

COCTELES Y MÁS (COCKTAILS & MORE)

CLASSIC MARGARITA

It's Frozen!

Blanco Tequila, Naranja, Lime
Served Down 10
MAKE IT SPICY +2

ESPRESSO MARTINI

It's Frozen!

Vodka, Velo Coffee,
Cacao, Turbinado
Served Up 10

MARGARITA

Tequila, Nixta, Ancho
Reyes Verde,
Lime;
Served on the Rocks 10
MAKE IT SPICY +2

APPLE OF MAI TAI

Holmes Cay Rum,
Apple Orgeat,
Lime;
Over Crushed Ice 15

TOP SHELF MARGARITA

Herradura Silver,
Pierre Ferrand Dry Curaçao,
Agave, Lime, Maldon Salt
Served on the Rocks 18
MAKE IT SPICY +2

OAXACAN OLD FASHIONED

La Luna Black Label,
Reposado Tequila, Agave, Mole &
Orange Bitters, Grapefruit Twist
Served on a Large Rock 19

COYOTITO

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

ARKANSAS GOLD RUSH

Buffalo Trace Barrel Pick,
Leatherbee Fernet,
Lemon, Honey, Rosemary
Served on the Rocks 14

*Ask about our
Zero-Proof Cocktails!*

RANCH WATER

Tequila Blanco, Sotol,
Lime, Ancho Reyes Rojo,
Grapefruit Twist
Served on the Rocks 10

JARRITOS [30mL] 5

Grapefruit, Fruit Punch, Tamarind

CIRDAL MUNDET [370mL] 5

SEÑORIAL SANGRÍA [330mL] 4

TOPO CHICO [355mL] 5.5
Regular & Lime

MEXICAN COKE [355mL] 5.5

DIET COKE [237mL] 4

MEXICAN SPRITE [355mL] 5.5

ORANGE FANTA [355mL] 5.5

SIoux CITY SARSAPARILLA [355mL] 5

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

SMOKED CHICKEN WINGS / SWEET & SOUR CHILI / MINT / PEANUTS \$9

STUFFED AVOCADO / RED CHIMICHURRI MAYO / TORTILLA GREMOLATA
BBQ BEETS \$9 / CARNITAS \$11 / BRISKET \$14

DAILY SMOKED SAUSAGE / SWEET PEPPER & HONEY CHUTNEY \$13.5

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

SMOKED BRISKET ENCHILADAS / TEXAS RED GRAVY / CHEDDAR \$16

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

CHILE CON QUESO / CHIHUAHUA CHEESE \$14.5 / 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 APPLES / CHARRED ONION \$22

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

SMOKED BEEF BRISKET / LOCAL PEPPERS / GRILLED ONION
1/2 POUND \$30 / 1 POUND \$58

BBQ BEETS / SWEET POTATO-YUCA PUREE / ANCHO / COLLARD GREENS / PECANS \$19

FRIED MISSISSIPPI CATFISH / HATCH CHILE TARTAR / CRISPY LEMON \$19

SMOKED BAVETTE STEAK / ROMESCO / KURI SQUASH / CHIMICHURRI \$31

CHICKEN FAJITAS / SWEET PEPPERS / ONION / TOMATO / SALSA VERDE
HALF \$23 / WHOLE \$40

HELADOS (ICE CREAM)

PISTACHIO / PISTACHIO \$7

DARK CHOCOLATE & RUM / COCOA NIBS \$7

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