

COCTELES Y MÁS (COCKTAILS & MORE)

BLACKBERRY LEMON DROP

It's Frozen!

Vodka, Cocchi Ameicano,
Blackberry Thyme Syrup, Lemon
Served up 10

PASSION FRUIT CAIPIRIHNA

It's Frozen!

Cachaça, Tamarind, Passion Fruit, Lime
Served Up 10
MAKE IT SPICY +2

MARGARITA

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

THURSTON HOWL

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

TOP SHELF MARGARITA

G4 Reposado,
Pierre Ferrand Dry Curaçao,
Agave, Lime, Maldon Salt
Served on the Rocks 18
MAKE IT SPICY +2

OAXACAN OLD FASHIONED

5 Sentidos Tepeztate Mezcal,
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

SLIGHTLY IM'PEAR'ED

Paladar Barrel Pick Repo,
Spiced Pear, Ginger,
Lemon, Honey, Allspice
Served on the Rocks 12

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

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)

BRAISED COLLARD GREENS / SMOKED PORK \$7

YUCA FRITES / RED CHIMICHURRI MAYO \$7

REFRIED MANTEQUILLA BEANS / CHIHUAHUA CHEESE \$7

FUERTES (STRONG)

PORK CARNITAS / DELICATA SQUASH / CHARRED ONION \$22

SMOKED PORK RIBS / MEZCAL MOP SAUCE / COLLARD GREENS
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 / RED KURI SQUASH \$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.