



# FOODS FROM MEXICO & THE SOUTHWEST

## HOME OF THE FAMOUS “WILD COYOTE MARGARITA”

### BOTANAS

**Guacamole** Fresh Hass avocados, diced jalapeños, tomatoes, onions, and a special blend of herbs & spices. Small 8 Large 14

**Queso Fundido** Jack cheese sauteed with famous tomatillo sauce. Served with tortillas. 11

**Shrimp Cocktail** *New!* Tender shrimp with cilantro, tomato, jalapenos, onion, cucumber, lime and avocado. 20

**Taquitos** Blue & red taquitos filled with chicken or beef. Served with roasted red pepper dip & sour cream. 13

**Nachos** Tortilla chips, melted jack cheese, topped with pico de gallo, jalapeños, black beans, guacamole & sour cream. 12  
Add Beef or Chicken 15, Add Steak or Shrimp 18

**Pollo Tenders** Grilled chicken tenders in orange chipotle adobo sauce or our southwestern barbecue sauce. Served with warm tortillas. 13

**Poppers in a Serape** Three jalapeno peppers stuffed with cream cheese, bacon, garlic and shredded jack cheese baked in a puff pastry. 12

**Coconut Shrimp** Four large prawns with a crispy coconut crust & fresh orange mango sauce. 16

**Fiesta Quesadilla** Cilantro tortilla with jack cheese, green chiles and sour cream. 14  
Add Beef, Chicken, Pork, Spinach & Mushroom or chopped fresh vegetables. 16 Steak or Shrimp 18

### ENSALADAS

*Served with your choice of dressing: mango vinaigrette, red pepper ranch, raspberry vinaigrette.*

**Tahquitz Tostada Salad** A chipotle tortilla shell layered with chicken, black beans, mixed lettuce, cheese, guacamole, pico de gallo and sour cream. 18 Steak or Shrimp 22

**Seafood Salad** Fresh mahi-mahi, sea scallops and shrimp marinated and grilled. Served over a bed of mixed lettuce with grilled pineapple, tomatoes, jicama and cotija cheese. 22

**Southwest Caesar Salad** Made with crispy romaine lettuce, pico de gallo and fiesta tortilla strips tossed with our amazing Southwestern Caesar dressing. Full 15 Half 10 Add Chicken +3 Add Shrimp +5

**Tropical Ceviche** Delectable white fish, marinated in lime juice, tomatoes, onions and cilantro. Full 18 Half 12

**Fajita Salad** *New!* Julienne strips of meat, assorted peppers and onions and tossed with mixed greens. Served with avocado and pico de gallo. Steak or Shrimp 22

### SOPAS Cup 7 Bowl 10

**Chicken Tortilla Soup** This light, comforting soup is chock full of chicken and vegetables & topped with avocado and fiesta strips.

**Roasted Corn Chowder** Our authentic Mexican soup made with roasted sweet corn & poblano chiles.

### SIDE ROADS

**Taco ala carte** Served with lettuce, pico de gallo & cheese. **Hard or soft shell:** Chicken, Beef, Potato or Pork 6. **Soft shell only:** Veggie 6, Steak, Mahi or Shrimp 8

**French Fries, Sweet Potato Fries, Corn Cake** 5  
**Fresh Vegetables, Chipotle Mashed Potatoes, Cole Slaw, Roasted Corn** 6

### FAJITAS

Sizzling julienne strips of meat, marinated & fire seared with delicate seasonings, assorted peppers and onions. Served with rice, beans, tortillas, sour cream, pico de gallo & guacamole. Chicken or Vegetables 22 Steak or Shrimp 26

### MOLCAJETE (Mortar)

A combination of steak, chicken and shrimp “Mar Y Tierra” over our delicious mild red sauce. Served with green grilled onions and a wedge of Oaxaca cheese, topped with a “chile relleno” fried jalapeno. Served with rice, beans and tortillas. 25

### COYOTE BOWL

Grilled chicken, lettuce, rice, black beans, cotija cheese, roasted corn, pico de gallo, guacamole, Ancho Chile sauce. 18 Steak or Shrimp 22

### CALIFORNIA BOWL

Crispy lettuce with garbanzo bean, edamame, bell pepper, avocado, black beans, red onions, roasted corn, cilantro with Ancho Chile sauce. 16 Add Chicken 18, Add Shrimp 20

### ENCHILADAS

*Served with Mexican rice and your choice of black or refried beans*

**Enchiladas Especial** A trio of chicken, beef, and cheese enchiladas smothered in our special sauces & topped with melted cheese. 22

