

# Appetizers

<b>GUACAMOLE</b>	<b>11.95</b>
Our guacamole is made in the traditional Aztec blender named "Molcajete" which gives an unique touch of flavor. (Tableside prepared).	
<b>AGUACATE RELLENO</b>	<b>11.95</b>
Half stuffed avocado with crabmeat and shrimp salad.	
<b>EMPANADITAS</b>	<b>4.95</b>
Three small fried pastries turnover filled with ground beef.	
<b>CALAMARES FRITOS</b>	<b>13.95</b>
Tender calamari, lightly fried, served with tomato and tamarindo mild sauce.	
<b>NACHOS</b>	<b>8.95</b>
Crispy corn tortilla spread with refried beans and melted cheese, topped with the choice of chicken or ground beef.	
<b>JALAPEÑO POPPERS</b>	<b>8.95</b>
Jalapeño peppers stuffed with cheese, breaded and deep fried.	
* <b>FLAUTAS</b>	<b>8.95</b>
Deep fried rolled up corn tortilla stuffed with chicken. with grilled steak or chorizo (add \$2.00).	
<b>QUESO FUNDIDO</b>	<b>10.95</b>
Melted Mexican cheese choice one: chorizo, mushrooms, spinach, poblano peppers or vegetables	
* <b>QUESADILLAS</b>	<b>8.95</b>
Flour tortilla stuffed with pico de gallo and melted cheese. Grilled chicken (add \$1.00) grilled steak (add. \$2.00) w/shrimp (add. \$5.00)	
<b>SOMBREROS RELLENOS</b>	<b>7.95</b>
Two fried green plantains baskets filled with your choice of ground beef or chicken. With shrimp sofrito. (add \$4.00).	
<b>CAMARONES CON COCO</b>	<b>13.95</b>
Coconut dipped shrimp lightly fried, served w/our delicate mango sauce.	
<b>BOCADILLOS (Served for Two)</b>	<b>15.95</b>
Mixed sampler platter of nachos, chicken wings, flautas & empanadas.	
* <b>CEVICHE</b>	<b>15.95</b>
A perfect combination of white fish and shrimp, marinated with fresh squeezed lime juice, onions, celery and cilantro.	

# Soups

<b>SOPA NEGRA</b>	<b>5.95</b>
Black beans with chopped onions, cilantro and hint of sour cream.	
<b>SOPA DE POLLO</b>	<b>7.95</b>
Homemade chicken broth with veggies and chunky white meat.	
* <b>SOPA DE TORTILLA</b>	<b>9.95</b>
Mexican dry chili peppers broth with chicken, avocado, cilantro and cheese.	

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\* This items can be cooked to order. Consuming raw or undercooked meat, fish, shellfish, poultry or eggs may increase you risk of foodborned.

\* *Estos platos estan debidamente cocinados. Consumir carne, pescado, mariscos etc. sin la debida cocción puede ser riesgoso para la salud, especialmente si tiene alguna condición médica.*

# Salads

- ENSALADA DE AGUACATE** **10.95**  
Avocado chunks and pico de gallo seasoned with our ginger citrus dressing, served over field greens.
- \* **ENSALADA EN TACO** **13.95**  
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 (\$5.00).
- \* **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)

# Chicken

- POLLO AL AJILLO** **16.95**  
Boneless chicken breast sautéed w/fresh roasted garlic & Chilean sauvignon blanc.
- ARROZ CON POLLO** **16.95**  
Chunks of chicken breast with olives, onions, tomatoes and cilantro, simmered in a casserole with rice.
- MOLE POBLANO** **17.95**  
Chicken thigh stewed in our homemade mole poblano sauce.
- POLLO Y CAMARON** **21.95**  
Combination of chicken breast and shrimp, sautéed in our homemade demi-glace sauce.

# Meats

- COCHINITA PIBIL** **17.95**  
Pork shoulder rubbed with achiote, wrapped in banana leaves and slow-cooked until fork tender. Topped with marinated onions.
- \* **BISTEC PIMIENTA** **22.95**  
Grilled Sirloin steak with cracked black pepper corns, served in a cabernet wine sauce.
- CARNITAS DE PUERCO** **17.95**  
Chunks of Pork Shoulder cooked in slowly with orange juice, served in the sauce of your choice: Mole poblano, adobo, red tomato or green tomatillo.
- MIXIOTE POBLANO** **18.95**  
Pork Shank marinated in Mexican spices and guajillo sauce, and then Braised to perfection.
- \* **CHURRASCO** **25.95**  
Sizzling grilled skirt steak marinated with fresh herbs and spices, accompanied by chimichurri sauce.
- \* **BISTEC RANCHERO** **22.95**  
Grilled sirloin steak, served w/slowly cooked onions and poblano peppers, in a guajillo mild sauce.

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# Seafood

- \* **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 herbs sauce.
- HUACHINANGO AL AJILLO** **19.95**  
Fresh fillet of red snapper, sautéed with roasted garlic, chilean sauvignon blanc and fresh herbs.
- HUACHINANGO VERACRUZ** **20.95**  
Fresh fillet of red snapper, slowly cooked in a light tomato sauce, chopped onions roasted garlic and sauza Tequila.
- CAMARONES AL AJILLO** **22.95**  
Large shrimp sautéed with fresh roasted garlic, Chilean sauvignon blanc and fresh herbs.
- CAMARONES VERACRUZ** **22.95**  
Large shrimp Veracruz style, slowly cooked in a light tomato sauce, chopped onions, roasted garlic and sauza Tequila.
- PAELLA EL COYOTE** **Regular 21.95** **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 value).

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

\$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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# Tradicional Platters

## **CHILES RELLENOS** **17.95**

Roasted poblano peppers dipped in egg butter, pan fried, stuffed with your choice of Cheese, vegetables, chicken or Beef. With Shrimp (add \$3.00).

## **CHIMICHANGAS** **15.95**

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

## **\* TAQUITOS MEXICANOS** **15.00**

Soft corn tortillas filled with your choice of steak, chicken, chorizo or carnitas. Served with chopped tomatoes, onions, cilantro and guacamole. With fish or shrimp (add \$5.00).

## **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 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 18.95**      • **Vegetables 16.95**      • **Combo 23.95**
- **Shrimp 22.95**      • **Steak 20.95**

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## Sides Extras

**Rice and Beans 5.00 • Tortillas 3.50 • Sour Cream 2.00 • Guacamole 7.95**  
**Maduros 4.95 • Tostones 5.95 • House Salad 5.95 • House Creamy Potatoes 6.95**  
**Sautéed Spinach in Garlic 5.95**

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