

APPETIZERS



APERITIVOS

Guacamole al Molcajete	9
Our guacamole is made in the traditional Aztec blender named "Molcajete" which gives a unique touch of flavor. (Tableside Prepared)	
Queso Fundido	6
Cheddar cheese dip served with sauteed onions, bell peppers, tomatoe, and jalapeños. With sauteed sausage and refried beans ... 8	
Calamares Fritos	10
Marinated fried calamari served with roasted tomatoes, fresh garlic, chipotle, dipping sauce.	
Bocadillos	12
Mixed sampler platter of cheese nachos, wings, chicken flautas and beef empanadas.	
Sombreros Rellenos	6
Fried green plantains, two pieces filled with chicken or ground beef. With shrimp sofrito (add 3)	
Alitas de pollo	8
Tasty chicken wings basted in our mild buffalo sauce.	
Nachos	7
Crispy corn tortilla spread with refried beans, melted cheese, topped with the choice of, chicken or ground beef.	
Coyote Nachos	10
Mounds of chips smothered with beans and cheese, topped with jalapeños, sour cream guacamole and red sauce with chicken or ground beef.	
Camarones con Coco	9
Coconut dipped jumbo shrimp lightly fried, served with our delicate mango sauce.	
Camarones al Ajillo	9
Jumbo shrimp sauteed with fresh roasted garlic, fresh herbs and Chilean sauvignon blanc.	
Camarones Veracruz	9
Jumbo shrimp Veracruz style, slowly cooked in a light tomato sauce, chopped onions, cilantro, roasted garlic and a touch of tequila.	
*Flautas	7
Deep fried rolled up corn tortilla, stuffed with your choice of chorizo or chicken. With grilled steak	
Jalapeno Poppers	9
Jalapeno peppers stuffed with muenster cheese, breaded and deep fried.	

*Quesadillas	
Flour tortilla stuffed with pico de gallo and melted cheese. Served with sour cream and guacamole on the side.	
With cheese	5
With grilled chicken or steak	8
With marinated pork loin (al Pastor)	8
With shrimp	11
Empanadas	7
Two fried pastry turnover filled with chicken or beef.	
With shrimp	10

SOUPS • SOPAS

Sopa de Pollo	5
Homemade chicken broth with veggies and chunky white meat.	
Sopa Negra	5
Black beans with chopped onions, cilantro and hint of sour cream.	
Sopa de Tortilla	7
Mexican dry chili peppers broth with chicken, avocado, cilantro and cheese.	

SALADS • ENSALADAS

Ensalada de Camaron	11
Grilled shrimp over romaine lettuce seasoned with our ginger citrus dressing, tomato, red onions, green and red bell peppers.	
*Taco Salad	11
Romaine lettuce, pinto beans, guacamole, cheese, pico de gallo and sour cream, served in a crispy taco shell. Choice of grilled chicken or steak.	
Ensalada de Aguacate	9
Avocado chunks and pico de gallo seasoned with our ginger citrus dressing, served over field greens.	
Ensalada de Pollo	9
Grilled Chicken breast over lettuce seasoned with our ginger citrus dressing, tomatoes, red onions, red cabbage, green and red bell peppers.	

LUNCH



ALMUERZOS

Monday — Saturday
Served from 11:30 AM — 3:00 PM

Some items served with
Rice & Beans or Salad (ask your server)

- *Taco Salad 9
Romaine lettuce, pinto beans, guacamole, cheese, pico de gallo and sour cream, served in a crispy taco shell. Choice of grilled chicken or steak.
- Ensalada de Aguacate 7
Avocado chunks and pico de gallo seasoned with our ginger citrus dressing, served over field greens.
- Ensalada de Camaron 9
Grilled shrimp over romaine lettuce, tomatoes, red onions, green and red bell peppers, seasoned with our ginger citrus dressing.
- Ensalada de Pollo 7
Grilled chicken breast over lettuce, tomatoes, red onions and red cabbage, green and red bell peppers, seasoned with our ginger citrus dressing.
- Camarones al Ajillo 10
Jumbo shrimp sautéed with fresh roasted garlic, fresh herbs and Chilean sauvignon blanc.
- Camarones Veracruz 10
Jumbo shrimp Veracruz style, slowly cooked in a light tomato sauce, chopped onions, cilantro, roasted garlic and tequila.
- Arroz con Pollo or Arroz con Camarones
Chunks of chicken breast or Jumbo shrimp with green olives, onions, tomatoes, cilantro and jalapeños, simmered in a casserole with rice.
 With chicken 8
 With shrimp 10
- Mole Poblano
"como en mi pueblo" 10
Boneless chicken breast stewed in our homemade mole poblano sauce.
- Pollo al Ajillo 9
Boneless chicken breast sautéed with fresh roasted garlic, fresh herbs and Chilean Sauvignon blanc.
- Pollo en Salsa Verde 9
Boneless chicken breast sautéed with onions and bell peppers in a special Mexican green tomatillo sauce.

