

Cafe Coyote

RESTAURANT WEEK

Sunday, September 14th - Sunday, September 21st

36 YEAR CELEBRATION

CAFE COYOTE IS CELEBRATING IT'S 36TH YEAR IN BUSINESS WITH A SPECIAL RESTAURANT WEEK MENU!

THREE-COURSE \$35 • 1 APP, 1 ENTREE & 1 DESSERT

*beverages, tax, and gratuity are not included
NO MODIFICATIONS*

Appetizer

Chorizo Bean & Cheese Dip

served with two seasonal salsas & chicharrones.

Chicken Tortilla Soup (cup)

Chicken broth, shredded chicken, tortilla strips, avocado and cheese

Cheese Crisp

Homemade flower tortilla topped with melted cheese, jalapeño & chipotle sauce.

House Salad

Romaine lettuce topped with cabbage mix and tortilla strips. Mexican Vinagrette dressing on the side.

Dessert

Churro

Fried dough stuffed with cajeta, rolled in cinnamon sugar.

Mexican Flan

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

Fried Ice Cream

Creamy vanilla ice cream rolled in crunchy corn flakes, flash-fried for a warm golden crust. Finished

Drink Specials

Alcohol pricing only Valid with Restaurant Week Purchase

Sip on a Margarita!

Original Margarita...\$10
Guava Sol Margarita...\$12

Cocktail

Flor de Fuego \$14

Rancho Coyote Vineyard Wine Bottles To Go

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

Entree

Served w/ beans & rice.

Puerto Nuevo Style Maine Lobster

1 1/2 - 1 3/4 pound fresh Maine Lobster.

Fried lobster served with Mexican style rice, refried beans, handmade flour tortillas, drawn butter, limes & coleslaw. **+\$20 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, and a grilled onion.

Add 1/2 a Lobster +\$15 Supplement

Chopped Chicken Margarita Slaw Salad

Grilled margarita-marinated chicken over romaine, shredded cabbage, carrot, and corn tossed in chipotle ranch. Topped with crispy flour tortilla strips & cotija cheese.

Grito de Crunch "The Cry of the Crunch"

Two handmade flour tortillas packed with juicy shredded beef, beans, and crispy tortilla strips. served with jalapeno rancho coleslaw, cotija cheese, served with mexican rice & beans.