

**FAMILY OWNED
AND OPERATED
for 37 years!**



≡ ALWAYS A FIESTA! ≡

RESTAURANT WEEK

Sunday, September 13th - Sunday, September 20th

37 YEAR CELEBRATION

**CAFE COYOTE IS CELEBRATING IT'S 37TH YEAR IN BUSINESS
WITH A SPECIAL RESTAURANT WEEK MENU!**

**TWO-COURSE \$25 • 1 ENTREE & 1 DESSERT
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.

Salsa Trio
Creamy jalapeño salsa,
spicy salsa &
birria salsa.

House Salad
Romaine lettuce topped with
cabbage mix and tortilla strips.
Mexican Vinaigrette dressing
on the side.

Chicken Tortilla Soup (cup)
Chicken broth,
shredded chicken,
tortilla strips, avocado
and cheese



Dessert

Mexican Chocolate Soft Serve
Crafted with Ghirardelli 100% Dutch-processed
cocoa for a smooth, rich flavor and deep,
dark chocolatey finish.

Coffee Kahlúa Flan
Silky coffee flan with Kahlúa and golden caramel.
Topped with a buñuelo & whipped cream
on the side.

Drink Specials

Alcohol pricing only Valid with Restaurant Week Purchase

Guava Sol Margarita
Lost explorer silver tequila mixed with
guava puree and splash of sweet
& sour, served with a tajin rim \$14.95

Flor de fuego
Smoky verde mezcal, hibiscus &
lemon with a sparkling lemon
lima soda finish \$14.95



**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

1.5 lbs - 1.75 lbs
Fresh live Maine lobster,
fried & served with Mexican
style rice, refried beans, handmade tortillas,
drawn butter, limes & coleslaw.
+\$20 Supplement



Famous Old Town Carnitas Plate

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



Carne Asada Plate

Thinly sliced beef marinated in the
traditional Mexican style. Grilled &
served with guacamole, jalapeño,
panela cheese, and a grilled onion.

Add 1/2 a Lobster +\$15 Supplement



Chiles en Nogada

Roasted poblano pepper stuffed
with seasoned ground beef,
carrots, and onions, topped with
a creamy walnut sauce and
garnished with pomegranate,
cilantro, and walnuts.

Add 1/2 a Lobster +\$15 Supplement



Cheese Enchilada Plate

Plate come with two enchiladas topped with
green sauce, melted cheese & sour cream.

Coyote Taco Plate

Two crunchy tacos filled with your choice of
shredded chicken or shredded beef.
Topped with lettuce, cotija cheese, & salsa fresca.

➤ ¡SIEMPRE UNA FIESTA! ➤