



MENU

At Coyote Crossing, every dish is crafted with precision and balance, reflecting our commitment to authentic wood and charcoal cooking. To maintain the integrity of our flavors and ensure a seamless kitchen flow, we do not allow modifications or substitutions. Our menu is designed to be enjoyed as intended.

Our servers are unable to make changes, as modifications are not programmed into our system and cannot be executed verbally. We appreciate your understanding and look forward to sharing our culinary vision with you.

FOOD MENU

GUACAMOLES & COLD APPETIZERS ☺

Coyote Guacamoles

Fresh Hass imported avocado blended with cilantro, onion, jalapeño peppers, and a hint of lime.

Pick Your Favorite:

- **Traditional Guacamole** \$16.75
- **Mango Guacamole** \$17.75
- **Smoked Corn & Paprika Guacamole** \$17.75

Tostaditas Octopus Ceviche* \$21

Crispy corn tostaditas topped with a smooth layer of avocado, octopus, tomato, cilantro, onion, tamarind, peppers, and amaranth.

Tostaditas Shrimp Ceviche* \$19

Crispy corn tostaditas topped with a smooth layer of guacamole, radish, carrot, cucumber, cilantro, onion, tomato, shrimp, lemon, and mixed lettuce.

Mix Tostaditas* \$20

A combination of our Shrimp Tostaditas and Octopus Tostaditas. Perfect for those who want to enjoy the best of both flavors!

STREET APPETIZERS ☺

Nachos For Two \$18

Tortilla Chips, Refried Beans, Imported Mexican Cheese, Sour Cream. Jalapeño Peppers & Pico de Gallo (Tomato, Cilantro, Onions) on the side.

Select your protein, expertly prepared using our charcoal wood-fire grilling technique:

- Live Fire Beef Tenderloin* +\$8
- Free-Range Grilled Chicken* +\$4
- Free-Range Slowly Cooked Chipotle Pulled Chicken (Tinga) +\$4
- Slowly Cooked Pulled Pork (Carnitas) +\$4

Flautas With Chipotle Pulled Chicken \$18

Crispy corn tortillas filled with pulled chicken in a rich chipotle sauce. Topped with creamy queso fresco and a vibrant mix of lettuce, carrots, radishes, and cucumbers.

EMPANADAS

Empanadas \$17

Handmade Crispy Empanadas: Delicate pastry pockets filled with savory delights, each crafted for a perfectly flavorful bite. 2 per order.

Choose your favorite!

Earthy, Locally sourced wild mushrooms

Flour Tortilla, Onion, Epazote, Guacamole, Radish, Mushroom, Guajillo Chile, Chile De Arbol, Chile Pasilla, Garlic, Onion.

Picadillo

Flour Tortilla, Picadillo (Ground Meat, Tomatoes, Carrots, Potatoes), Bay Leaf, Tomato, Garlic, Onion, Potato, Guajillo Chile, Celery, Guacamole, Radish.

Oaxaca Cheese

Flour Tortilla, Epazote, Onion, Oaxaca Cheese, Guacamole, Radish.

Shrimp

Flour Tortilla, Shrimp, Creamy Chipotle Sauce, Onion, Guacamole, Radish.

Shrimp Poblano

Flour Tortilla, Shrimp, Poblano Strips, Onion, Creamy Poblano Sauce, Guacamole, Radish.

Chipotle Pulled Chicken

Flour Tortilla, Pulled Chipotle Chicken, Onion, Guacamole, Radish.

FOOD MENU

SALADS & VEGETABLES

Caesar Salad \$16

Lettuce, Caesar Dressing, Parmesan Cheese, Garlic, Bread with House Chimichurri.

Chopped Salad \$17

Mixed Lettuce, Radish, Cucumber, Carrot, Onion, Jalapeño Poblano Sauce, Tortilla Strips, Tomatoes, Cilantro.

