



# RESTAURANT WEEK

Sunday, January 25th - Sunday, February 1st

LUNCH - TWO COURSE FOR \$25 • DINNER - THREE COURSE FOR \$35

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

## APPETIZER

### Chile-Lime Flour Tortilla Crisp

Crispy flour tortillas strips served with Spicy Chipotle cream dip.

### 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.

## ENTREE

*Served w/ beans & rice.*

### Puerto Nuevo Style Maine Lobster

1<sup>1/2</sup> - 1<sup>3/4</sup> pound fresh Maine Lobster.

Fried lobster served with Mexican style rice, refried beans, handmade flour tortillas, drawn butter, limes & coleslaw. +\$20 Supplement

### Carnitas Gone Cali

Two handmade flour tortillas filled with carnitas, melted cheese, fries, secret sauce, grilled onions, fresh cilantro.

### Enchiladas Tricolor

Three classic enchiladas made with Cafe Coyote's famous handmade flour tortillas — one filled with seasoned beef, one with tender chicken, and one with melted cheese. Finished with our signature red sauce, green sauce, and white sauce, creating a vibrant trio of flavors. Served with Mexican rice and house-made refried beans.

### Famous Old Town Carnitas

Tender pieces of pork slow cooked in Mexico's traditional style. Served with guacamole, salsa fresca, onions, cilantro and lime. Garnished with radish.

### Baja Shrimp Taco Supreme

Beer-battered shrimp, avocado sauce, fresh cabbage, chipotle ranch and salsa fresca served in one of our famous handmade flour tortillas.

## DESSERT

### Churro

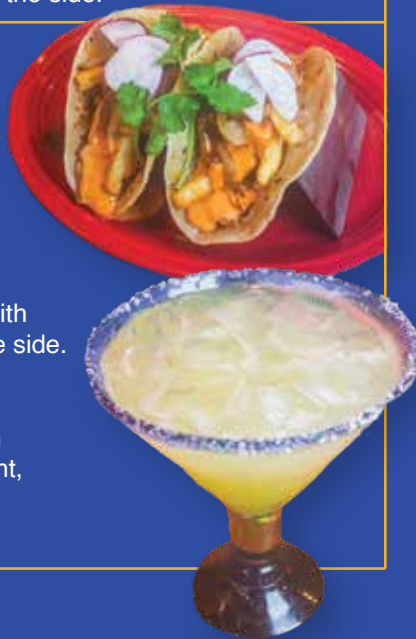
Fried dough stuffed with cajeta, rolled in cinnamon sugar.

### Mexican Flan

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

### Strawberries & Cream Flan

Creamy strawberry-purée flan with vanilla and caramel — smooth, light, and elegant.



## DRINK SPECIALS

### Mocktails

#### Mock-A-Rita

Lyre's zero proof Agave Blanco, mixed with organic margarita mix, lemon juice and finished with a salt rim. \$12.95

#### San Diego Sunset

Orange juice and pineapple juice with a splash of hibiscus, garnished with a dried orange slice and a festive umbrella. \$9.95

### Cocktails

#### Oaxacan Papaya Punch

Amarás Verde Joven Mezcal — smoky and vibrant, upgraded with papaya purée and fresh lemon juice for balance, finished with a Tajín rim and a touch of dragonfruit syrup. \$14.95

#### Dulce Vida Coyote Paloma

Crisp, refreshing Dulce Vida Blanco tequila cocktail with fresh grapefruit and lime, lightly sweetened with agave, topped with sparkling mineral water, and finished with a zesty Tajín rim. \$14.95

### Margarita Flight

#### Pink Flight Margarita

Strawberry • Prickly Pear • Hibiscus  
Spicy Watermelon • Pomegranate  
\$29.95

### Wines

#### Rancho Coyote Vineyard Wine Bottles To Go

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