

Appetizers

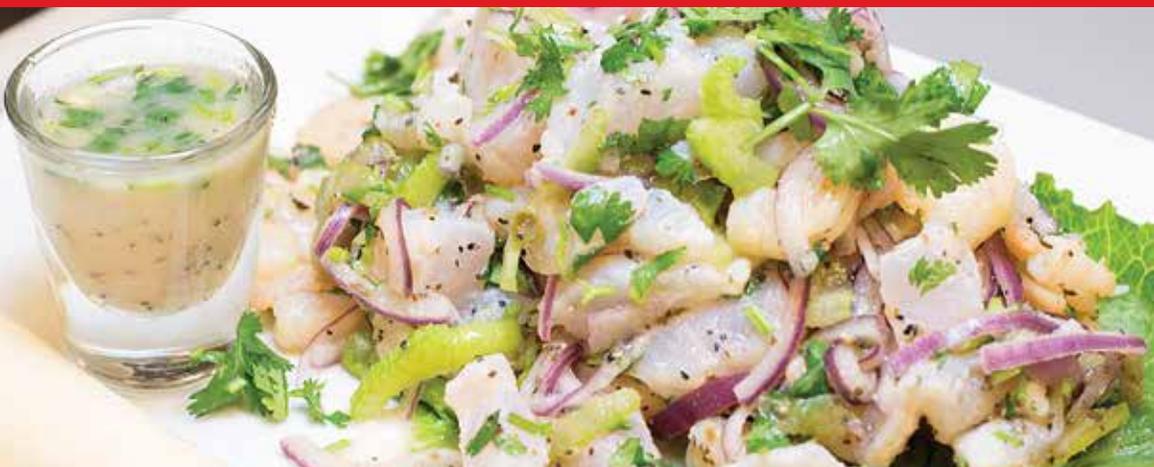
- Guacamole en Molcajete** 10.95
Freshly made tableside prepared guacamole served with your choice of warm corn tortilla.
- Empanaditas** 3.95
Three small fried pastries turnover filled with ground beef.
- ▶ **El Coyote Nachos** 8.95
Our version of nachos, 2 crispy corn tortillas topped with refried beans and melted cheese with the choice of shredded chicken or ground beef.
- Jalapeño Poppers** 7.95
Jalapeño peppers 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
Monterrey Jack 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 sofrito (add \$5.00)
- Camarones con Coco** 12.95
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 \$4.00).
- Calamares Fritos** 13.95
Tender calamari, lightly fried and served with roasted tomato sauce.
- ▶ **Ceviche** 16.95
A perfect combination of white fish and shrimp, marinated with fresh squeezed lime juice, onions, celery and cilantro.
- Bocadillos for Two** 15.95
Mixed sampler platter of nachos, wings, flautas and empanadas.

Soups

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

Salads

- Ensalada de Aguacate** 9.95
Avocado chunks and pico de gallo seasoned with our ginger citrus dressing, served over field greens.
- ▶ **Taco Salad** 12.95
Romaine lettuce, red beans, guacamole and sour cream served in a crispy taco shell with grilled chicken.
With grilled steak (add \$1.00).



Chicken

- Pollo Ajillo** 16.95
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.

Seafood

- Salmon Asado** 22.95
Fresh fillet of Atlantic salmon broiled, served in a bed of fresh aromatic herbs sauce.
- Salmon con Piel** 22.95
Fresh fillet of Atlantic salmon, oven cooked with crunchy skin, topped with balsamic reduction sauce, served in a bed of mashed potatoes.
- Tilapia Aguacate** 20.95
Fresh fillet of tilapia pan seared, oven cooked and topped with creamy avocado sauce.
- Camarones Al Ajillo** 22.95
Large shrimp sautéed with fresh roasted garlic, Chilean sauvignon blanc and fresh herbs.
- Camarones Volcano** 22.95
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** 21.95
Large 25.95
- Mariscada** 25.95
Seafood combination of shrimp, clams, mussels and scallops simmered in red or green sauce. With lobster tail (add \$12.95)

Meats

- Cochinita Pibil** 17.95
Pork shoulder rubbed with achiote, wrapped in banana leaves and slow-cooked until fork tender, Topped with marinated onions.
- Carnitas de Puerco** 17.95
Chunks of pork soulder cooked in slowly with orange juice, served in the sauce of your choice: mole poblano, red tomato or green tomatillo.
- Mixiote Poblano** 17.95
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 with slowly cooked onions and poblano peppers, in a guajillo mild sauce.
- ▶ **Parrillada** 25.95
Combination of sirloin steak, Mexican chorizo, Chunk pork and grilled chicken.

