

# 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

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## Specialties

### CLASSIC BACON CHEESE BURGER

A charbroiled, 1/3 lb, all beef patty, topped with American Cheese and cherry-wood smoked bacon, served on a toasted sourdough bun, with French Fries.

15.95

### GRILLED CHICKEN BASIL SANDWICH

A boneless, skinless chicken breast, grilled and topped with basil pesto, sliced tomato, melted Swiss cheese on toasted sourdough bread. with French Fries

16.95

### FRIED CHICKEN BURGER

A chicken breast marinated in pickle juice, breaded and deep fried, served on a toasted sourdough roll with lettuce, dill pickle chips and chipotle aioli with French Fries.

"We Gotcha Chick-fil-A!"

15.95

### CALAMARI STEAK BURGER

House breaded calamari steak, grilled medium - rare - tender, served with House-made tartar sauce, shredded lettuce on a toasted sourdough bun.

16.95

### PAN ROASTED FISH SANDWICH

Choice of Mahi-Mahi or Coho Salmon, pan seared with chipotle aioli and pickled red onions. Served on a sourdough bun with fries.

17.95

### SOUTHERN FRIED CHICKEN "House Favorite"

Four pieces of delicious golden fried chicken served with garlic toast and French Fries.

19.95

### BBQ BABY BACK RIBS

House slow roasted, smoked, then grilled seasoned with our honey-orange BBQ sauce. Served with garlic toast and French Fries.

25.95

### MEATLOAF BURGER

Classic American Meatloaf made into a patty, grilled and served open faced on toasted sourdough bread, covered in our House Brown Gravy, served with French Fries.

17.95

### NEW YORK STEAK - 14 oz

Choice Black Angus steak, hand cut, charbroiled to order. Served with garlic toast and French Fries.

25.95

### CLASSIC CAESAR SALAD

Choice of grilled Chicken, grilled Carne Asada Steak, Coho Salmon, or Mahi-Mahi, Hearts of Romaine, red onion, organic tomatoes, House-made garlic croutons and Parmesan cheese. Tossed in our House Caesar dressing.

19.95

### DINNER SALAD

Hearts of Romaine, organic tomatoes, sweet corn, sugar peas, red onion.

6.95