

FOODS FROM MEXICO AND THE SOUTH WEST



HOME OF THE FAMOUS "WILD COYOTE MARGARITA"

BOTANAS

Guacamole Fresh Hass avocados, diced jalapeños, tomatoes, and a special blend of herbs & spices. Small 7 Large 12

Queso Fundido New! Jack Cheese sauteed with famous tomatillo sauce. 10

Taquitos Blue & red taquitos filled with chicken or beef. Served with roasted red pepper dip & sour cream. 12

Nachos Tortilla chips, melted jack cheese, topped with pico de gallo, jalapeños, black beans, guacamole & sour cream. 12 / Add Beef or Chicken +2, Add Steak or Shrimp+4

Pollo Tenders Grilled chicken tenders in orange chipotle adobo sauce or our southwestern barbecue sauce. Served with warm tortillas. 12

Poppers in a Serape Three jalapeno peppers stuffed with cream cheese, bacon, garlic and shredded jack cheese baked in a puff pastry. 11

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

ENSALADAS

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

Tahquitz Tostada Salad A chipotle tortilla shell layered with black beans, mixed greens, cheese, guacamole, pico de gallo and sour cream. Chicken or Steak. 18, Shrimp +4

Seafood Salad Fresh mahi-mahi, sea scallops and shrimp marinated and grilled. Served over a bed of mixed greens with grilled pineapple, tomatoes, jicama and cotija cheese. 20

Sunburst Chicken Salad Mixed greens with grilled pineapple, avocado, pico de gallo and cheese. Topped with a grilled chicken breast and garnished with fiesta chips. Full 16 Half 11

Southwest Caesar Salad Chef Heri's favorite! Made with crispy romaine lettuce, Pico de Gallo and fiesta tortilla strips tossed with our amazing Southwestern Caesar dressing. Full 14 Half 9 / Add Chicken +2 Add Shrimp +4

Tropical Ceviche Delectable white fish, marinated in lime juice, olive oil and cilantro. Served with pico de gallo. 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. Chicken or Steak. 18, Shrimp +4

SOPAS Cup 6 / Bowl 9

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. An amazing combination of flavors you must try!

SIDE ROADS

Taco ala carte Served with lettuce, pico de gallo & cheese. Choice of hard or soft shell. 5 Choice of Beef, Chicken, Pork or Potato. Mahi +2, Shrimp +2

French Fries, Sweet Potato Fries, Onion Rings 5

Veggies A blend of steamed broccoli, cauliflower, carrots and more! 6

FAJITAS

Sizzling julienne strips of meat, marinated & fire seared with delicate seasoning, assorted peppers and onions. Served with Mexican rice and black or refried beans. 20
Choice of Chicken, Steak or Vegetables, Shrimp+4, Mariscos +6

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 toreado" fried jalapeno. Served with rice, beans and tortillas. 23

COYOTE BOWL

Grilled chicken, lettuce, rice, black beans, cotija cheese, roasted corn, pico de gallo, guacamole, Ancho Chile sauce. 16

CALIFORNIA BOWL

Garden mix salad with garbanzo bean, edamame, bell pepper, avocado, black beans, red onions, roasted corn, cilantro with Ancho Chile sauce. 14

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. 19

Enchiladas Verde Rolled blue corn tortillas stuffed with shredded chicken, topped with cheese and tomatillo sauce. 18

Enchiladas Rolled Corn tortillas with chicken, beef, or cheese. Topped with enchilada sauce, onions, tomatoes, and olives. 16

Enchiladas Mole Rolled blue corn tortillas filled with chicken & jack cheese. Topped with our famous mole sauce. 18

Enchiladas de Mariscos Red corn tortillas rolled with shrimp, bay scallops & crab. Topped with jalapeño cream sauce, olives, tomatoes, cheese & green onions. 20

TRADICIONALES

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

Tacos Served with lettuce, pico & cheese. Choice of hard or soft shell. 14
Choice of Beef, Chicken, Pork or Potato.

Mahi-Mahi or Shrimp Tacos WORLD FAMOUS!

Served with lettuce, Pico de Gallo & cheese. 18

Carnitas Platter Southwestern style shredded in a banana leaf & topped with mild red sauce. Served with sour cream, pico de gallo & tortillas. 19

Chimichanga Topped with green chile, pico de gallo, cheese, onion & sour cream. Choice of beef or chicken. 18

Burrito Topped with green chile or ranchera sauce & cheese. Served with sour cream. 16 Choice of Chicken, Steak & Pico de Gallo or Carnitas. Shrimp+2, Seafood+4.

Fajita Burrito New! Julienne strips of lean meat, an assortment peppers and onions, rice and beans. 18 Choice of Chicken or Steak. Shrimp+2, Seafood+4.

