



COYOTE  GRILLE

A Culinary Adventure of Southwest Cuisine

Tapas

Meat and Cheese Block \$6.95

Cured chorizo and cheese served on a wood block with sliced baguette.

Southwest Caprese \$5.25

Heirloom tomatoes, queso fresco with cilantro in champagne vinaigrette.

Shrimp Ceviché \$7.95

Marinated shrimp, diced red onions, tomatoes, jalapeños, cilantro and mango in fresh lime juice with avocado.

Camarones Al Ajillo \$7.95

Sauteed shrimp in garlic tomato sauce of bourbon, wine, fresh herbs and chile arbol served with french bread.

Cilantro Pesto Chicken Skewers† \$5.95

Cilantro pesto chicken drizzled with piquillo pepper sauce over sauteed spinach.

Bacon Wrapped Shrimp \$7.95

Three large shrimp wrapped in bacon and topped with ancho barbecue sauce.

Prosciutto Mozzarella Cake† \$6.25

Three mini-cakes stuffed with mozzarella, pesto and prosciutto served over mixed greens, pine nuts and raisins with zesty balsamic vinaigrette.

Southwest Egg Rolls \$5.95

Flour tortilla stuffed with chicken, corn, black beans, and peppers served with avocado salsa.

Gazpacho Shots \$4.95

Three cucumber shot glasses filled with puréed gazpacho and drizzled with sour cream.

Mini Crab Cakes \$9.25

Four mini crab cakes topped with habañero tartar sauce.

Salmon and Quinoa Salad* \$7.95

Grilled salmon topped with citrus sauce served with quinoa salad.

Asparagus Romesco \$5.95

Grilled asparagus topped with romesco sauce and cotija cheese.

Carne con Crema de Maiz \$6.95

Marinated steak on a bed of creamed corn, drizzled with chipotle bourbon sauce.

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Starters, Soups and Sides

STARTERS

Chili con Queso \$3.95

Cheddar and jack cheeses, jalapeños, tomatoes and oregano, served with warm tortilla chips.

Salsa Trio \$3.95

Our homemade traditional salsa, along with salsa verde and roasted tomato salsa, served with warm tortilla chips.

Guacamole S \$3.95 L \$6.95

Made fresh daily with ripe avocados, tomatoes and Juan's secret spices, served with warm tortilla chips.

Quesadillas

Cheese \$6.50 | Chicken \$7.95 | Steak* \$8.95
Portobello \$7.95 | Crab or Shrimp served with guacamole \$10.25

A large flour tortilla stuffed with cheddar and jack cheeses then grilled crispy. Served with sour cream and pico de gallo.

Taquitos \$6.95

Shredded beef, potatoes and cheese, rolled in a flour tortilla and cooked on a flat-top grill. Served with sour cream, guacamole and pico de gallo.

Navajo Nachos

Regular \$7.25 | Chili \$8.50 | Chicken \$8.50
Steak \$8.50

Crisp tortilla chips with cheddar and jack cheeses, refried beans, sour cream, pico de gallo and guacamole sauce.

Calamari Aioli \$7.95

Tender calamari rings lightly crusted, cooked until golden brown, drizzled with lemon garlic aioli sauce.

Mojo de Ajo Shrimp \$8.95

Six large gulf shrimp marinated in garlic served with chipotle dipping sauce.

Sierra Sampler \$8.95

A trio of our calamari, beef taquitos and mojo de ajo shrimp with with chipotle dipping sauce, sour cream, guacamole and pico de gallo.

SOUPS

Black Bean Soup \$3.95

Slow cooked black beans with Southwest spices topped with a dollop of sour cream — a Coyote classic!

Chicken Tortilla Soup \$4.95

Tender pieces of chicken simmered in a hearty tomato tortilla broth with corn, chilies and cilantro, topped with sour cream and cilantro.

Roasted Red Pepper Soup \$5.95

Roasted red peppers, onions, cream, and Mexican spices puréed into a southwest favorite.

Coyote Chili S \$5.95 L \$7.95

"Texas Style" ground beef, onions, peppers, and spices, topped with cheese, pico de gallo and sour cream. Tortillas upon request.

