

COYOTE GRILL

WELCOME



Bar menu

Cheese Quesadilla

Large flour tortilla filled with Pico de Gallo and Monterey Jack & Cheddar cheeses \$10.50

Green Chile and Artichoke spread

Served over croistini's and broiled to a golden brown \$9.50

2 Sliders

Choice of BBQ Brisket or Beer Battered Cod \$6.50

Tortilla Soup

Savory vegetables and chiles in a fresh herbed chicken stock with Jack cheese, tortilla strips and avocado - Bowl \$7.50

Sizzling Mushrooms

Sautéed in fresh garlic, butter and Chardonnay wine \$12

Jalapeño Poppers

Eight Poppers with ranch dressing \$9.50

2 Tacos

Choice of beef, chicken or beer battered cod \$6.50

Onion Rings

A full pound of our beer battered Rings with Chipotle Ranch dip \$10.50

Loaded Potato Skins

4 skins stuffed with refried beans, green onions, black olives, bacon, Cheddar & Jack cheeses with sour cream and salsa \$10.50

Fried Shrimp Cocktail

12 fried shrimp with fresh lemon and cocktail sauce \$11.50

Bean and Cheese Nachos

Corn tortillas chips over refried beans, with Pico de Gallo, melted Cheddar & Jack cheeses, and black olives \$10.50

Chicken Wings

10 wings with sweet chili glaze or buffalo sauce \$11.50

Chips and Salsa \$6.50

Small Guacamole \$3 Large \$5

DAILY SPECIALS:

Starting at 4pm

Monday: All-you-can-eat Fried Shrimp 11am-close

Tuesday: BBQ night - Ribs and Fried Chicken

Wednesday: Wild Walleye Wednesday!

Friday: All-you-can-eat Alaskan Cod 11am-close

Saturday: Slow Roasted Prime Rib

All American Breakfast \$5.99!

HAPPY HOUR

In the bar 2-5 p.m. daily!

1/2 priced bar menu

All drink prices reduced!

Featured drinks!

- ◆ Mojito
- ◆ Margarita
- ◆ Bloody Mary
- ◆ Coyote Royal Tea
- ◆ Jillian's Island Punch
- ◆ Strawberry Amaretto Lemonade

MEXICAN FIESTA!

Our next Fiesta will be in October

Ⓢ Live Mariachi Music

Ⓢ Authentic Sonoran Buffet

Ⓢ Tequila Girl

Great space for parties and large groups!

Book your party or event now!

Offsite catering available!

We will custom cater your party needs.

No celebration is too small or too big.

Executive Chef - Chila Contreras

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