

Appetizers • Aperitivos

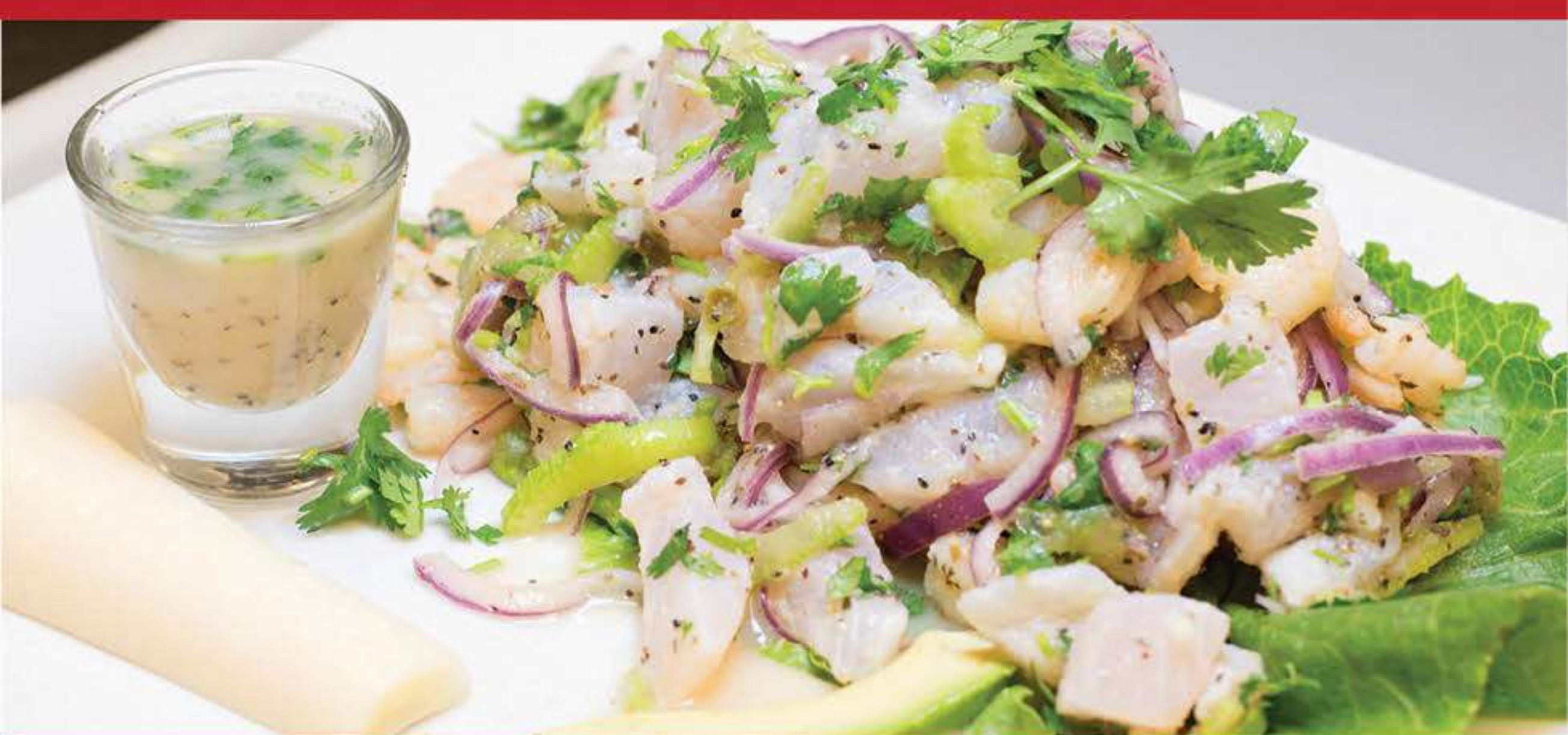
- Guacamole** 10.95
Our guacamole is made in the traditional Aztec blender named "Molcajete" which gives an unique touch of flavor. (Tableside prepared).
- Empanaditas** 3.95
Three small fried pastries turnover filled with ground beef.
- Nachos** 8.95
Crispy corn tortilla spread with refried beans and melted cheese, topped with the choice of chicken or ground beef.
- Jalapeño Poppers** 7.95
Jalapeño poppers stuffed with cheese, breaded and deep fried.
- * **Flautas** 8.95
Deep Fried rolled up corn tortilla, stuffed with chicken. with grilled steak or chorizo (add \$1.00)
- Queso Fundido** 9.95
Melted Mexican cheese with Crumbled chorizo and poblano pepper, served with warm corn tortilla.
- * **Quesadillas** 8.95
Flour tortilla stuffed with pico de gallo and melted cheese. With grilled chicken or steak (add \$3.00) with shrimp (add \$5.00)
- Camarones con Coco** 11.95
Coconut dipped jumbo shrimp lightly fried, served with our delicate mango sauce.
- Sombreros Rellenos** 6.95
Two fried green plantains baskets filled with your choice of ground beef or chicken. With shrimp sofrito. (add \$3.00)
- Calamaries fritos** 12.95
Tender calamari, lightly fried and served with Tamarindo mild sauce.
- * **Ceviche** 15.95
A perfect combination of white fish and shrimp, marinated with fresh squeezed lime juice, onions, celery and cilantro.
- Bocadillos** (Served for 2) 15.95
Mixed sampler platter of nachos, wings, flautas and empanadas.