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Salads and Wraps

Fajitas, Tacos and More...

SALADS

House Salad \$6.95

Mixed greens, fresh tomato, cucumber, corn with zesty balsamic vinaigrette.

Fajita Bowl* \$6.95

Crispy flour tortilla filled with our fajita steak on a bed of lettuce with sauteed onions, peppers, rice, refried beans, pico de gallo, guacamole, cheese and sour cream.

Tucson Taco Salad \$6.95

Crispy flour tortilla topped with refried beans, pulled seasoned chicken, shredded lettuce, cheese, pico de gallo, chunky salsa, guacamole and sour cream.

Cowboy Salad \$7.50

Chicken \$9.95 | Steak* \$9.95
Portobello \$9.75 | Shrimp \$11.50
Mixed greens, corn, tomatoes, cheese and black beans tossed with zesty balsamic vinaigrette.

Santa Fe Chop Salad \$7.50

Chicken \$9.95 | Steak* \$9.95
Portobello \$9.75 | Shrimp \$11.50
Romaine lettuce, chopped tomatoes, cucumbers, corn, carrots and queso fresco with chili-lime vinaigrette.

Fiesta Salad \$7.50

Chicken \$9.95 | Steak* \$9.95
Portobello \$9.75 | Shrimp \$11.50
Romaine lettuce, chopped tomatoes, queso fresco, grilled sweet potatoes and avocado with chipotle-honey lime dressing.

Pueblo Pecan Chicken Salad† \$10.25

Pecan encrusted chicken over mixed greens, tomatoes, mandarin oranges, dried cranberries, in honey-dijon dressing, with blue cheese crumbles.

Southwest Salmon Salad* \$11.95

Grilled salmon with lemon aioli sauce over mixed greens, corn, tomatoes and cheese tossed in zesty balsamic vinaigrette topped with avocado.

Sedona Seafood Salad**† \$11.75

Chilled marinated shrimp, fresh lump crab meat with mango, pineapple, tomatoes, mixed greens and pumpkin seeds in cilantro-honey lime dressing.

Cilantro Pesto Chicken Spinach Salad† \$10.95

Fresh baby spinach tossed in champagne vinaigrette with goat cheese, dried cranberries, cherry tomatoes, topped with cilantro pesto chicken.

WRAPS

Served with your choice of fries, salad or rice and beans

Coyote Burger* \$8.95

7 oz. ground beef patty topped with melted pepper jack cheese, lettuce, tomato and chipotle dressing on a toasted bun.

Chicken Wrap \$8.95

Grilled chicken breast with cranberry salsa, chipotle dressing, cheddar and jack cheeses, lettuce and tomatoes wrapped in a large tomato tortilla.

Portobello Wrap \$8.25

Grilled portobello mushrooms, grilled peppers and onions, mixed cheeses, lettuce and tomatoes served in a large tomato tortilla.

Steak Wrap* \$9.50

Grilled steak, peppers and onions, cheddar and jack cheeses, lettuce, tomato and chipotle dressing wrapped in a large flour tortilla.

Carnitas Wrap \$9.50

Shredded pork tossed in an ancho-barbecoa sauce with shredded lettuce, mixed cheeses and sour cream wrapped in a large flour tortilla.

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FAJITAS

Our fajitas are marinated in a zesty chipotle chili marinade, then sauteed with onions and peppers served sizzling hot with cheese, guacamole, pico de gallo, sour cream and three flour tortillas. Served with red rice and your choice of beans.

Chicken	\$13.95
Steak*	\$14.95
Portobello	\$12.95
Shrimp	\$16.50
Combine any Two	\$16.00

CHIMICHANGAS

Flour tortilla stuffed with cheeses and your choice of filling, then grilled on a flat-top until golden brown. Served with guacamole, chunky salsa, sour cream, red or green rice and black or refried beans.

