

# COYOTE

## TAQUERÍA

Authentic Mexican Restaurant

### APPETIZERS

#### NACHOS \$16

Refried beans, crispy tortilla chips, melted cheese sauce, Pico de Gallo, Pickled Jalapeno, Mexican cream and Guacamole.  
Add: Chorizo \$6 | Chicken \$8 | Steak \$10 | Shrimp \$10

#### CHICKEN TOSTADA \$18

shredded chicken, 2 crispy corn tortilla, refried beans, cotija cheese and Pico de Gallo.

#### ELOTES \$14

Coal grilled Fresh Corn, Cotija Cheese, Tajin.  
Served with cilantro cream.

#### ★ TUNA TOSTADA \$21

2 crispy tortilla with raw tuna, avocado slice, chipotle mayo, crispy fried scallions and sesame seed.

#### EL MERO MERO GUACAMOLE \$17

Haas avocado, Pico de Gallo.

Add: Chicken \$8 | Steak \$10 | Shrimp \$10

#### CHICKEN FLAUTA \$18

Crispy tortilla, stuffed with chicken, cheese, Mexican cream, Pico de Gallo, Guacamole and lettuce.

#### ★ SHRIMP CEVICHE \$21

Shrimp marinated, leche de tigre, Pico de Gallo, red onion.



### CHEF'S RECOMMENDATIONS

#### ★ CORVINA CEVICHE \$23

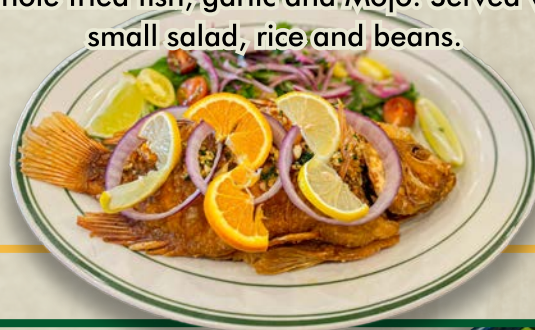
Fresh golden Corvina, Leche de Tigre, avocado, red onion, corn and Pico de Gallo.

#### RED SNAPPER \$42

Whole fried fish, garlic and Mojo. Served with small salad, rice and beans.

#### BIRRIA TACOS \$26

Shredded Beef, corn tortilla dipped, white onion, Mexican cheese, cilantro and Consume.



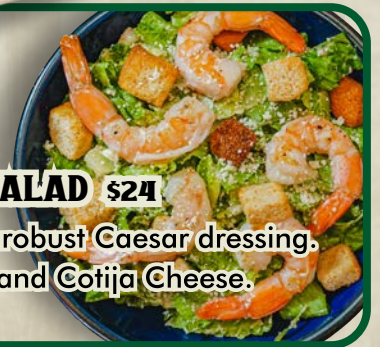
### SALADS

#### CHICKEN CAESAR SALAD \$22

Crispy Hearts of Romaine tossed in robust Caesar dressing. Topped with Croutons nachos and Cotija Cheese.

#### SHRIMP CAESAR SALAD \$24

Crispy hearts of Romaine tossed in robust Caesar dressing. topped with Croutons nachos and Cotija Cheese.



#### TACOS AL PASTOR \$18

Pork marinated in Achiote, white onions, cilantro, grilled pineapple & Guacamole cream.

#### CHICKEN TACOS A LA MEXICANA \$19

Chicken breast, Chihuahua cheese, crispy bacon, black beans, Chipotle mayo and avocado slice.

#### LA ROSA DE GUADALUPE \$18 (es un suspiro)

Dice steak, Chihuahua cheese and avocado slice.

#### CHIPOTLE SHRIMP TACOS \$24

Marinated shrimp in chipotle sauce, shoved cabbage, Pico de Gallo and cilantro cream.

#### CARNITAS TACOS \$20

Confit pork, white onions, cilantro and chicharron.

#### FISH TACOS \$24

Fried tempura fish, red cabbage, garlic mayo, cilantro and radish.

#### RIBEYE TACOS \$26

Angus grill Ribeye steak, pico de Gallo, avocado slice and Guacamole cream.

#### CARNE ASADA TACOS \$22

Grilled Churrasco, topped with white onion and cilantro.

#### CEVICHE CORVINA TACOS \$23

Fresh cut corvina ceviche marinated in lime juice, with red onions, Pico de Gallo and avocado cream.

#### GRILLED MAHI-MAHI TACOS \$23

Grilled fish with red onions, Pico de Gallo and cilantro cream.