Soups • Sopas

- Sopa de Pollo** 6.95
Homemade chicken broth with veggies and chunky white meat
- * **Sopa de Tortilla** 9.95
Mexican dry chili peppers broth with chicken, avocado, cilantro and cheese

Salads • Ensaladas

- Ensalada de Aguacate** 9.95
Avocado chunks and pico de gallo seasoned with our ginger citrus dressing, served over field greens.
- * **Ensalada el Coyote** 17.95
Mixed greens with tomatoes, peppers, cheese, baby cactus, onions, bit of jalapeños in our ginger citrus dressing, served with grilled salmon (5 oz), shrimp (add 2.00)
- * **Ensalada en Taco - Taco Salad** 12.95
Romaine lettuce, red beans, guacamole and sour cream served in a crispy taco shell with grilled chicken. Grilled steak (add. \$1.00) Grilled salmon (5 oz) or shrimp (add. \$4.00)



* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* Consumir carnes, aves, mariscos o huevos crudos o a medio cocer puede incrementar su riesgo de contraer enfermedades transmitidas por alimentos.

Chicken • Pollo

- Pollo al Ajillo** 15.95
Boneless chicken breast sautéed with fresh roasted garlic and Chilean sauvignon blanc.
- Arroz con Pollo** 15.95
Chunks of chicken breast with olives, onions, tomatoes and cilantro, simmered in a casserole with rice.
- Mole Poblano** 16.95
Chicken thigh stewed in our home made mole sauce
- Pollo y Camarón** 19.95
Combination of chicken breast and shrimp, sautéed in our homemade demi-glace sauce.

Seafood • Mariscos

- * **Salmon El Coyote** 21.95
Oven cooked fresh fillet of Atlantic salmon, marinated in citrus juices and spices.
- * **Salmon Asado** 21.95
Fresh fillet of Atlantic salmon broiled, Served in a bed of fresh aromatic herb sauce.
- Huachinango Veracruz** 19.95
Fresh fillet of red snapper Veracruz style, slowly cooked in a light tomato sauce, chopped onions, roasted garlic and Sauza tequila.
- Huachinango al Ajillo** 19.95
Fresh fillet of red snapper sautéed with fresh roasted garlic, Chilean sauvignon blanc and fresh herbs.
- Camarones al Ajillo** 20.95
Large shrimp sautéed with fresh roasted garlic, Chilean sauvignon blanc and fresh herbs.
- Camarones Veracruz** 20.95
Large shrimp Veracruz style, slowly cooked in a light tomato sauce, chopped onions, roasted garlic and Sauza tequila
- Paella El Coyote**
Regular 20.95
Large 25.95
A delightful combination of scallops, clams, shrimp, mussels, chorizo and chicken, simmered in a casserole with rice. With Lobster tail (Add, market price) (allow 30 min).
- Mariscada** 24.95
Seafood combination of shrimp, clams, mussels and scallops simmered in red or green sauce with Lobster tail (market price).

Meats • Carnes

- Cochinita Pibil** 16.95
Pork shoulder rubbed with achiote, wrapped in banana leaves and slow-cooked until fork tender. Topped with marinated onions.
- Carnitas de Puerco** 16.95
Chunks of pork shoulder cooked in slowly with orange juice, served in the sauce of your choice: mole poblano, red tomato or green tomatillo.
- Mixiote Poblano** 16.95
Pork Shank marinated in Mexican spices and guajillo sauce, and then braised to perfection.
- * **Churrasco** 23.95
Sizzling grilled skirt steak marinated with fresh herbs and spices, accompanied by chimichurri sauce.
- * **Bistec Ranchero** 21.95
Grilled sirloin steak, served with slowly cooked onions and poblano peppers, in a guajillo mild sauce.

All entrées are served with your choice of:
Rice and Beans, Salad or Maduros,

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Traditional Platters Platos Tradicionales

Chiles Rellenos

15.95

Roasted poblano peppers dipped in egg butter, pan fried, stuffed with your choice of Cheese, Chicken or Beef. With vegetables (add \$2.00). With shrimp (add \$5.00).

Chimichangas.

15.95

Rolled up fried flour tortilla filled with your choice of chicken or ground beef. With Shrimp (add \$5.00).

* Taquitos Mexicanos

14.95

Soft corn tortillas filled with your choice of chicken or carnitas served with chopped tomatoes, onions & cilantro. Steak or chorizo (add. \$1.00)

Enchiladas

15.95

Three rolled up corn tortillas, filled with your choice of chicken, beef or cheese, topped with your favorite sauce. Tomato, mole poblano, green tomatillo or adobo sauce.