Shredded Chicken	\$11.50
Steak* (with onions & peppers)	\$11.50
Veggie	\$9.95
Seafood	\$14.95

ENCHILADAS

Cheese Enchiladas \$9.50

Two corn tortillas stuffed with cheese and onion, smothered in ranchera sauce and cheese. Served with guacamole, sour cream, black beans and green rice.

Chicken or Steak* Enchiladas \$10.50

Two corn tortillas stuffed with meat and topped with cheeses, smothered in tomatillo and ancho sauce. Served with guacamole, sour cream, refried beans and red rice.

Seafood Enchiladas \$14.50

Two corn tortillas stuffed with sauteed shrimp, crab meat, onions and peppers. Topped with ranchera sauce & cheese. Served with guacamole, sour cream, black beans and green rice.

TACOS

Steak* or Chicken Tacos

2 for \$8.95 | 3 for \$10.50

Flour tortillas stuffed with chicken or steak, lettuce, cheese and pico de gallo. Served with sour cream, red rice and black or refried beans.

Grilled Fish Tacos* \$11.50

Two flour tortillas stuffed with grilled tilapia, chipotle dressing, lettuce, pico de gallo and avocado. Served with black beans, green rice and sour cream.

BURRITOS

Chicken or Steak* Burrito \$10.50

Large flour tortilla stuffed with grilled chicken or steak, refried beans or black beans, and plenty of melted cheese, topped with ranchera sauce and cheese. Served with red rice, guacamole and sour cream.

Grilled Chicken & Chorizo Burrito \$10.95

Large flour tortilla stuffed with grilled chicken, chorizo, sauteed onions, peppers, and refried beans, topped with ranchera sauce and cheese. Served with red rice, guacamole and sour cream.

Veggie Burrito \$9.25

Zucchini, squash, onion, peppers, black beans & cheeses stuffed in a flour tortilla, topped with tomatillo sauce. Served with green rice, guacamole and sour cream.

Black Bean or Refried Bean Burrito \$8.25

Black or refried beans stuffed in flour tortilla, topped with cheeses and tomatillo sauce. Served with green rice, guacamole and sour cream.

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Southwest Favorites

Desserts and Beverages

ENTREES

Carnitas \$12.50

Tender slow roasted pork with chiles, oranges and onions. Served with refried beans, red rice, warm tortillas, sour cream and pico de gallo.

Chili Relleno \$12.95

Poblano pepper stuffed with chicken, rice, sauteed onions, corn, peas, carrots and potatoes. Topped with zesty ranchera sauce, sour cream, pico de gallo and melted cheese. Served over black beans.

Chicken Diabla \$13.95

Sauteed chicken breast, zucchini, yellow squash, red onion and diced pico de gallo in chipotle cream sauce. Served over green rice.

Steak Rajas*

\$13.95 | With Shrimp \$15.95

Steak, onions, peppers and garlic sauteed in Southwest cream sauce, sprinkled with parmesan cheese, served with black beans, green rice and two tortillas.

Carne Asada* \$13.95

Grilled flank steak marinated in Mexican spices. Served with red rice, refried beans, two flour tortillas and a side salad — a Mexican classic!

Coyote Combo \$13.95

A chicken enchilada and our famous carne asada served with red rice, refried beans, sour cream, guacamole, and pico de gallo.

Southwest Pasta \$16.95

Shredded chicken and chorizo, peppers, onions, corn, white mushrooms and penne pasta, smothered in red pepper cream sauce and topped with scallions and cotija cheese.

Mixed Grill \$15.95

Grilled chicken, chorizo and a shrimp skewer, served over red rice and topped with pepino gallo, served with two tortillas and black beans.

Pork Chop \$13.95

Grilled pork chop with chipotle bourbon sauce over garlic mashed potatoes.

New York Strip* \$17.95

Grilled 8 oz. New York strip served with garlic mashed potatoes and fresh veggies drizzled with chipotle bourbon sauce.

Steak & Shrimp Tostada* \$15.95

Crispy corn tortilla layered between grilled steak, shrimp, sauteed onions and peppers. Covered with zesty ranchera sauce, melted cheeses and pico de gallo. Served with sour cream, guacamole sauce, red rice and black beans.

