



Appetizers • Aperitivos

Guacamole 9.00

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

Empanaditas 2.50

Three small fried pastries turnover filled with ground beef.

Nachos 6.00

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

Jalapeño Poppers 6.00

Jalapeño peppers stuffed with cheese, breaded and deep fried.

Quesadillas 6.00

Flour tortilla stuffed with pico de gallo and melted cheese.

With grilled chicken or steak (add 2)

Flautas 7.00

Deep fried rolled up corn tortilla, stuffed

with your choice of chorizo or chicken. With grilled steak (add 1.00)

Taquitos de Papa 5.50

Deep fried Corn tortilla stuffed with potato mash and crumbled chorizo.

Sombreros Rellenos 4.00

Two fried green plantains baskets filled with your choice of ground beef or chicken.

With shrimp sofrito. (add 1.00)

Camarones con Coco 9.00

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

Bocadillos (Served for Two) 11.00

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

Soups • Sopas

Sopa de Pollo 5.00

Homemade chicken broth with veggies and chunky white meat.

Sopa Negra 5.00

Black beans with chopped onions, cilantro and hint of sour cream.

Sopa de Tortilla 8.00

Mexican dry chili peppers broth with chicken, avocado, cilantro and cheese.



Salads • Ensaladas

Ensalada de Aguacate 6.00

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

Ensalada en Taco 11.00

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

Ensalada El Coyote 12.00

Tomatoes, onions and peppers over field greens with your choice of salmon or shrimp and scallops, served with ginger citrus or caesar dressing.

Chicken • Pollo

Pollo al Ajillo 13.00

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

Arroz con Pollo 12.00

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

Mole poblano "como en mi pueblo" 14.00

Boneless chicken breast stewed in our homemade mole poblano sauce.

Pollo a la Mexicana 13.00

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

Pollo y Camarón 16.00

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



Seafood • Mariscos

Salmon El Coyote 16.00

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

Salmon Asado 16.00

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

Huachinango al Ajillo 16.00

Fresh fillet of red snapper, sautéed with fresh roasted garlic, Chilean sauvignon blanc and fresh herbs.

Huachinango Veracruz 16.00

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

Camarones al Ajillo 16.00

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

Camarones Veracruz 16.00

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

Arroz con Camarones 16.00

Large shrimp with olives, onions, tomatoes and cilantro, simmered in a casserole with rice.

Paella El Coyote 21.00

A delightful combination of scallops, clams, shrimp, mussels, chorizo and chicken, simmered in a casserole with rice.

With Lobster tail (Add 7) (Allow 30 min.)

Mariscada Verde, Blanca o Roja 21.00

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

With Lobster tail (Add 7)

Warning: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



Meats • Carnes

Cochinita Pibil 14.00

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

Carnitas de Puerco 12.00

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

Mixiote Poblano 12.00

Chunks of pork shoulder marinated in guajillo sauce, wrapped in parchment paper and steamed.

Churrasco 18.00

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

Bistec Ranchero 18.00

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

Bistec a la Pimienta 18.00

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

Traditional Platters • Platos Tradicionales

Chiles Rellenos 14.00

Roasted poblano peppers dipped in egg butter, pan fried, stuffed with your choice of Beef, Chicken or Cheese.

With shrimp (add 3)

Chimichangas 12.00

Rolled up fried flour tortilla filled with your choice of chicken or ground beef.

With Shrimp (add 3)

Taquitos Mexicanos 12.00

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

Enchiladas 12.00

Three rolled up corn tortillas, filled with your choice of chicken, beef or cheese, topped with your favorite sauce. Tomato, mole poblano, green tomatillo, pipian or adobo sauce.

Gordita Combo 12.00

Enchilada, Burrito and Taco, choice of chicken, beef or cheese.

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 16.00 • Steak 16.00 • Vegetables 14.00 • Shrimp 17.00 • Combo 18.00



Sides • Extras

Guacamole 5.00
Rice & Beans 3.00
Tortillas 1.50
Sour Cream 1.00
Maduros or Tostones 3.00
House Salad 4.50
House Creamy Potatoes 3.50

Lunch • Almuerzo

Monday to Saturday 12am - 4 pm

Ensalada de Pollo 6.95

Tomatoes, onions and peppers over field greens with grilled chicken, served with ginger citrus dressing

Carnitas de Puerco 6.95

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

Enchiladas 6.95

Two rolled up corn tortillas filled with your choice of chicken, beef or cheese, covered with your favorite sauce: mole poblano, red tomato, Green tomatillo, pipian or adobo sauce.

Tacos Duros 6.95

Crispy corn tortilla shells filled with ground beef or shredded chicken topped with pico de gallo and cotija cheese.

Burrito Norteño 6.95

Flour tortilla rolled with shredded chicken or ground beef, pico de gallo, cheese and refried beans.

Chimichanga 6.95

Rolled up fried flour tortilla filled with the choice of chicken or ground beef.

Arroz con Pollo 6.95

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

Bistec Encebollado 6.95

Fried steak with sautéed onions.

Coyote's Fajitas

Marinated Sizzling stripes 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 8.00 • Steak 9.00 • Vegetables 7.00 • Shrimp 10.00

Most entrees are served with small soup and your choice of: Salad, Rice and Beans or Maduros.