



EL COYOTE MARGARITAS

*All of our margaritas are made in house with
the best tequilas and ingredients available.*

GLASS - 6.50

HALF PITCHER - 19.95

FULL PITCHER - 31.95

*Frozen, "On the Rocks" or Half & Half
Lime, Strawberry, Raspberry or Peach*



BEER

Imports - 3.75

Blue Moon, Corona Light, Corona,
Dos Equis Amber, Dos Equis Lager, Guinness,
Heineken, Negra Modelo, Mt. Carmel Ale,
Yuengling Lager, Yuengling Black & Tan,

Domestic - 3.25

Budweiser, Bud Light, Bud Select, Coors Light,
Michelob Ultra, Miller Lite

Draft

Bud Light, Dos Equis Amber,
Yuengling Light Lager, Mt. Carmel Ale,
Sam Adams Boston Lager

Non Alcoholic

Buckler, O' Doul's



SPECIALTY COCKTAILS



Karumba

Coffee with Baileys, Grand Marnier, Kahlua and whipped cream with a fire sugar rim - 7

Texas Twister

Frozen margarita and our house sangria - 6.5

Coyote Tini

Reposado 1800, Cointreau and lime juice - 7

Long Island Iced Tea

A potent yet refreshing mix of five liquors - 7

Mojito

Fresh mint leaves mixed with rum and lime juice topped with club soda - 7

Sangria

A refreshing traditional Mexican blend of red wine mixed with peach, apricot and blackberry liquors and fresh fruit juices - 6.5

Apple Martini

Absolut Vodka and Dekuyper Sour Apple Schnapps - 7

Creamsicle

Absolut Vanilla Vodka, triple sec, orange juice and cream - 7

Bloody Mary

Vodka, special blend and fresh celery - 7

Golden Margarita

Our traditional margarita made with Cuervo Gold or Grand Marnier - 9

Cosmopolitan

Absolut Vodka and triple sec, with cranberry and lime juice - 7

Strawberry Daiquiri

Sweet, smooth and absolutely delicious - 7

Screwdriver

Absolut Vodka and orange juice on the rocks - 7

Tequila Sunrise

Tequila, grenadine and orange juice - 7

WINES

White Wine

CHARDONNAY

Stone Cellars

GLASS BOTTLE

6 24

Clos Du Bois

8 32

Kendall Jackson

9.5 36

WHITE ZINFANDEL

Beringer

6 24

PINOT GRIGIO

Gabiano

6 24

Ecco Domani

8 32

RIESLING

Vertilal

7 28

St. M

9 36

SAUVIGNON BLANC

Monkey Bay

6 24

Sterling

8 32

MUSCATO

Mezzacorona

6 24

SPARKLING

SPLIT

Cooks

6

Korbel Brut

32

Mumm Cuvee M

46

Red Wine

BLEND

Apothic

GLASS BOTTLE

8 32

MERLOT

Stone Cellars

6 24

Robert Mondavi

8 32

Clos Du Bois

9 36

CABERNET

Stone Cellars

6 24

Robert Mondavi

8 32

J Lohr

9 36

PINOT NOIR

Robert Mondavi

8 32

Cellar # 8

9 36

Rodney Strong

42

SHIRAZ

The Wolftrap

7 28

Layer Cake

38

ZINFANDEL

Rancho Zabaco

9 36

MALBEC

Trapiche Oak Cast

6 24

Trivento

8 32



APPETIZERS



Machaca Dip

A triple layer dip of cheddar cheese, shredded pork and our famous mashed potatoes - 8.99

Guacamole Dip

Made fresh in house - 7.99

Chicken Tenders

Served with BBQ sauce or ranch - 7.99



Queso Dip

A delicious blend of melted cheeses topped with jalapeños - 6.99

Mozzarella Cheese Sticks

Served with marinara sauce - 6.99

Combination Platter

Choose three: Potato Skins, Cheese Sticks, Chicken Tenders or BBQ Riblets - 13.99

Crab Stuffed Mushroom Caps

A house specialty - 8.99

Potato Skins

Filled with mashed potatoes, topped with cheddar cheese, bacon and green onions - 7.99