For your Chop & Caesar Salad, select your protein, expertly prepared with our charcoal wood-fired grilling technique:

- Free-Range Grilled Chicken* +\$4
- Jumbo Pacific Shrimp* +\$7
- Live Fired Beef Tenderloin* +\$6
- Wild-Caught Alaskan Salmon* +\$9.50

Coyote Summer Salad \$18

Fresh watermelon, juicy blackberries, crisp spinach, and orange segments, tossed with mint and finished with a bold balsamic glaze and our signature habanero-pineapple dressing.

Crispy Brussel Sprouts \$14

Brussel Sprouts, Fresh Cheese, House Chimichurri.

Street Corn \$13

Corn, Queso Fresco, Cilantro, Homemade Mayonnaise, Epazote, Crimson Chili Dust.

Avocado Salad \$18

Imported Mexican Hass Avocado, Onions, Cucumbers, Spring Mix, Lime Juice, Extra Virgin Olive Oil.

CHILE RELLENO 🌿

Chile Relleno Picadillo Beef \$26

Picadillo Beef (Ground Beef, Tomatoes, Carrots, Potatoes), Poblano Pepper, Roasted garlic tomato sauce, Sour cream, Cheese, Mexican Spices, Rice & Beans on the side.

Chile Relleno Shrimp * \$29

Shrimp, Poblano Pepper, Poblano Sauce, Sour cream, Cheese, Mexican Spices, Rice & Beans on the side.

Charcoal Wood-Fire Grill

Tampiqueña* \$44

Chimichurri Marinated Beef Tenderloin, Guacamole, Poblano Peppers with Cream, Green Roasted Tomatillo Chicken Enchilada, Refried Beans.

Pacific Poblano Snapper* \$42

Red Snapper, expertly deboned and cleaned in-house, Marinated in Poblano Coyote Seasoning, Cucumber, Avocado, Onions, Mix Green Salad, Extra Virgin Olive Oil, Lime Juice.

Beef Tenderloin Chipotle*. \$39

Beef tenderloin marinated with garlic, herbs, Bell Peppers, Onions, sautee with smoky chipotle cream sauce and chihuahua cheese, served with handmade corn tortillas and refried beans.

Exotic Mushroom Guajillo Sauce

Experience A Delicious Combination Of Exotic Mushrooms, Garlic, Onions, Chile De Árbol, Chile Guajillo And Chile Pasilla, White Wine. This Dish Is Accompanied By Rice And Beans.

Select your protein, expertly prepared using our charcoal wood-fire grilling technique:

- Jumbo Pacific Shrimp*. \$34
- Free-Range Grilled Chicken*. \$28
- Live Fire Beef Tenderloin*. \$32
- Deboned Red Snapper*. \$46

FOOD MENU

TACOS

Tacos \$25

Three tacos per order

Our corn tortillas are thoughtfully crafted, organic, and handmade to deliver a truly authentic experience.

Complimentary sides of house-made salsa available upon request.

Choose from our carefully curated selection of sustainably sourced seafood, hormone-free meats, and locally harvested vegetables.

Seafood Tacos

(Chemical-free, wild-caught, and sustainable)

Borracho Shrimp Taco *

Crispy Modelo beer-battered jumbo Pacific shrimp, vibrant red cabbage slaw, and smoky chipotle aioli served on a soft flour tortilla.

Shrimp Baja Taco * 🌱

Grilled jumbo Pacific shrimp paired with creamy guacamole, crisp radishes, shredded carrots, cucumber, and red cabbage, all drizzled with chili dressing and poblano sauce on a handmade corn tortilla.

Wild-Caught Alaskan Salmon Taco* 🌱

Succulent grilled Alaskan salmon topped with guacamole, fresh radish, mango, and a touch of chili dressing and poblano sauce on a warm flour tortilla.

Vegetable Tacos

(Earthy and locally sourced)

Wild Mushroom Taco

A medley of earthy wild mushrooms sautéed to perfection, with Refried Beans and served on a warm corn tortilla.

Meat Tacos 🌱

(Hormone-free, locally raised proteins)

Pulled Pork Taco (Carnitas)

Slow-braised, tender pulled pork topped with fresh onion, cilantro, and crispy pork cracklings, served on a soft corn tortilla.

