

# Appetizers

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| <b>GUACAMOLE EN MOLCAJETE</b>  | 11.95 |
| Freshly made tableside prepared guacamole served with your choice of warm corn tortilla or tortilla chips.                                       |       |
| <b>AGUACATE RELLENO</b>  | 12.95 |
| Half stuffed avocado with crabmeat and shrimp salad.   |       |
| <b>EMPANADITAS</b>   | 4.95  |
| Three small fried pastries turnover filled with ground beef.   |       |
| <b>CALAMARES FRITOS</b>  | 14.95 |
| Tender calamari, lightly fried served with roasted tomato sauce.   |       |
| <b>EL COYOTE NACHOS</b>  | 8.95  |
| Our version of nachos, two crispy corn tortillas topped with refried beans and melted cheese with the choice of shredded chicken or ground beef. |       |
| <b>JALAPEÑO POPPERS</b>  | 8.95  |
| Jalapeño poppers stuffed with cheese, breaded and deep fried.  |       |
| ▶ <b>FLAUTAS</b>   | 8.95  |
| Deep fried rolled up corn tortilla, stuffed with chicken. With grilled steak or chorizo (add \$2.00).  |       |
| <b>QUESO FUNDIDO</b>   | 10.95 |
| Melted Monterrey Jack cheese, choice one: chorizo, mushrooms or spinach. Served with warm corn tortilla.   |       |
| ▶ <b>QUESADILLAS</b>   | 8.95  |
| Flour tortilla stuffed with pico de gallo and melted cheese. With grilled chicken or grilled steak (add \$3) W/ shrimp (add \$5.00)              |       |
| <b>SOMBREROS RELLENOS</b>  | 7.95  |
| Two fried green plantains baskets filled with your choice of ground beef or chicken. With shrimp sofrito (add \$4.25)                            |       |
| <b>CAMARONES CON COCO</b>  | 13.95 |
| Coconut dipped shrimp lightly fried, served with our delicate mango sauce.   |       |
| <b>BOCADILLOS FOR TWO</b>  | 16.95 |
| Mixed sampler platter of nachos, chicken wings, flautas and empanadas.   |       |
| ▶ <b>CEVICHE</b>   | 16.95 |
| A perfect combination of white fish and shrimp, marinated with fresh squeezed lime juice, onions, celery and cilantro.                           |       |

# Soups / Sopas

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

▶ 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.

# Traditional Platters

- CHILES RELLENOS** 17.95  
Roasted poblano peppers dipped in egg butter, pan fried, stuffed with your choice of cheese, chicken vegetables or beef.  
With shrimp (add \$5.00)
- CHIMICHANGAS** 15.95  
Rolled up fried flour tortillas filled with your choice of chicken or ground beef.  
With shrimp sofrito (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 shrimp or fish (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 or green tomatillo.
- COMBO MEXICANO** 15.95  
Enchilada, burrito and hard taco, choice of chicken, beef or cheese.
- ▶ **COYOTE FAJITAS**  
Marinated sizzling strips of steak, chicken or shrimp topped with sautéed onions and green peppers, served with a side of dish of flour tortilla, guacamole, sour cream and pico de gallo.

**VEGETALES \$ 17.95 CHICKEN \$19.95 STEAK \$21.95**  
**SHRIMP \$23.95 COMBO \$23.95**

## Sides - Extras

Rice and Beans	5.00
Guacamole	8.95
Tortillas	3.50
Sour Cream	2.00
Maduros	5.00
Tostones	5.95
House Salad	5.95
House Creamy Potatoes	6.95
Sauteed Spinach in Garlic	5.95

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## Salads

### ENSALADA DE AGUACATE

Avocado chunks and pico de gallo seasoned with our ginger citrus dressing, served over field greens.

10.95

### ▶ ENSALADA DE TACO -TACO SALAD

Romaine lettuce, red beans, guacamole and sour cream served in a crispy taco shell with grilled chicken  
With grilled steak (add \$1.50).

13.95

## Chicken

### POLLO AL AJILLO

Boneless chicken breast sautéed with fresh roasted garlic and Chilean sauvignon blanc.

17.95

### ARROZ CON POLLO

Chunks of chicken breast with olives, onions, tomatoes, and cilantro, simmered in a casserole with rice.

16.95

### MOLE POBLANO

Chicken thigh stewed in our homemade mole poblano sauce.

17.95

## Meats

### COCHINITA PIBIL

Pork shoulder rubbed with achiote, wrapped in banana leaves and slow-cooked until fork tender, topped with marinated onions.

18.95

### CARNITAS DE PUERCO

Chunks of pork shoulder cooked in slowly with orange juice, served in the sauce of your choice: mole poblano, red tomato or green tomatillo.

18.95

### MIXIOTE POBLANO

Pork shank marinated in Mexican spices and guajillo sauce, and then braised to perfection.

19.95

### ▶ BISTEC PIMIENTA

Grilled sirloin steak with cracked black pepper corns, served in a cabernet reduction wine sauce.

23.95

### ▶ CHURRASCO

Sizzling grilled skirt steak marinated with fresh herbs and spices, accompanied by chimichurri sauce.

27.95

### ▶ BISTEC RANCHERO

Grilled sirloin steak, served with slowly cooked onions and poblano peppers, in a guajillo mild sauce.

23.95

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# Seafood

- ▶ **SALMON ASADO** **23.95**  
Fresh fillet of Atlantic salmon broiled,  
served in a bed of fresh aromatic herbs sauce.
- ▶ **SALMON CON PIEL** **23.95**  
Fresh fillet of Atlantic salmon, oven cooked  
with crunchy skin, topped with balsamic reduction sauce,  
served in a bed of mashed potatoes.
- TILAPIA AGUACATE** **21.95**  
Fresh fillet of tilapia pan seared, oven cooked  
and topped with creamy avocado sauce.
- CAMARONES AL AJILO** **23.95**  
Large shrimp sauteed with fresh roasted garlic,  
Chilean sauvignon blanc and fresh herbs.
- CAMARONES VOLCANO** **23.95**  
Large shrimp sautéed with zucchini, tomatoes, onions, green peppers  
and mushrooms topped with white creamy cheese sauce.
- PAELLA EL COYOTE**  
A delightful combination of scallops, clams, shrimps, mussels,  
chorizo and chicken, simmered in a casserole with rice.  
With lobster tail (add 12.95).
- REGULAR** **22.95**  
**LARGE** **26.95**
- MARISCADA** **26.95**  
Seafood combination of shrimp, clams, mussels  
and scallops simmered in red or green sauce  
With Lobster tail (market price).

All entrée 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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