Coconut Shrimp

Plump shrimp breaded with flaky coconut and fried till golden brown - 9.99

Onion Straws

Served with BBQ sauce - 4.99

Shrimp Cocktail

Six large gulf shrimp served on a bed of lettuce. Cocktail sauce and a lemon wedge on the side - 13.99

BBQ Pork Riblets

Three to four ribs smothered in homemade BBQ sauce - 7.99

Nacho Supreme

Chips topped with homemade chili, onions, a blend of cheeses, tomatoes, olives, jalapeños and sour cream - 8.99

Wings

Fresh, meaty chicken wings flash fried and tumbled in our homemade BBQ sauce or blazin' hot sauce 12 - 7.99

Chili Con Queso Dip

Shredded pork, refried pinto beans, homemade salsa and cheddar cheese topped with olives and jalapeños - 8.99

Quesadilla

Tortilla stuffed with cheese, beans, onions and your choice of meat - 7.99

Crab Cakes

Delectable homemade crab cakes pan fried and served with chili mayo sauce - 10.99

Bean Dip

Refried pinto beans, queso cheese and salsa - 6.99

SIGNATURE SIDE ITEMS

Our Famous Mashed Potatoes

Mashed Sweet Potatoes

Baked Potato

French Fries

Tex Mex Macaroni & Cheese

Tex Mex Rice

House Salad

Mixed Vegetables

Green Beans

Texas Beans

Sautéed Mushrooms

Stewed Tomatoes

Onion Straws

Roasted Apples

Applesauce

Cole Slaw

Black Beans

Refried Pinto Beans

Asparagus

-or-

Loaded Baked Potato

A la carte 3.99

With entrée 1.99



 OUR FAMOUS
PORK CHOPS

What we're famous for! Two juicy 9-oz. center cut premium bone-in pork loin chops, lightly blackened

One - 16.99 • Two - 21.99

BBQ Ribs & Chop

Our famous pork chop with our half-slab of BBQ baby back ribs. A combination sure to please - 23.99

EL COYOTE BEEF
TEMPERATURES

RARE - Cool, red center

MEDIUM RARE - Warm, red center with a hint of pink

MEDIUM - Warm, pink center

MEDIUM WELL - Some pink in center

WELL - No pink, cooked all the way through

SALADS



Fajita Chicken or Steak Salad

Served in a tortilla bowl with mixed greens, cheese, tomatoes, onions and black olives - 11.99

Coyote Taco Salad

Seasoned ground beef, cheese, tomatoes and onions with mixed greens in a tortilla bowl - 10.99

House Salad

Mixed greens, tomatoes, cucumbers, red onions and homemade croutons - 3.99

Chicken or Shrimp Caesar Salad

Crisp Caesar salad with your choice of grilled chicken or shrimp - 11.99

Caesar Side Salad

Crisp romaine lettuce with our homemade Caesar dressing, homemade croutons and Parmesan cheese - 4.99

Bleu Cheese Wedge Salad

A wedge of crisp iceberg lettuce topped with our homemade bleu cheese dressing, tomatoes, bacon bits and bleu cheese crumbles - 6.99

Wedge of Lettuce

An iceberg lettuce wedge with your choice of dressing - 4.99

DRESSINGS

Homemade Ranch • Homemade Caesar
Homemade Bleu Cheese • Homemade Thousand Island
French • Raspberry Vinaigrette • Italian
Oil & Vinegar • Fat Free Ranch

SOUPS

Homemade Chili - 4.99

Homemade Black Bean Soup - 4.99

Homemade Potato Soup - 4.99



SEAFOOD

Lobster Tail

An 8-oz lobster tail with warm butter. Served with a house salad and one side item - *market price*

Seafood Quesadilla

Filled with a combination of shrimp, sea scallops, king crab and halibut. Topped with a white wine seafood cream sauce. Includes one side item - 15.99

Seafood Chimichangas

Flour tortillas stuffed with a combination of shrimp, sea scallops, king crab and lightly fried halibut. Topped with melted Jack and cheddar cheeses and a white wine cream sauce. Includes one side item
One - 13.99 • Two - 16.99

Seafood Enchiladas

Corn tortillas stuffed with a combination of shrimp, sea scallops, king crab and halibut in a white cream sauce topped with cheese. Includes one side item
One - 15.99 • Two - 18.99