*Thoroughly cooking meats, poultry, seafood, eggs or shellfish reduces the risk of food borne illness

- *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 10
 Steak or Shrimp or Combo 12
 Vegetables 9
 Marinated Port Loin 11
- Enchiladas 8
Two rolled up corn tortillas, filled with the choice of chicken, beef or cheese, topped with your favorite sauce. Tomato, mole poblano, green tomatillo, pipian or adobo sauce.
- Chimichanga 8
One rolled up fried flour tortilla filled with your choice of chicken, or ground beef
 With Shrimp 10
- TaQUITOS Al Pastor 10
Two soft corn tortillas of sautéed pork loin, marinated overnight with guajillo chili peppers, onions, cinnamon, and served with chopped onions, cilantro, pineapples on top.
- *TaQUITOS Mexicanos 10
Two soft corn tortillas filled with your choice of steak, chicken, chorizo or pork carnitas, served with chopped tomatoes, onions, cilantro and guacamole.
- Taco Duro 8
Two crispy hard shell taco filled with pico de gallo, lettuce, cheese, sour cream and red sauce, and your choice of chicken or ground beef.
- Burrito Grande 10
Flour tortilla filled with black beans, lettuce, cheese, sour cream, pico de gallo, guacamole and your choice of chicken, ground beef or pork carnitas covered red tomato sauce.
- Burrito 8
One soft flour tortilla filled with cheese, refried beans, pico de gallo and your choice of chicken or ground beef.
- Burrito con Huevos 8
Two burritos served with eggs, Mexican sausage, cheese, and refried beans.



TRADITIONAL PLATOS TRADICIONALES

MOST ENTREES ARE SERVED WITH YOUR CHOICE OF:

Rice and Beans • Salad • House creamy potatoes • Sweet ripe plantains *or* green plantains

Carnitas de Puerco	17
Chunks of pork shoulder cooked over slow flame with orange juice, condiments and served in the sauce of your choice: <i>Mole poblano • pipian • adobo • tomato or green tomatillo</i>	
Mole Poblano "como en mi pueblo"	15
Boneless chicken breast stewed in our homemade mole poblano sauce.	
Pollo Borracho	18
Slices of chicken breast sauteed with pico de gallo, a hint of jalapenos, mexican sausage, dash of cinnamon, Tequila and white wine sauce.	
Pollo al Ajillo	15
Boneless chicken breast sautéed with fresh roasted garlic, fresh herbs and Chilean sauvignon blanc.	
Pollo en Salsa Verde	15
Boneless chicken breast sautéed with green peppers and onions in special Mexican green tomatillo sauce.	
Pollo con Bananas	18
Slices of chicken breast sauteed with bananas and raisins in a wine sauce made with Sauvignon Blanc and Grand Marnier.	
Pollo y Camaron a la Diabla	20
Combination of chicken and shrimp sautéed with caramelized onions and chipotle tomato sauce.	
Pollo y Camaron Aguacate	20
Combination of chicken and shrimp sautéed with avocado cream sauce.	
Pollo Relleno	20
Grilled chicken breast stuffed with Mexican sausage and cheese, served with jalapeño cilantro sauce.	
Arroz con Pollo or Arroz con Camarones	
Chunks of chicken breast or Jumbo shrimp with olives, onions, tomatoes, cilantro and jalapeños, simmered in a casserole with rice.	
<i>With Chicken</i>	15
<i>With Shrimp</i>	19
Chiles Rellenos	15
Roasted poblano peppers dipped in egg butter, pan fried, stuffed with your choice of Beef, Chicken or Cheese.	
<i>With Shrimp</i>	19

Chimichangas	14
Two rolled up fried flour tortilla filled with your choice of chicken, or ground beef, with light cheese, pico de gallo and beans.	
<i>With shrimp</i>	19
*Taquitos Mexicanos	14
Two soft corn tortillas filled with your choice of steak, chicken, chorizo or pork carnitas, served with chopped tomatoes, onions, cilantro and guacamole.	
Enchiladas	13
Three rolled up corn tortillas, filled with the choice of chicken, beef or cheese, topped with your favorite salsa: Tomato, mole poblano, green tomatillo, pipian or adobo sauce.	
Make Your Favorite Combo	
Choice of one	9
Choice of two	12
Choice of three	14
Enchilada • Burrito • Taco • Tostada • (Tamal chicken only)	
Choice of: <i>Chicken, Beef, Cheese or Vegetables</i>	

EL COYOTE'S SAUCES

MOLE POBLANO is a traditional sauce from Puebla state. Owner's mother recipe, made of roasted different dried chiles, peanut, raisins, fried plantains, chocolate and Mexican condiments.

ADOBO SALSA made of roasted guajillo, dried chiles, roasted tomatoes, fresh garlic, onions and condiments.

SALSA VERDE made of green tomatillo, onions, green peppers and Mexican spices.

PIPIAN made of sesame whole seed guajillo chile, cloves, peanut butter, cinnamon and condiments.

SALSA ROJA made of fresh plum tomatoes, onions, fresh garlic and guajillo chiles.

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HOUSE SPECIALTIES ESPECIALIDADES DE LA CASA

- Paella El Coyote** 21
A delightful combination of scallops, calamari, clams, mussels, chorizo, shrimp and chicken simmered in a casserole with rice. (Allow 30 min.)
- * **Salmon El Coyote** 20
Oven cooked fresh fillet of Atlantic salmon, marinated in citrus juices and spices.
- * **Salmon Asado** 20
Fresh fillet of Atlantic salmon broiled, topped with fresh aromatic herb cream sauce.
- Huachinango al Ajillo** 20
Fresh fillet of red snapper, sautéed with fresh roasted garlic, fresh herbs and Chilean Sauvignon blanc.
- Huachinango a La Veracruz** 20
Fresh fillet of red snapper Veracruz style, slowly cooked in a light tomato sauce, chopped onions, cilantro, roasted garlic and tequila.
- Mariscada Verde, Blanca o Roja** 21
Seafood combination of shrimp, calamari, clams, mussels and scallops simmered in green, red or white creamy sauce.
- Quesadilla de Camaron** 20
Cheese and poblano pepper quesadilla covered with sautéed shrimp, chooped onions, tomatoes and mustard cream sauce.
- Camarones al Ajillo** 19
Jumbo shrimp sautéed with fresh roasted garlic, fresh herbs and Chilean Sauvignon blanc.
- Camarones El Coyote** 20
Shrimp wrapped with bacon and served with fresh roasted garlic, onions, tomatoes, bell pepper sauce.
- Camarones con Coco** 19
Coconut dipped jumbo shrimp lightly fried, served with our delicate mango sauce.
- Camarones Veracruz** 19
Jumbo shrimp Veracruz style, slowly cooked in a light tomato sauce, chopped onions, cilantro, tomato, roasted garlic and tequila.
- Taquitos de Pescado Baja Style** 18
Three soft corn tortillas of Tilapia dipped in beer and egg batter, pan fried, served with green cabbage, tomatoes, cilantro, and roasted tomatoes chipotle white sauce.
- * **Churrasco** 20
Sizzling Grilled skirt steak marinated with fresh herbs and spices accompanied by chimichurri sauce.

18% gratuity automatically added for parties of six (6) or more

- * **Parrillada** 22
Mix grilled platter served with skirt steak, chicken breast, marinated pork loin, Mexican chorizo, and green tomatillo chunks avocado sauce on the side.
- * **Bistec Aguacate** 20
Sirloin steak sliced and served with avocado cream sauce.
- * **Bistec al Vino** 20
Grilled sirloin steak marinated overnight and served with Cabernet wine sauce.
- * **Carne Azada** 21
Grilled sirloin steak marinated overnight, grilled and cut in two pieces, wrapped in a flour tortilla, pico de gallo, and red tomato sauce served with guacamole and sour cream on the side.
- * **Bistec Doña Susana** 20
Chef Special Sirloin steak sliced and served with chopped onions, tomatoes, fresh garlic, oregano, rosemary, and one serrano chile pepper.
- Taquitos al Pastor** 18
Three soft corn tortillas of sauteed pork loin marinated overnight with guajillo chili pepper, onions, cinnamon, and served with chopped onions, cilantro, and pineapples on top.
- Enchiladas Placeras** 18
Corn Tortillas stuffed with sauteed marinated pork loin, covered with special red sauce, lettuce, sour cream, lettuce and avocado slices.
- Coyote's Fajitas**
Marinated Sizzling strips of steak, pork loin, 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 • Steak ... 19 • Pork Loin ... 18
Vegetables ... 14 • Shrimp ... 19 • Combo ... 19

SIDE ORDERS

Guacamole	6.00	Rice	2.50
Beans	2.50	Tortillas	1.00
Sour Cream	1.00	Maduro	3.50
Tostones	3.50	Rice and Beans	3.50
		House Creamy Potatoes	3.50