

Coyote Bar & Grill

Appetizers - Small Plates - Snacks

NACHOS PLATTER

Crisp tortilla chips smothered in our Cowboy Caviar Beans, Cheddar and Jack cheeses, fresh salsa and sour cream.

14.95

ADD: Pollo Asado Chicken - Shredded Smoked Pork
Sliced BBQ Beef Brisket or Corona Beer Battered Prawns \$3.75

COYOTE TRIO

Fresh Pico de Gallo - Famous Cowboy Caviar
Fresh Guacamole and a basket of
warm House tortilla chips.

14.95

CHILE CON QUESO DIP

Four cheeses, New Mexico Hatch Chiles, Roasted Corn,
Poblanos, and onions garnished with Chorizo crumbles. Served
with Fresh Tortilla Corn Chips.

13.95

BEER BATTERED ONION RINGS

Cut from premium sweet white onions, double dipped.
Served with Ranch dipping sauce.

14.95

TOASTED JALAPEÑO AND MOZZARELLA RAVIOLI

Fresh pasta stuffed with a blend of creamy Mozzarella cheese and
Roasted Jalapeños, breaded for an extra crunch. Served with House
Jalapeño Ranch dipping sauce.

13.95

SMOKED PORK QUESADILLA

Two corn quesadillas grilled on a traditional comal, stuffed with
cheddar and Monterey Jack cheese,
shredded smoked pork - served with Pico de Gallo and a garnish of
Chipotle Crema and Queso Fresco.

16.95

CHICKEN KARAAGE "JAPANESE STYLE"

Marinated Chicken pieces, lightly battered, fried to a golden brown.
Served with chop sticks for dipping in our
Teriyaki and Sriracha sauces.

14.95

MINI MARYLAND CRAB CAKES "5"

Made with real cold water crab, fried to a golden brown,
served on garlic toast points
with our House Remoulade sauce.

14.95

BEER BATTERED PRAWNS

Deep fried light and crispy, served over French Fries with House
cocktail and tartar sauce.

OR

FIRECRACKER PRAWNS, the above shrimp with
Sriracha glaze and fresh jalapeños, with fries.

16.95

CHICKEN TENDERS AND FRIES

Hand breaded and lightly fried to a golden brown, with French
Fries and buttermilk ranch dipping sauce.

15.95

CHICKEN WITH HOT HONEY

Tempura Chicken, glazed with our House-made
HOT HONEY and BROWN SUGAR SAUCE.

14.95

DEEP FRIED ARTICHOKE HEARTS

Deep fried artichoke hearts in panko bread crumbs with a
Southwestern black bean hummus dip.

13.95

THAI CALAMARI RINGS and TENTACLES

Hand-dusted in seasoned flour, fried, and garnished with Szechuan
Peppercorns and sea salt. Served with Sweet Thai Chili Sauce.

16.95

CLASSIC POTATO SKINS

Potato boats, deep fried and stuffed with cheddar and jack cheese,
topped with crispy smoked bacon,
garnished with Chipotle spice, served with buttermilk ranch
dipping sauce.

14.95