Combo Mexicano

15.95

Enchilada, Burrito and hard taco, choice of chicken, beef or cheese.

* Coyote's Fajitas

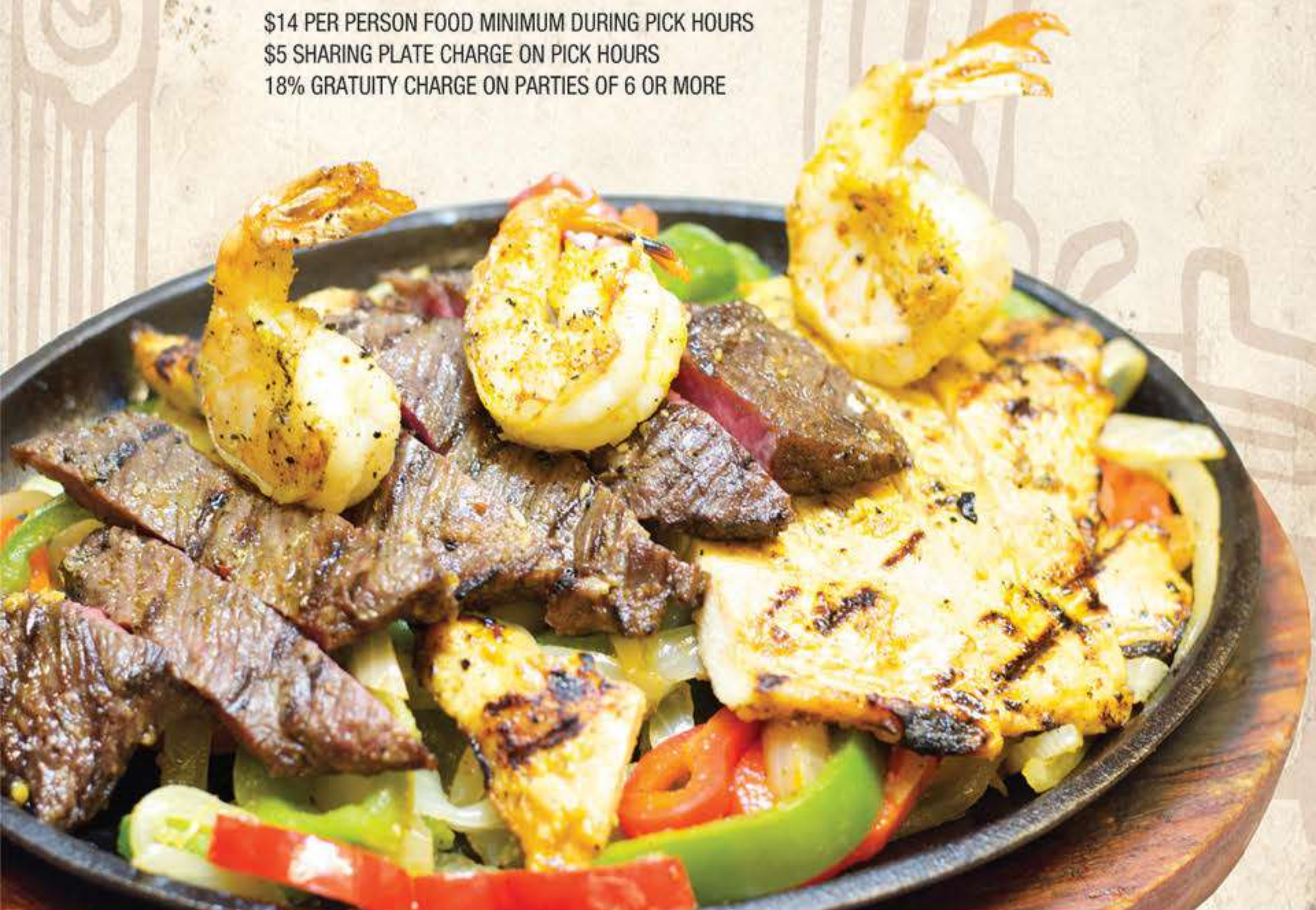
Marinated Sizzling strips of steak, chicken or shrimp, topped with sautéed onions and green peppers, served with side dish of flour tortilla, guacamole, sour cream and pico de gallo.

Chicken 17.95 • Steak 19.95 • Shrimp 20.95 • Combo 21.95

Sides • Extras

Rice and Beans	4.95
Guacamole	7.95
Tortillas	2.50
Sour Cream	2.00
Maduros	4.95
Tostones	5.25
House Salad	5.95
House Creamy Potatoes	6.95
Sautéed spinach in garlic	4.95

\$14 PER PERSON FOOD MINIMUM DURING PICK HOURS
\$5 SHARING PLATE CHARGE ON PICK HOURS
18% GRATUITY CHARGE ON PARTIES OF 6 OR MORE



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