Tortilla Encrusted Tilapia* \$13.95

Tortilla encrusted tilapia topped with piquillo pepper sauce served with smashed yuca and a chop salad.

Grilled Salmon with Roasted Red Pepper Sauce* \$14.50

Served over green rice and veggies.

Orange Tequila Shrimp \$15.95

Eight jumbo shrimp served over green rice with our special orange tequila sauce and fresh veggies.

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DESSERTS

Key Lime Pie \$4.95

Made fresh every day.

Juan's Famous Coconut Flan \$3.95

A Mexican favorite.

Mexican Fried Ice Cream \$3.95

Vanilla ice cream rolled in toasted cornflakes. Served with caramelo sauce and fresh whipped cream.

Hot Fudge Brownie Sundae \$4.95

One scoop of cinnamon ice cream nestled on a warm Ibarria chocolate brownie. Topped with hot fudge and whipped cream.

Tres Leches Cake \$4.95

With homemade strawberry sauce.

Cheesecake Chimichanga \$4.95

Dusted in cinnamon sugar with caramelo sauce.

SOFT DRINKS

\$2.00 with FREE refills

Coca Cola | Diet Coke | Sprite
Ginger Ale | Club Soda
Pink Lemonade | Fruit Punch | Iced Tea
Raspberry Iced Tea | Coffee | Tea

\$2.25 per glass

Milk | Orange Juice | Cranberry Juice
Grapefruit Juice | Apple Juice

SIDES

Sour Cream	\$.50
Guacamole	\$1.00
Sliced Avocado	\$1.00
Tortilla	\$.25
Black or Refried Beans	\$1.25
Red or Green Chili Rice	\$1.25

Sunday Brunch

Served until 2 pm

Huevos Rancheros* \$7.95

Two fried eggs served with black beans, red rice, ranchera sauce, cheddar-jack cheese and warm flour or corn tortillas.

Juan's Eggs Benedict*

\$13.95 | Add Crab Meat \$3.00

Fresh ham, queso fresco and two flour tortillas topped with two poached eggs covered with chipotle-hollandaise sauce.

Coyote Quesadilla* \$8.95

Flour tortilla stuffed with bacon, eggs and cheese. Served with Coyote potatoes, guacamole and chunky salsa.

Breakfast Burrito* \$7.95

Large flour tortilla stuffed with chorizo, scrambled eggs, Coyote potatoes, cheddar and jack cheeses. Topped with zesty ranchera sauce and melted cheeses. Served with sour cream and guacamole.

Oaxaca Migas* \$7.95

Three scrambled eggs, red onions, tomatoes, jalepeños, garlic, crispy bacon, melted cheeses and two tortillas plus rice and beans.

Cinnamon French Toast†

\$7.50 | With Bacon \$9.50

Three pieces of Texas Toast dusted with powdered sugar and served with honey pecan butter.

Huevos Con Chorizo* \$7.95

Three scrambled eggs with Mexican sausage and melted cheese. Served with rice and beans and two flour or corn tortillas.

Stacked Enchiladas Verde* \$7.95

Scrambled eggs layered with corn tortillas, zucchini, squash, tomatoes, refried beans and melted cheeses. Topped with tomatillo sauce.

Southwest Steak & Eggs* \$9.95

Two fried eggs served with our famous Carne Asada with ranchera sauce. Served with black beans, red rice and two flour tortillas.

Breakfast Wrap* \$8.50

Large flour tortilla stuffed with eggs, cheese, potatoes, avocado, chunky salsa. Served with salad.

Border Omelette* \$8.50

Made with three eggs, avocado, chorizo, tomatoes and cheddar-jack cheese. Served with Coyote potatoes.

Sunrise Omelette* \$9.95

Made with three eggs, crab meat, tomatoes, scallions and cheese. Topped with avocado and ranchera sauce over mixed greens and tossed in chili-lime vinaigrette.

Veggie Omelette* \$7.95

Made with three eggs, onions, peppers, zucchini and melted cheese. Served with Coyote potatoes.

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Egg whites available upon request.