Halibut

Choose your style: grilled, lightly breaded or BBQ. Served with sautéed onions and bell peppers on a bed of Tex Mex rice. Includes one side item - *market price*

Halibut Yucatan

Grilled with spicy Cajun seasoning with sautéed onions, mushrooms and peppers on a bed of Tex Mex rice. Includes one side item - *market price*

Tuna

Grilled or blackened tuna steak served with a house salad and one side item - 17.99

Tilapia

Grilled or lightly breaded and served with a house salad and one side item - 16.99

El Coyote Shrimp

Large Gulf shrimp gently charbroiled then mixed with bell peppers, onions, mushrooms and gently sautéed with green sauce and white wine - 17.99



THE BEST OF EL COYOTE

Our USDA choice dry-aged steaks and chops are lightly seasoned and blackened with our own signature seasoning made especially for El Coyote. All steaks and chops include a house salad, one side item, Texas toast and an onion straw garnish. Bearnaise sauce or jalapeño-cilantro butter is available upon request. Rare steaks can be ordered Pittsburgh-style. We are not responsible for any steak cooked medium-well to well done.

Upgrade your house salad to a Caesar or wedge salad for 1.00 more

Make it a bleu cheese wedge salad for 2.00 more

Choose a loaded baked potato or asparagus for only 1.99 additional

New York Strip Steak

Thick, juicy steak bursting with amazingly robust flavor 10-oz. - 23.99 • 12-oz. - 25.99
Bone-In 14-oz. - 30.99

Rib Eye Steak

A choice cut, thick, juicy and well marbled steak. Seasoned and lightly blackened
16-oz. - 30.99 • Bone-In 18-oz - 32.99



Filet Mignon

Our most popular steak!
Elegant, tender and flavorful.
The special occasion cut
Petite - 26.99 • King - 31.99

Porterhouse

A 22-oz. bone in steak, hot and juicy from the grill. A New York strip and filet in one cut - 31.99

Surf & Turf

An 8-oz. lobster tail and your choice of steak - market price

Carne Asada

Medallions of filet mignon seasoned and lightly blackened. Served on flour tortillas with onions, tomatoes and ranchero sauce on the side
Two Pieces - 22.99
Three Pieces - 28.99



Coyote Sirloin

A great cut of steak, very flavorful. 8-oz - 15.99

Sirloin & Shrimp

Our sirloin paired up with grilled shrimp - 22.99



RIBS, CHICKEN & COMBINATIONS

BBQ Baby Back Ribs

Best in Cincinnati! Mouth watering baby back ribs with our rich homemade BBQ sauce
Full Slab - 22.99 • Half Slab - 17.99

BBQ Ribs & Chop

Our famous pork chop with a half-slab of our signature baby back ribs. A combination sure to please - 23.99

BBQ Ribs & Sirloin

El Coyote's signature sirloin teamed up with our mouth watering baby back ribs - 21.99

BBQ Ribs & Chicken

Our delectable baby back ribs accompanied by a grilled chicken breast - 22.99

BBQ Ribs & Coconut Shrimp

A great combination – the best ribs in Cincinnati served with plump, golden coconut shrimp - 22.99

Grilled Chicken Breast

A thick, juicy, boneless chicken breast served plain, BBQ or Cajun-style. Includes one side item - 16.99

Sirloin & Chicken Breast

Our signature sirloin served alongside a tender grilled chicken breast - 21.99

Chicken Yucatan

Grilled with spicy Cajun seasoning with sautéed onions, mushrooms and peppers on a bed of Tex Mex rice - 16.99



FAMOUS EL COYOTE FAJITAS

*All fajitas served with flour tortillas
and include one side item*

Chicken Fajitas

Marinated grilled chicken topped with sautéed onions and peppers and melted cheddar and Jack cheeses. Served with sour cream on the side - 13.99

Steak Fajitas

Marinated steak grilled with sautéed onions and peppers, topped with melted cheddar and Jack cheeses. Served with guacamole on the side - 14.99

Pork Fajitas (Carnitas)

Marinated pork sautéed with onions and peppers, topped with melted cheddar and Jack cheeses. Served with sour cream and BBQ sauce on the side - 14.99