Grilled Chicken Taco*

Juicy, flame-grilled free-range chicken paired with fresh cilantro and onions on a hand-made corn tortilla.

Grilled Steak Taco*

Perfectly grilled beef tenderloin topped with caramelized onions, creamy guacamole, and fresh cilantro on a soft corn tortilla.

Chipotle Pulled Chicken Taco

Rich, slow-cooked chipotle-braised chicken (tinga) served with fresh cilantro and onion on a warm corn tortilla.

Taco al Pastor

Achiote Marinated pork cooked to perfection, complemented by sweet grilled pineapple, zesty chile arbol sauce, fresh onion, and cilantro on a soft corn tortilla.

FOOD MENU

CHARCOAL WOOD-FIRE FAJITAS ★

Fajitas

Experience the rich flavors of authentic fajitas, where every ingredient is seasoned to perfection and grilled over our signature live fire wood-charcoal grill. Served with a mix of onions and grilled rainbow peppers, warm flour tortillas and, upon request, a complimentary side of rice, beans, and house-made sauces.

Choose your protein, all expertly prepared using the smoky, bold flavors of our live fire wood-charcoal grilling technique:

Jumbo Pacific Shrimp* \$34

Wild-caught jumbo shrimp, grilled to tender perfection, delivering a burst of smoky, oceanic flavor.

Free-Range Chicken* \$27

Succulent, marinated free-range chicken, enhanced by the bold, earthy aroma of our wood-charcoal grill.

Chimichurri Marinated Beef Tenderloin* \$38

Premium beef tenderloin, marinated in zesty chimichurri and seared on the wood-charcoal grill for an unmatched smoky depth of flavor.

Vegetable Fajitas \$21

A vibrant medley of seasonal vegetables, including fresh asparagus, tender cactus, peppers, and onions. Grilled over wood-charcoal flames to bring out their natural smoky sweetness.

Mixed Options

Free-Range Chicken & Jumbo Pacific Shrimp* \$38

A mouthwatering combination of juicy, grilled chicken and tender, smoky shrimp for the perfect balance of land and sea.

Free-Range Chicken & Chimichurri Marinated Beef* \$34

Flame-grilled chicken paired with beef infused with the bold flavors of chimichurri and kissed by the smoky heat of the charcoal grill.

Chimichurri Marinated Beef & Jumbo Pacific Shrimp* \$38

A decadent pairing of tender beef and smoky jumbo shrimp, grilled to perfection over wood-charcoal flames.

Todos: Chicken, Beef, Shrimp* \$37

Indulge in the ultimate fajita experience featuring all three proteins: smoky shrimp, juicy chicken, and tender chimichurri-marinated beef, all cooked over our signature wood-charcoal grill.

FOOD MENU

MOLCAJETES COYOTE



Molcajetes

Delight in Freshly Handmade Corn Tortillas, expertly cooked on a charcoal wood-fire grill. Each ingredient is brought to life in our traditional molcajete, served in a volcanic stone bowl that perfectly retains heat and enhances flavors.

Choose your protein, all expertly prepared using the smoky, bold flavors of our live fire wood-charcoal grilling technique:

Jumbo Pacific Shrimp* \$36

Served with Chorizo, Queso Fresco, Tatemada sauce, Cambray Onion, and Cactus.

Grilled Free-range Adobo Chicken* \$28

Accompanied by Chorizo, Queso Fresco, Tatemada sauce, Cambray Onion, and Cactus.

Live Fire Beef Tenderloin* \$37

Served with Chorizo, Queso Fresco, Tatemada sauce, Cambray Onion, and Cactus.

Vegetable \$24

Includes Queso Fresco, Tomatillo Sauce, Cambray Onion, Yellow Squash, Green Squash, Rainbow Peppers, and Cactus.

Mixed Options

Grilled Free-range Chicken & Jumbo Pacific Shrimp* \$36

Served with Chorizo, queso fresco, and our savory Tatemada sauce, Cambray Onion, and Cactus.

