

# RESTAURANT WEEK

CAFE COYOTE IN OLD TOWN
THREE-COURSE MEAL FOR \$30
1 APP, 1 ENTREE, 1 DESSERT

beverages, tax, and gratuity are not included

# famous old town carnitas plate

TENDER PIECES OF PORK SLOW COOKED IN MEXICO'S TRADITIONAL STYLE. SERVED WITH GUACAMOLE, SALSA FRESCA, ONIONS, CILANTRO AND LIME

# chipotle chicken flautas

HANDMADE FLOUR TORTILLAS STUFFED WITH SHREDDED CHICKEN, JACK CHEESE AND CHIPOTLE CHILIES.
TOPPED WITH CHIPOTLE CREAM SAUCE AND SERVED WITH SOUR CREAM.

#### birria tacos

TWO CORN TORTILLAS FILLED WITH HOMEMADE SHREDDED BIRRIA AND MELTED JACK CHEESE. TOPPED WITH CILANTRO AND ONIONS. SERVED WITH A SIDE OF SALSA VERDE

### suiza enchiladas

CHICKEN WITH TOMATILLO GREEN SAUCE AND CHEESE. SERVED WITH RICE AND BEANS. MADE WITH CORN TORTILLAS. PLATES COME WITH 2 ENCHILADAS AND A SIDE OF SOUR CREAM.

taco trio (1 shrimp, 1 fish, 1 beef) THREE CORN TACOS SERVED WITH TRADITIONAL TOPPINGS

cali surf n turf burrito FLOUR TORTILLA FILLED WITH SHRIMP, CARNE ASADA, FRIES, CHEESE, CABBAGE, SALSA FRESCA,

GUACAMOLE

## chicken tortilla soup

CHICKEN BROTH, SHREDDED CHICKEN, TORTILLA STRIPS, AVOCADO AND CHEESE

TIZEF

### chips + queso

TORTILLA CHIPS SERVED WITH WARM JALAPEÑO MONTEREY JACK CHEESE DIP

### small caesar salad

LETTUCE TOSSED WITH PARMESAN CHEESE, TOMATOES, TORTILLA STRIPS, AND A TRADITIONAL CAESAR DRESSING

### fried ice cream

VANILLA ICE CREAM COVERED IN
CORN FLAKES AND DEEP FRIED.
TOPPED WITH CINNAMON SUGAR AND
WHIPPED CREAM

mexican flan
CARAMEL CREAMY CUSTARD

pot de creme rich chocolate mousse

Rancho Coyote Vineyard Wine by the Glass

Sparkling Rosé... \$9
Pinot Noir... \$9
Rosé... \$7