**Enchiladas de Mariscos** Red corn tortillas rolled with shrimp, bay scallops & crab. Topped with jalapeño cream sauce, olives, tomatoes, cheese & green onions. 22

**Enchiladas Verde** Rolled blue corn tortillas stuffed with shredded chicken, topped with cheese and tomatillo sauce. 20

**Enchiladas** Rolled Corn tortillas with chicken, beef or cheese. Topped with enchilada sauce, onions, tomatoes, and olives. 18

**Enchiladas Mole** Rolled blue corn tortillas filled with chicken & jack cheese. Topped with our famous mole sauce. 20

**Enchilada Vegetariana** *New!* Enchiladas stuffed with chopped vegetables and topped with our tomatillo sauce and cheese. 18

### TRADICIONALES

*Served with Mexican rice and your choice of black or refried beans.*

**Tacos** Served with lettuce, pico & cheese. Choice of hard or soft shell. 15  
Hard or soft shell: Chicken, Beef, Potato or Pork 15, Soft shell only: Veggie 15, Steak 19.

**Mahi-Mahi or Shrimp Tacos** **WORLD FAMOUS!** Served with lettuce, Pico de Gallo & cheese. 19

**Carnitas Platter** Southwestern style shredded in a banana leaf & topped with mild red sauce. Served with sour cream, pico de gallo & tortillas. 20

**Chile Verde Platter** *New!* Pork Shoulder slow cooked in a roasted tomatillo sauce. Served with tortillas.18

**Burrito** Stuffed with your choice of beef, chicken, carnitas or vegetables. Topped with our ranchera sauce and cheese 17. Steak or Shrimp 22.

*\*Additional charges on substitutions to our menu\* Gift Cards and Gear Available! Ask Your Server!*

**Chimichanga** Crispy burrito filled with beef or chicken. Topped with ranchera sauce, pico de gallo, cheese & sour cream. 18

**Fajita Burrito** Julienne strips of chicken, an assortment peppers and onions, rice and beans. 18 Steak or Shrimp 22

**Oaxaca Tostada** *New!* Red and blue corn tortillas stacked & layered with rice, beans, chicken & cheese. Topped with tomatillo sauce, guacamole, cabbage and sour cream.

**Chile Rellenos** Classic cheese-stuffed fried peppers. Topped with ranchera or green chile sauce, green onions, tomatoes & olives. Choice of fluffy or crispy rellenos. 20

**Ixtapa Combo** Your choice of two items, chicken, beef, or cheese enchilada, chicken or beef taquito with guacamole, hard taco (Beef, Chicken or Potato) or chile relleno (Crispy or Fluffy). 18

### CARNES

**Tampico** Carne Asada style steak topped with mild red sauce and Ortega chile, a cheese enchilada with pico de gallo. Served with rice and beans. 22

**Tiras de Carne** Grilled tender steak strips marinated in soy sauce & seasonings. Served with vegetables 21

**Beef Brisket** Smoked & sliced beef brisket topped with our famous chipotle BBQ sauce and a corn cake. Includes choice of side road. 22

### POLLO

**Pollo Naranja** Grilled boneless chicken breast marinated in orange juice, chipotle peppers & garlic and a touch of orange liqueur. Topped with adobo sauce & served with rice and beans. 20

**Pollo Cilantro** BCG Classic! Rolled boneless chicken breast baked with red corn tortillas, cheese & fresh cilantro. Topped with jalapeno cream and spicy tomato sauces. Served with rice and beans. 22

**Pollo Coyote** Grilled chicken breast, topped with mango relish, avocado, and Ancho Chile sauce. Served with fresh vegetables of the day. 20

**Holy Mole** Boneless chicken breast broiled with olive oil, topped with mole sauce, sliced almonds & sesame seeds. Served with black beans and rice. 20

### BABY BACK RIBS

Charbroiled baby back ribs with our own chipotle BBQ sauce and corn cake. Includes choice of side road. Full Rack 30 Half Rack 23

### PESCADO

**Trio de Brochetas** One skewer of each: chicken, shrimp & scallops. Served over rice with chipotle adobo sauce or jalapeño creme sauce. Served with vegetables & chipotle aioli. 25

**Baja Swai** A delicate white fish baked with a light parmesan coating. Topped with mango relish and avocado. Served with vegetables of the day. 22

**Yucatan Fish** *New!* Fresh marinated Mahi Mahi filet over a bed of fresh spinach, topped with our jalapeno crème sauce. Served with fresh vegetables. 22

**Shrimp Durango** Tender grilled shrimp served in jalapeno and chipotle crème sauce. Served with rice and fresh vegetables. 22



## DRINKS

### PALOMA - \$15

Tres Generaciones Reposado Tequila, Lime Juice, Grapefruit Soda

### SMOKEY PALOMA - \$15

El Silencio Mezcal, Tajin Rim, Finest Call Lime Juice, Orange Juice, Grapefruit, Soda

### MEZCALITA - \$15

**New!** Margarita's Smoky Cousin! El Silencio Mezcal, orange curacao, orange and lime juices with a tajin rim. Get it blended with any of our margarita flavors!