Grilled Free-range Chicken & Live Fire Beef* \$34

Comes with Chorizo, Queso Fresco, Tatemada sauce, Cambray Onion, and Cactus.

Live Fire Beef & Jumbo Pacific Shrimp* \$39

Served with Chorizo, Queso Fresco, Tatemada sauce, Cambray Onion, and Cactus.

Todos* \$41

Features Grilled Free-range Adobo Chicken, Live Fire Beef, Jumbo Pacific Shrimp, Chorizo, Queso Fresco, Tatemada sauce, Cambray Onion, and Cactus.

7 Mares* \$44

A delicious mix of Mussels, Calamari, Fish, Shrimp, with Tomatillo Sauce, Cambray Onion, and Cactus.

FOOD MENU

BURRITOS

Vegetable Burrito \$18

A delightful mix of corn, yellow and green squashes, onions, and rice, wrapped in a flour tortilla with cheese, sour cream, and green tomatillo sauce.

Pacific Shrimp Burrito * \$25

Tender shrimp with rice and beans in a flour tortilla, topped with cheese, sour cream, roasted poblano sauce.

Live Fire Beef Tenderloin Burrito * \$28

Juicy beef tenderloin, rice, and beans in a flour tortilla, finished with cheese, sour cream, and Tatemada sauce.

Slow-Cooked Braised Pulled Pork (Carnitas) \$24

Succulent pulled pork with rice and beans in a flour tortilla, accompanied by cheese, sour cream, and tomatillo sauce.

Slow-Cooked Braised Chipotle Pulled Chicken (Tinga) \$23

Flavorful chipotle chicken, rice, and beans wrapped in a flour tortilla with cheese, sour cream, and chipotle sauce.

Grilled Free-range Chicken Burrito * \$22

Grilled chicken with rice and beans in a flour tortilla, topped with cheese, sour cream, and chipotle sauce.

Marinated and Grilled Burrito al Pastor \$27

Al pastor pork, rice, and beans in a flour tortilla, topped with cheese, sour cream, and chile de arbol sauce.

Beef Birria Burrito \$26

Flour tortilla filled with beef birria, rice, beans, cheese, and sour cream. Served with a side of rich consommé garnished with fresh cilantro and onions.

KIDS

Children up to 12 years old

Tacos \$13 🌿

Two tacos per order, served with organic, hand-pressed corn tortillas.

Complimentary sides of house-made salsa available upon request.

Chipotle Pulled Chicken Tacos

Corn tortilla filled with slow-cooked braised chicken (Tinga).

Live Fire Beef Tenderloin Taco*

Corn tortilla topped with beef tenderloin.

Grilled Free-range Chicken*

Corn tortilla with grilled free-range chicken.

Quesadillas \$8

Soft flour tortilla, premium cheese, accompanied by fresh apple slices.

- **Free-Range Grilled Chicken*** +\$2
- **Live Fire Beef Tenderloin** +\$2

Fried Chicken Taquitos \$12

Corn tortillas filled with chicken in chipotle sauce, cream, and queso fresco.

Chicken Milanese \$12

Breaded chicken cutlet served with fries.

FOOD MENU

DESSERTS

Experience Pure Indulgence with Our Premium Desserts!

Churros with Chocolate Dipping Sauce \$13
Crispy, handcrafted churros with luxurious homemade chocolate sauce.

Classic Tres Leches Cake \$13
A perfect blend of three milks soaks this delicate, homemade sponge cake.

Velvety Flan \$13
Smooth, rich flan crafted with farm-fresh eggs and a caramel glaze.

Decadent Chocolate Mousse Cake \$13
Rich chocolate mousse layered with a silky chocolate ganache.

Artisan Dessert Board \$20 ★
A selection of our finest churros, tres leches, and flan, perfect for sampling.

Creamy Ice Cream (House Flavors) \$11
House-made with natural ingredients for the ultimate creamy treat.

Espresso Martini \$15
A sophisticated blend of vodka, espresso, and coffee liqueur. Perfect as a decadent after-dinner indulgence.

