \$34

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

LOCAL SQUASH / SMOKED ZUCHINI / SESAME / CHILIS \$18 (VCC)

SMOKED **MONK FISH** / TOMATO WATER / CHILES / CILANTRO \$26

SMOKED **BAVETTE STEAK** / ROMESCO / OKRA \$31

CHICKEN **FAJITAS** / SWEET PEPPERS / ONION / TOMATO / SALSA VERDE
HALF \$22 / WHOLE \$38

HELADOS (ICE CREAM)

BLUEBERRIES & CREAM / LIME ZEST \$6.5

SWEET CORN / CINNAMON CRUNCH \$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.