### MEXICAN MULE - \$15

Mexican: Tres Generaciones Silver, Jalapeno, Lime Juice, Ginger Beer  
Try it Texas Style: Tito's Vodka, Lime Juice, Ginger Beer

### MOJITO - \$13

Myers's Platinum White Rum, Muddled Mint Leaves, Lime Juice, and Soda Water

### CAIPIRINHA - \$12

**New!** Brazil's national cocktail, made with cachaça, muddled lime, simple syrup and soda water.  
Totally refreshing!

### TEQUILA OLD FASHIONED - \$16

**New!** Tres Generaciones Anejo tequila, agave nectar, Angostura and orange bitters, orange peel

### SPANISH COFFEE - \$14

Caramelized Sugar Rim, Don Q 151 Rum, Tia Maria, Kahlua, Coffee, Whipped Crème and Cinnamon

### ORANGE CRUSH - \$13

**New!** West Coast meets East Coast! Deep Eddy Orange Vodka, orange juice, orange curacao, sprite and orange slice. Tastes like a day at the beach.

### SANGRIA - \$9

Our own special recipe with red wine, triple sec, rum, pineapple juice, orange juice and Cabernet Sauvignon

## WILD COYOTE MARGARITA WORLD FAMOUS!

Gold Tequila, Orange Curaçao, and Fresh Lime Juice

It will make you howl! Try it spicy!

Mug (Grande)	\$13
Bucket (Mediano)	\$11
Baby (Pequeno)	\$8
Pitcher	\$55



## HOUSE (REGULAR) MARGARITA

Gold Tequila, Orange Curaçao, and Sweet & Sour

Mug (Grande)	\$11
Bucket (Mediano)	\$10
Baby (Pequeno)	\$7
Pitcher	\$50

## MARGARITA FLAVORS

(Wild Coyote and House)

Jalapeno, Mango, Strawberry, Watermelon, Prickly Pear, Tamarind, Peach, Raspberry

Drink. . . . . +\$2

Pitcher. . . . . +\$5



## CADILLAC MARGARITA - \$17

Tres Generaciones Reposado, Triple Sec, Lime Juice, Grand Manier

## SKINNY MARGARITA - \$13

Lunazul Blanco Tequila, Lime Juice, Agave Nectar, and Soda Water

## STRAWBERRY MINT MARGARITA - \$13

Lunazul Blanco Tequila, Triple sec, Strawberry Purée, Mint Leaves, Lime Juice and Agave Nectar

## ANCHO PRICKLY PEAR MARGARITA - \$15

Tres Generaciones Silver, Ancho Reyes Chile Poblano Liquor, Prickly Pear Syrup, Lime juice

## TAMARIND MARGARITA - \$15

Lunazul Blanco Tequila, Tamarind Syrup, Lime Juice, Orange Bitters

## MEXICAN CANDY SHOT - \$7

Gold Tequila, Watermelon Schnapps, Sour Apple Liquor, Hot Sauce, Tajin Rim

## CERVEZA Y VINO

### DOMESTIC BEER 5

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Douls

### IMPORT BEER 6

Pacifico, Dos XX Lager & Amber, Corona & Corona Light, Modelo Negra & Especial, Tecate

### CRAFT BEER 7

Ask our servers for our rotating selection

### WINE BY THE GLASS OR THE BOTTLE.

Glass 8 Bottle 28

Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon

## BEVERAGES

COKE, DIET COKE, COKE ZERO, SPRITE, LEMONADE, ICED TEA, ARNOLD PALMER, JAMAICA, JAMAICA PALMER 3.50

BOTTLED ROOT BEER 3.50

BOTTLED MINERAL WATER 5.75

COFFEE, HOT TEA 3.50

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please drink responsibly. 3205615

## POSTRES

### FLAN

Crème custard baked with caramelized sugar. A traditional favorite! 9

### MAYAN PYRAMID

Chocolate ganache, hazelnut mousseline in a marbled chocolate pyramid shell. Served with whipped crème. 12

### DOUBLE CHOCOLATE LAYERED CAKE

This old-fashioned chocolate cake will make you wild. 11

CHURROS 7 Ala Mode 10

KEY LIME PIE 10  
VANILLA ICE CREAM 3  
ROOT BEER FLOAT 7