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

Traditional Platters



Chiles Rellenos

16.95

Roasted poblano peppers dipped in egg butter, pan fried, stuffed with your choice of cheese, chicken or beef.
With shrimp (add \$5.00).

Chimichangas

15.95

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

▶ Taquitos Mexicanos

14.95

Soft corn tortillas, filled with your choice of steak, chicken, chorizo or carnitas, topped with chopped tomatoes, onions, cilantro and guacamole.
With shrimp sofrito (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.

▶ El Coyote's Fajitas

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

CHICKEN	18.95	SHRIMP	21.95
STEAK	20.95	COMBO	22.95

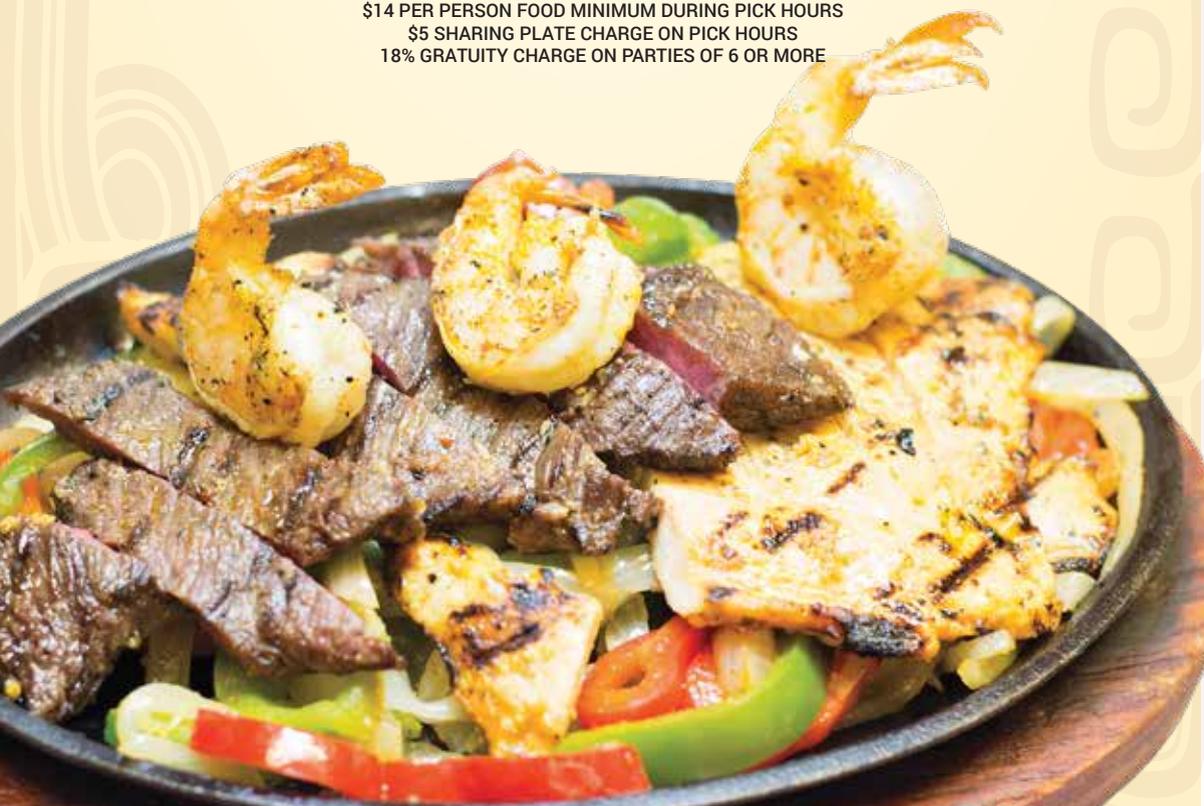
Extras



RICE AND BEANS	5.00
GUACAMOLE	8.00
TORTILLAS	2.50
SOUR CREAM	2.00
MADUROS	5.00
TOSTONES	5.50
HOUSE SALAD	5.95
HOUSE CREAMY POTATOES	6.95
SAUTEED SPINACH IN GARLIC	5.00



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



▶ 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.