Signature Carajillo \$14
Our house specialty, this invigorating cocktail combines cold-brewed espresso with Licor 43, served over ice. Celebrating the vibrant spirit of Mexico, each sip marries the rich history of Mexican coffee with the sweet, complex flavors of a traditional liqueur. Perfect for savoring the essence of Mexico's rich culinary culture.

Our menu features succulent, high-quality beef (Prime), Free Range Chicken, and flavorful wild caught Seafood, (Not Farm Raised), carefully selected to elevate your culinary experience. To complement these delectable proteins, our expert chefs craft each corn tortilla by hand, using traditional techniques. From the moment you take your first bite, you'll savor the exceptional flavors that only top-notch ingredients and artisanal craftsmanship can provide, we aim to be great.

- (*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- 🌾 Gluten-Free Options Available, Please ask your server for more details.
- For vegetarian and vegan options, please ask your server for more details.
- ★ Starred dishes are our must-try specialties.
- A gratuity of 20% will be added to parties of Five or more.
- Cakeage Fee \$25.00
- Dear customer, please be aware, there is a 2.08% bank fee for credit card transactions, if you want to avoid this fee you can use debit card, cash or a personal check as payment method.

DRINK MENU

HOUSE MARGARITA ★

Triple sec, Lime Juice, Simple Syrup,
Traditional Tequila. \$15.75

Make It Bigger: Big Coyote. \$21 /
Pitcher \$52

With Premium Silver Tequila

Glass. +\$6 / Large +\$6.75 / Pitcher. +\$24

With Premium Reposado Or Añejo Tequila

Glass. +\$7 / Large +\$7.75 / Pitcher. +\$25

Add Fruit Puree

For Glass. +\$1.50 / For Pitcher. +\$6

Flavors: Strawberry, Mango, Blood Orange,
Prickly Pear, Hibiscus, Watermelon, White
Peach, Tamarind.

Coconut. For Glass.+\$1.75/ For Pitcher.+\$7

FROZEN

Frozen Margarita: Tequila, Triple sec,
Lime Juice, Simple Syrup.

Size: Glass. \$16.50 / Big Coyote. \$21 /
Pitcher \$56

Add Fruit Puree

For Glass. +\$1.50 / For Pitcher. +\$6

Flavors: Strawberry, Mango, Blood Orange,
Prickly Pear, Hibiscus, Watermelon, White
Peach, Tamarind.

Coconut. For Glass.+\$1.75/ For Pitcher.+\$7

Rosé Amor: Rosé wine, Strawberry puree.

Size: Regular. \$17 / Large \$23.

SMOKED OLD FASHIONED

Whisky | Luxardo Cherry | Orange twist
| Bitter angostura. \$21

SIGNATURE COYOTE MARGARITAS ★

The Don Margarita: Don Julio Silver, Gran
Marnier, Fresh Lime Juice, Agave.

Glass. \$24 / Large. \$27 / Pitcher. \$76

Reposado Or Añejo

Glass. \$25 / Large. \$28 / Pitcher. \$78.50

Naples Margarita: Tequila, Fresh

Watermelon, Coconut, Mint, Triple Sec,
Agave Syrup, Lime Juice.

Glass. \$20 / Pitcher/ \$62

Spicy Margarita: Jalapeño, Ginger, Infused

Tequila, Fresh jalapeño, Orange liqueur,
Lime Juice, Tajin Salt Rim.

Glass. \$19 / Large. \$22 / Pitcher. \$58

La Flaca "Skinny Margarita": Fresh Lime
Juice, Orange liqueur, Silver Tequila.

Regular. \$18.50 / Large. \$24 / Pitcher. \$58

Fresh Fashion Margarita: Silver tequila,

fresh mint leaves, agave nectar, passion
fruit, lime juice, and a splash of club soda.

Glass. \$18 / Pitcher. \$54

Tam-rita: Blanco tequila, St-Germain,
tamarind purée, fresh lime, and agave
nectar, finished with a bold chamoy and
Tajín rim.