Chile Rellenos Classic cheese-stuffed fried peppers. Topped with ranchera or green chile sauce, green onions, tomatoes & olives. Choice of fluffy or crispy rellenos. 19 Add shellfish mix +2

Ixtapa Combo New! 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

Fiesta Quesadilla Cilantro tortilla with jack cheese, green chiles and sour cream. 13 Add Beef, Chicken, Pork, Vegetables, Steak+2 Add Spinach & Mushroom +1. Add Shrimp+4, Add Seafood +6

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. 20

Tiras de Carne Grilled tender steak strips marinated in soy sauce & seasonings. Served with vegetables of the day. 20

Beef Brisket Smoked & sliced beef brisket topped with our famous chipotle BBQ sauce and a corn cake. Includes choice of fries, coleslaw, chipotle mash, or roasted corn. 20

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. 19

Pollo Cilantro A 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. 20

Pollo Coyote Grilled chicken breast, topped with mango relish, avocado, Ancho Chile sauce. Served with vegetables of the day. 19

Holy Mole Boneless chicken breast broiled with olive oil, topped with mole sauce, sliced almonds & sesame seeds. Served with black beans and rice. 19

BABY BACK RIBS

Charbroiled baby back ribs with our own chipotle BBQ sauce and corn cake. Includes the choice of fries, coleslaw, chipotle mash, or roasted corn. Full Rack 27 Half Rack 22

PESCADO

Trio de Brochetas One skewer of each: chicken, shrimp & scallops. Served over rice with chipotle adobo sauce or jalapeño cream sauce. Served with vegetables & chipotle aioli. 24

Baja Swai A delicate white fish baked with a light parmesan coating. Topped with mango relish and avocado. Served with vegetables of the day. 20

Shrimp Durango New! Delectable grilled shrimp served in a light jalapeno and chipotle crème sauce. Served with rice and vegetables of the day. Simply wonderful! 20

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

FOODS FROM MEXICO AND THE SOUTH WEST



HOME OF THE
FAMOUS "WILD COYOTE
MARGARITA"

DRINKS

PALOMA - \$15

Patrón Reposado Tequila, Lime Juice, Grapefruit, Soda

MEXICAN MULE - \$15

Patrón Silver, Cointreau, Slice of Jalapeno, and Cock'n Bull
Ginger Beer

CADILLAC MARGARITA - \$15

Patrón Reposado, Fresh Lime Juice, and Grand Marnier

MANGO TEQUILA SUNRISE - \$10

Pueblo Viejo Silver Tequila, Finest Call Mango,
Finest Call Grenadine, and Orange Juice

SMOKEY PALOMA - \$13

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

MANGONADA - \$12

Tito's Handmade Vodka, Finest Call Mango, and Tajin Rim

BLUE COYOTE PASSION - \$12

Tito's Handmade Vodka, Finest Call Passion Fruit Purée, Soda
Water

STRAWBERRY MINT MARGARITA - \$11

Pueblo Viejo Silver Tequila, Bols Triple Sec, Strawberry Purée,
Mint Leaves, Finest Call Lime Juice, and Agave Nectar

TEXAS MULE - \$12

Tito's Handmade Vodka, Lime Juice, Cock'N Bull Ginger Beer

MOJITO - \$12

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

BC WATERMELON KISS - \$12

Tito's Handmade Vodka, Finest Call Watermelon Purée,
Finest Call Lemon Sour, and Bols Sour Apple Liqueur

WILD COYOTE MARGARITA WORLD FAMOUS!

Gold Tequila, Orange Curaçao, and Fresh Lime
Juice. It will make you howl!

Mug \$12

Bucket \$10 50

Baby \$7 50

Pitcher \$50



REGULAR MARGARITA

Gold Tequila, Orange Curaçao and Sweet & Sour

Mug \$10 50

Bucket \$9 50

Baby \$6 50

Pitcher \$45



MARGARITA FLAVORS

Jalapeño, Mango, Strawberry, Raspberry, Peach,
Melon, Watermelon, Prickly Pear

Drink +\$1

Pitcher +\$5

SKINNY MARGARITA - \$12

Pueblo Viejo Silver Tequila, Lime Juice,
Agave Nectar, and Soda Water

TAMARIND MARGARITA - \$15

Hornitos Tequila Plata, Tamarelo, Lime Juice, Simple
Syrup, Orange Bitters

ANCHO PRICKLY PEAR MARGARITA - \$15

Tres Generaciones Silver Tequila, Ancho Reyes Chile
Poblano Liqueur, prickly pear Syrup, Lime Juice

SPANISH COFFEE - \$11

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

MEXICAN COFFEE - \$11

Pueblo Viejo Silver Tequila, Coffee,
Whipped Cream, and Cinnamon

SANGRIA - \$9

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

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, Even Par, 805, CDMX

CRAFT BEER 7

Even Par, 805, CDMX

WINE BY THE GLASS OR THE BOTTLE.

Glass 8 Bottle 28
Chardonnay, Pinot Grigio, Merlot
and Cabernet Sauvignon

BEVERAGES

**COKE, DIET COKE, SPRITE, LEMONADE,
ICED TEA, ARNOLD PALMER, JAMAICA 3.25**

BOTTLE ROOT BEER 3.50

BOTTLE MINERAL WATER 5.75

COFFEE, HOT TEA 2.75

**FOLLOW US ON FACEBOOK,
INSTAGRAM & TWITTER**



www.bluecoyotegrill.com

please drink responsibly. 2937903

POSTRES

FLAN

Crème custard baked with caramelized sugar.
A traditional favorite! 8

MAYAN PYRAMID

Chocolate ganache, hazelnut mousseline
in a marbled chocolate pyramid shell.
Served with whipped crème. 11

DOUBLE CHOCOLATE LAYERED CAKE

This old-fashioned chocolate cake
will make you wild. 10

VANILLA ICE CREAM 3

ROOT BEER FLOAT 7