

Cafe Coyote

RESTAURANT WEEK

Sunday, January 26th - Sunday, February 2nd

THREE-COURSE DINNER (4PM-CLOSE) \$45 • 1 APP, 1 ENTREE & 1 DESSERT
TWO COURSE LUNCH (OPEN-4PM) \$35 • 1 ENTREE & 1 DESSERT

beverages, tax, and gratuity are not included
NO MODIFICATIONS

Appetizer

Chips + Dips

Tortilla chips topped with melted cheese served with a tasting of salsa, Chorizo Bean Dip & Chile Con queso.

Mexican Style Caesar Salad

Lettuce tossed with parmesan cheese, tomatoes, tortilla strips, and a traditional Caesar dressing.

Borracho Wings

Six crispy wings tossed in our signature borracho sauce.

Dessert

Golden Delight Cheesecake

A sweet potato cake topped with maple syrup frosting & sprinkled with caramelized pecan and whipped cream.

Mexican Flan

Caramel creamy custard topped with a buñuelo & whipped cream on the side.

Arroz con Leche

A creamy, cinnamon-infused rice pudding, with a hint of vanilla.

Drink Specials

Alcohol pricing only Valid with Restaurant Week Purchase

Sip on a Margarita!

Original Margarita...\$10
Jalapeno Cucumber Margarita...\$12
Mango Margarita...\$10

Rancho Coyote Vineyard Wine Bottles To Go

Sparkling Rosé...\$25
Pinot Noir...\$25
Rosé...\$10

Entree

Served w/ beans and rice

Puerto Nuevo Style Maine Lobster

1^{1/4} - 1^{1/2} pound fresh Maine Lobster.
Fried lobster served with Mexican style rice, refried beans, handmade flour tortillas, drawn butter and limes. **+\$15 Supplement**

Famous Old Town Carnitas Plate

Tender pieces of pork slow cooked in Mexican traditional style. Served with guacamole, salsa fresca, onions, cilantro and lime.

Carne Asada Plate

Thinly sliced beef marinated in the traditional Mexican style. Grilled and served with guacamole, jalapeño, panela cheese, nopal and a grilled onion.
Add 1/2 a Lobster +\$15 Supplement

Mini Tostadas

Mini tostadas topped with your choice of carne asada, carnitas, salsa de nopal, or beef/chicken. Layered with refried beans, crisp lettuce, homemade salsa, and a sprinkle of cotija cheese.

Pork Ribs

Tender pork ribs coated in smoky BBQ sauce, served with a side of coleslaw.

Beer-Battered Shrimp Tacos

Crispy beer-battered shrimp tacos, topped with shredded cabbage, tangy pickled onions, and fresh cilantro. Drizzled with smoky chipotle ranch.

Veggie Combo

1 potato taco and 1 cheese enchilada with green sauce.