Glass. \$23 / Large. \$26 / Pitcher. \$76

Sunset Margarita: Tequila, Orange liqueur,
Lime juice, Malbec Topper.

Glass. \$20 / Pitcher. \$64

With Premium Silver Tequila

Glass. +\$6 / Large +\$6.75 / Pitcher. +\$24

With Premium Reposado Or Añejo Tequila

Glass. +\$7 / Large +\$7.75 / Pitcher. +\$25

DRINK MENU

COYOTE MOJITOS

House Mojito: White rum, Fresh lime Juice, Fresh Mint, Raw Sugar.

Size: Glass. 19 / Pitcher. 54

Add Fruit Puree

For Glass. +1.50 / For Pitcher. +6

Flavors: Strawberry, Mango, Blood Orange, Prickly Pear, Hibiscus, Watermelon, White Peach.

Coconut. For Glass. +1.75 / For Pitcher. +7

SANGRIA

RED

Red Wine, Bacardi Limon, Orange, Strawberry, Blackberry, Club Soda.
GLASS. 15.50 / PITCHER. 48

WHITE

White Wine, Bacardi Limon, Raspberry, Lemon, Lime, Guava Juice, Club Soda
GLASS. 15.50 / PITCHER. 48

BEER SELECTIONS

DRAFT • 8.50

Dos Equis, Lagunitas, Corona Premier, Modelo Especial, Negra Modelo, Pacifico.

BOTTLE • 8.75

Corona Light, Corona Extra

CANNED • 8.50

Tecate

TEQUILA ★

SILVER

1800 - 14.50
Milagros - 12
Exotico - 13
Herradura - 14
Teremana - 13
Espolon - 15
Don Julio - 18
Patron - 14
Casamigos - 18
Maestro
Dobel - 20

REPOSADO

1800 - 15.50
Milagros - 13
Exotico - 13.50
Herradura - 16
Teremana - 15
Espolon - 16
Don Julio - 20
Patron - 15
Casamigos - 19
Corralejo - 14

AÑEJO

Hornitos - 12
Don Julio - 21
Patron - 18
Casamigos - 20
Don julio
1942 - 30
CLASE AZUL -30

MEZCAL ★

Mezcal

SHOT. 21

- Gracias a Dios
- Monte Lobos
- Casamigos
- Illegal
- Vida

WINES

RED

Glass. 15 / Bottle. 36

- Coppola, Cabernet Sauvignon. California
- Santa Julia, Malbec. Argentina

ROSE

Glass. 14 / Bottle. 36

- Bieler Pere Fils Rose, Francia

GREEN

Glass. 14 / Bottle. 36

- Vila Nova, Vino Verde, Portugal

WHITE

Glass. 15 / Bottle. 36

- Albarino Abadia. Spain
- Markstone Pinot Grigio. California
- Debonair Sauvignon Blanc. Chile
- Josh Cellars Chardonnay. California

DRINK MENU

SIGNATURE MOCKTAILS

Golden Mango Fizz \$9.50

A vibrant alcohol-free refresher made with mango purée, ginger syrup, fresh mint, lemon juice, lemonade, and a splash of club soda.

Hibiscus Bloom \$9.50

Hibiscus, fresh lemon juice, mint leaves, lemon and a splash of club soda.

Coconut Breeze \$9.50

Coconut purée, lemon, fresh mint, fresh lemon juice, and club soda.

Piña Colada \$9.50

A creamy tropical blend of coconut, pineapple juice, whipped cream and coconut flakes, and sweet milks smooth, rich, and perfect for sunny vibes.

Passion Fruit \$9.50

Passion fruit purée, fresh lemonade, and a splash of club soda. Naturally sweet.

Sparkling Strawberry \$9.50

Fresh strawberries, lemon, and mint blended with lemonade and finished with bubbly club soda.

TROPICAL TEMPTATIONS

Tamarind Water \$8

Sweet, tangy, and refreshing this classic Mexican drink is made from natural tamarind and served ice cold.

Agua de Jamaica. \$8

Refreshing Hibiscus Iced Drink.

A gratuity of 20% will be added to parties of Five or more.

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