All tacos are offered with sides: White rice and beans.

# TACOS



★ Raw, Undercooked and Barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increase the risk of foodborne illness, individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

FOR YOUR CONVENIENCE AN 20% SERVICE CHARGE WILL BE INCLUDED TO YOUR BILL.

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### BURRITOS

Flour tortilla, Cheese, refried beans, rice, Street corn, Chipotle mayo & cilantro. Served with Guacamole and small salad.

**EL BURRITO CHINGON CHICKEN \$22**

**EL BURRITO CHINGON STEAK \$24**

**EL BURRITO CHINGON SHRIMP \$27**

**EL BURRITO CHINGON MIXTO \$30**

### ENCHILADAS

Cheese, red or green sauce, Mexican cream & red onions. Served with rice and refried beans.

**CHICKEN ENCHILADA \$22**

**STEAK ENCHILADA \$24**



### QUESADILLAS

Flour tortilla, Cheese, melted cheese, Guacamole, Mexican cream and Pico de Gallo on the top.

**CHEESE QUESADILLA \$17**

**CHICKEN QUESADILLA \$23**

**STEAK QUESADILLA \$26**

**SHRIMP QUESADILLA \$27**

**CHORIZA QUESADILLA \$21**

**QUESADILLA MIXTA \$30**

### FAJITAS

Sizzling skillet, roasted peppers & white onions. Served with corn tortillas, rice & refried beans.

**GRILLED CHICKEN FAJITAS \$27**

**STEAK FAJITAS \$30**

**SHRIMP FAJITAS \$33**

**MIXED FAJITAS \$36**

### ★ GUACAMOLE BURGER \$18

Angus Beef, Mounster Cheese, Chipotle mayo, Lettuce, Tomato, red onion & Guacamole. Server with french fries.

## CHEF'S RECOMMENDATIONS



### MOLCAJETE \$55

A lava rock bowl filled with red or green sauce, Steak, Chicken, Shrimp, Chorizo, Mexican Cheese, white onion, green and red Pepper. Served with corn tortilla, rice and refried beans.

Add: Lobster Tail \$35

### COYOTE SEAFOOD MOLCAJETE \$85

A lava rock bowl filled with red sauce, mixed seafood, Octopus, Calamari, Scallops, Mussels, Clams, Shrimp, Mahi-Mahi fish, Mexican cheese, white onions, green and red pepper. Served with corn tortilla, rice and refried beans.

Add Lobster Tail \$35

### SKIRT STEAK CHURRASCO \$36

Angus grill skirt Steak served with white rice, refried beans, Guacamole, Pico de Gallo & Chimichurri.

## VEGETARIAN OPTIONS

### VEGGIE TACOS \$20

Roasted green and red Peppers, white onions, Mushroom, Street corn and crispy brussels. served with house salad.

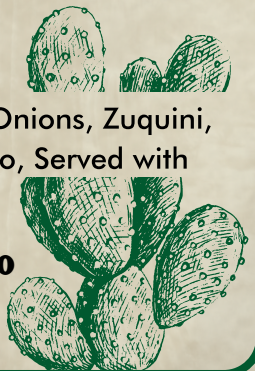
### VEGGIE FAJITAS \$20

Roasted green and red Peppers, white onions, Zucchini, Mushroom, Street corn and cilantro. served with Guacamole & corn tortillas.

### VEGGIE BURRITO \$20

Flour tortilla, Green Pepper, Red pepper, Onions, Zuquini, Mushroom, Street corn, cheese & Cilantro, Served with salad and Guacamole.

### VEGGIE ENCHILADA \$20



## SIDES

**REFRIED BEANS \$5**

**WHITE RICE \$5**

**PICO DE GALLO \$3**

**CHEESE SAUCE \$6**

**STEAK \$10**

**AVOCADO SLICES \$8**

**TORTILLAS \$4**

**VEGGIES \$8**

**CHORIZO \$6**

**SHRIMP \$10**

**FRENCH FRIES \$8**

**CHEESE \$6**

**GUACAMOLE \$6**

**CHICKEN \$8**

**LOBSTER TAIL \$35**

### KIDS MENU \$10

Until 9 Years

**TACOS DE POLLO**

**CHICKEN FINGERS**

**KIDS QUESADILLAS**

Served with French fries.

### DESSERTS

**CHOCOLATE CAKE \$12**

**FLAN \$11**

**TRES LECHES \$12**

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