Vegetable Fajitas

Grilled onions, peppers, broccoli, cauliflower and carrots topped with cheddar and Jack cheeses. Served with sour cream on the side - 10.99

*A 17% gratuity added to parties
of 6 or more adult dinners.*

One check on parties of 10 or more please



ENCHILADAS

Corn tortillas filled with your choice of cheese, chicken, beef, shredded pork or chorizo. Includes one side item

Seafood Enchiladas

Corn tortillas filled with a combination of shrimp, sea scallops, king crab and halibut in a white cream sauce topped with cheese
One - 15.99 • Two - 18.99

Sour Cream Enchiladas

Topped with green sauce, cheddar and Jack cheeses covered with a spicy blend of cream cheese and sour cream
One - 10.99 • Two - 13.99

Enchilada Dallas

Topped with red sauce, melted Jack cheese, lettuce, tomatoes, onions and Tex Mex sauce
One - 10.99 • Two - 12.99

Enchilada Houston

Topped with red sauce, Jack cheese, lettuce, tomatoes, ranch dressing and guacamole
One - 10.99 • Two - 12.99

TEX MEX

Includes one side item of your choice

Tex Mex Stuffed Peppers

Bell peppers stuffed with our homemade chorizo sausage, cream cheese, mushrooms and rice. Baked in our red sauce, finished with melted Jack and cheddar cheeses, black olives and scallions One - 13.99 • Two - 15.99



Quesadilla El Coyote

A soft flour tortilla stuffed with cheddar cheese, beans, onions and your choice of chicken, chorizo, shredded pork or ground beef, toasted golden brown. Includes guacamole or sour cream - 12.99



Chili Rellenos

We make our own with mild Anaheim chili peppers stuffed with your choice of chicken, beef, or cheese rolled in a batter and gently fried. Topped with red sauce and melted cheese
One - 12.99 • Two - 15.99

Chimichangas

Golden fried burritos filled with cheese, onion and your choice of chicken or shredded pork. Served with sour cream or guacamole
One - 10.99 • Two - 13.99



Chicken or Steak Fajita Burrito

A flour tortilla filled with strips of fajita chicken or marinated steak, Jack cheese, onions, tomatoes and cilantro. Served with sour cream or guacamole
One - 11.99 • Two - 14.99

Empanadas

“Empanada” means “meat pie” which is a baked puff pastry stuffed with cheese and onion and your choice of chicken or shredded pork. Topped with sour cream and guacamole
One - 11.99 • Two - 13.99

Create Your Own Combo

Your choice of chicken, ground beef, shredded pork, chorizo sausage, cheese or black beans.

How do you want it prepared:

Hard Taco, Soft Taco, Enchilada or Burrito.

Served with two side items.

One - 11.99 • Two - 14.99



SANDWICHES

Halibut Sandwich

Lightly breaded and fried. Served with a side item - *market price*

Yuengling Fish Sandwich

Lightly breaded haddock with a side item - 11.99

Grilled Chicken Sandwich

Includes lettuce, tomato and mayo with a side item - 11.99

Chicken Club Sandwich

Grilled chicken with Swiss cheese, bacon, lettuce, tomato and mayo. Served with a side item - 12.99

Pulled Pork Sandwich

Tender pulled pork smothered in our rich homemade BBQ sauce. Served with one side item - 10.99

DESSERTS

Karumba

A great way to finish off a meal! Coffee with Baileys, Grand Marnier, Kahlua and whipped cream with a fire sugar rim - 7.00

Homemade Banana Cream Pie - 4.99

Homemade Chocolate Pecan Pie - 4.99

Homemade Kahlua Cream Pie - 4.99

Homemade Mud Pie - 4.99

Eli's Cheesecake - 4.99

Mini desserts – just the right size!
Only 2.99 each or 3 for 7.99

Key Lime Pie

Chocolate Lava Cake

Peanut Butter Cream Pie

BURGERS

Served on a honey Kaiser roll with lettuce, tomato, onion and a side item - 10.99

Cheeseburger

Bacon Burger

Classic Burger

GIFT CARDS

El Coyote gift cards make a thoughtful and appreciated gift. Available in denominations of \$5 or more.

Ask your server for details

EL COYOTE SALSA TO GO

Take home a pint of our homemade salsa - 4.50



***Cooked to Order** - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions