



Appetizers • Aperitivos

Guacamole al Molcajete 8

Our guacamole is made in the tradicional Aztec blender named "Molcajete" which gives an unique touch of flavor. (Tablesideside prepared)

Sombreros Rellenos 8

Fried green plantains filled with your choice of ground beef or chicken. With shrimp sofrito (add 3)

Bocadillos 12

Mixed sampler platter of nachos, wings, flautas and empanadas.

Alitas de pollo 6

Tasty chicken wings basted in our mild buffalo sauce.

Nachos 7

Crispy corn tortilla spread with refried beans and melted cheese, topped with the choice of chicken or ground beef.

Camarones con Coco 8

Coconut dipped jumbo shrimp lightly fried, served with our delicate mango sauce.

Camarones al Ajillo 8

Jumbo shrimp sautéed with fresh roasted garlic, fresh herbs and Chilean sauvignon blanc.

Camarones Veracruz 8

Jumbo shrimp Veracruz style, slowly cooked in a light tomato sauce, chopped onions, roasted garlic and a touch of Sauza tequila.

Flautas 7

Deep fried rolled up corn tortilla, stuffed with your choice of chorizo or chicken.

With grilled steak (add 2)

Jalapeño Poppers 6

Jalapeño peppers stuffed with muenster cheese, breaded and deep fried.

Quesadillas 5

Flour tortilla stuffed with pico de gallo and melted cheese. With grilled chicken or steak (add 2)

Tamal Mexicano 3.50

Corn meal stuffed with marinated chicken, steamed in corn husks.

Empanadas 6

Two fried pastry turnover filled with chicken or beef.

With shrimp (add 3).



Soups • Sopas

Sopa de Mariscos 12

Hearty seafood broth with scallops, shrimps, mussels and clams.

Sopa de Camarón 7

Mild light tomato broth with shrimp, potatoes and carrots.

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 Regular 4.50

Lettuce, tomatoes, red onions, red cabbage, green and red bell peppers

Ensalada de Camarón 10

Grilled Shrimp over romaine lettuce, tomato, red onions, green and red bell peppers.

Ensalada en Taco 10

Romaine lettuce, red beans, guacamole 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, tomatoes, red onions, red cabbage, green and red bell peppers.



House Specialities - Especialidades de la Casa

Paella El Coyote 21

A delightful combination of scallops, lobster tail, clams, mussels, chorizo, shrimp and chicken simmered in a casserole with rice. **(Allow 30 min.)**

Langosta en Salsa (Market Price)

Lobster tail sautéed in a delicate lobster sauce with shrimp, clams and mussels.

Langosta al Horno (Market price)

Broiled lobster tail topped with bread crumbs, garnished with shrimp, clams and mussels.

Salmon El Coyote 19

Oven cooked fresh fillet of Atlantic salmon, marinated in citrus juices and spices.

Salmon Asado 19

Fresh fillet of Atlantic salmon broiled, topped with a cream sauce made of fresh aromatic herbs.

Huachinango al Ajillo 18

Fresh fillet of red snapper, sautéed with fresh roasted garlic, white wine and fresh herbs.

Huachinango a la Veracruz 18

Fresh fillet of red snapper Veracruz style, slowly cooked in a light tomato sauce, chopped onions, roasted garlic and Sauza tequila.

Huachinango Frito 18

Pan Fried fresh fillet of red snapper breaded, marinated with fresh herbs.

Mariscada Verde, Blanca o Roja 20

Seafood combination of shrimp, lobster tail, clams, mussels and scallops simmered in green, white or red sauce.

Camarones al Ajillo 17

Jumbo shrimp sautéed with fresh roasted garlic, Chilean sauvignon blanc and fresh herbs.

Camarones Empanizados 17

Pan fried breaded shrimp, served with homemade tartar sauce.

Camarones con Coco 17

Coconut dipped jumbo shrimp lightly fried, served with our delicate mango sauce.

Camarones Veracruz 17

Jumbo shrimp Veracruz style, slowly cooked in a light tomato sauce, chopped onions, tomato, cilantro, roasted garlic and Sauza tequila.

Churrasco 18

Sizzling Grilled skirt steak marinated with fresh herbs and spices accompanied by chimichurry sauce.

Bistec Ranchero 19

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

Bistec a la Pimienta 19

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

Bistec Solomillo 19

N.Y. Style Grilled sirloin steak.

Pasta El Coyote 17

Jumbo shrimp sautéed in a light tomato sauce, served over linguini with melted muenster cheese.

Pasta con Vegetales 14

Linguini mixed with vegetables served in our home made teriyaki sauce and topped with your choice of grilled steak or chicken.



Traditional Platters - Platos Tradicionales

Carnitas de Puerco 16

Chunks of pork shoulder cooked slowly flame with orange juice, conditioned and served in the sauce of your choice: Mole poblano, pipian, adobo, tomato or green tomatillo.

Mole poblano "como en mi pueblo" 15

Boneless chicken breast stewed in our homemade mole poblano sauce.

Pollo a la Mexicana 14

Boneless chicken breast sautéed in a plum tomato sauce, onions and peppers, spiced with just a bit of jalapeños.

Pollo al Ajillo 14

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

Pollo en Salsa Verde 14

Boneless chicken breast sautéed in special Mexican green tomatillo sauce.

Pollo a la Parrilla 14

Grilled marinated boneless chicken breast.

Pollo y Camarón 17

Combination of chicken breast and shrimp, sautéed in our homemade demi-glace sauce.

Arroz con Pollo o Camarones

Chunks of chicken breast **or** Jumbo shrimp with olives, onions, tomatoes and cilantro, simmered in a casserole with rice. Chicken **14** • Shrimp **17**

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 **16** • Steak **17** • Vegetables **14** • Shrimp **17** • Combo **17**

Chiles Rellenos 14

Roasted poblano peppers dipped in egg butter, pan fried, stuffed with your choice of Beef, Chicken or Cheese. With shrimp (add 3)

Chimichangas 14

Rolled up fried flour tortilla filled with your choice of chicken, or ground beef. With Shrimp (add 3)

Taquitos Mexicanos 14

Soft corn tortillas filled with your choice of steak, chicken, chorizo or 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.

Gordita Combo

CHOICE OF TWO **11** CHOICE OF THREE **14**

Enchilada • Burrito • Taco • Tostada • tamal (chicken only)

choice of: chicken, beef, cheese or vegetables.



Lunch - Almuerzos

Ensalada en taco 8

Romaine lettuce, red beans, guacamole, cheese, pico de gallo and sour cream, served in a crispy taco shell. Choice of grilled chicken or steak.

Ensalada de Aguacate 6

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

Ensalada de Camarón 9

Grilled Shrimp over romaine lettuce, tomatoes, red onions green and red bell peppers.

Ensalada de Pollo 7

Grilled Chicken breast over lettuce, tomatoes, red onions and red cabbage, green and red bell peppers.

Camarones al Ajillo 9

Jumbo shrimp sautéed 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, roasted garlic and Sauza tequila.

Arroz con Pollo o Camarón

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

With: Chicken 7 • Shrimp 9

Mole Poblano "como en mi pueblo" 9

Boneless chicken breast stewed in our homemade mole poblano sauce.

Pollo al Ajillo 8

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

Pollo a la Mexicana 8

Boneless chicken breast sautéed in plum tomato sauce, onions and peppers, spiced with just a bit of jalapeños.

Pollo a la Parrilla 8

Grilled thinly cut boneless marinated chicken breast.

Pollo en Salsa Verde 8

Boneless chicken breast sautéed in a special Mexican green tomatillo sauce.

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 9 • Steak 9 • Shrimp 10 • Vegetables 8 • Combo 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

Rolled up fried flour tortilla filled with your choice of chicken, or ground beef. With Shrimp (add 2)

Taquitos Mexicanos 9

Soft corn tortillas filled with your choice of steak, chicken, chorizo or carnitas, served with chopped tomatoes, onions, cilantro and guacamole.

Tortas 6

Mexican sandwich with refried beans, mayonnaise, lettuce, onions, tomatoes, pickled jalapeños and avocado. Choice of chicken, pork or steak.



Taco Duro 8

Crispy hard shell taco filled with pico de gallo, cheese and your choice of chicken or ground beef.

Burrito 8

Soft flour tortilla filled with cheese, refried beans, pico de gallo and your choice of chicken or ground beef.

Pasta El Coyote 9

Jumbo shrimp sautéed in a light tomato sauce, served over linguini with melted muenster cheese.

Pasta con Vegetales 7

Linguini mixed with vegetables served in our home made teriyaki sauce and topped with your choice of grilled steak or chicken.