HOURS/ PRICES

Hours for delivery and prices are chosen by the restaurant and may differ from in-house pricing and hours.

DISTANCE CHARGES

We happily deliver to surrounding areas! The $3.99 delivery fee covers the first 4 miles from the restaurant. A $1 pro-rated distance fee will apply for each additional mile. 15 mile limit.

Aperitivos Appetizers

Quesadilla $10.80
Melted Jack and Cheddar cheese, tomato and onions inside a crispy flour tortilla. Served with guacamole and sour cream.

Coyote Nachos $10.80
Homemade corn tortilla chips topped with Melted Monterey Jack and Cheddar cheese, refried beans, tomato, onions, jalapenos, sour cream and guacamole.

Quezo Fundido $10.80
A dip made of melted cheeses. Served with flour tortillas

Guacamole Fresco $10.80
Fresh avocado, onion, tomatoes, jalapenos and lime.

Mole Fries $9.60
Fries covered in Mole Sauce, cheese, green onions and sour cream

Ensaladas Salads

Ensalada Coyote $18.00
Romaine lettuce topped with grilled chicken, sautéed mushrooms, avocado, tomato, cucumbers, tortilla strips and house dressing on the side

Black Bean Salad $15.60
Romaine lettuce, black beans, avocado, cucumber, sautéed mushrooms, tortilla strips and house dressing on the side

Taco Salad $12.00
Crispy flour shell with iceberg lettuce, whole beans, tomato, cheese, guacamole and sour cream. Choice of meat

Chicken Caesar Salad $16.80
Romaine Lettuce, grilled chicken, parmesan cheese, croutons and Caesar dressing

Mariscos Seafood

Camarones al Gusto $21.59
Served with rice and beans. Shrimp cooked in your choice of sauce

Camarones al Coyote $22.79
Bacon wrapped prawns over a bed of mushrooms, bell peppers and onions covered in a special Monterey Jack cheese. Served with rice, beans, guacamole and pico de gallo

Arroz con Camarones $21.59
Prawns cooked with onions, mushrooms, tomatoes. Served on a bed of rice and covered in melted cheese in a light red sauce

Prawn Fajitas $21.59
Fajita seasoned prawns sauteed with bell peppers, onion carrots, broccoli and mushrooms. Served with rice, beans, guacamole and sour cream

Sopas Soups

Tortilla Soup $9.60
Chicken, Avocado, tomato, onion, cheese, cilantro and crispy tortilla strips in a delicious chicken broth

Black Bean Soup $9.60
Hearty black bean soup with green onions and sour cream.

Burritos

Burrito Verde $15.90
Flour tortilla filled with our delicious pork chile verde, rice and beans. Topped with verde sauce, melted Monterey Jack, guacamole and sour cream.

Burrito en Mole $16.79
Chicken, rice and beans in a flour tortilla and topped with house mole sauce, melted Monterey Jack, guacamole and sour cream.

Santo Burrito $15.90
Chorizo, potatoes, rice and beans rolled in a flour tortilla. Topped with special burrito sauce, melted jack and cheddar cheese, guacamole and sour cream.

Burrito De Asada $21.59
Carne asada, pico de gallo and Monterey Jack wrapped in a flour tortilla, smothered in ranchera sauce and melted cheese. Served with rice, beans, guacamole and sour cream.

Pollo Asado Burrito $18.60
Grilled chicken, black beans, bell peppers, zucchini, yellow squash and onions wrapped in a flour tortilla smothered in salsa suiza and Monterey Jack. Served with rice, beans, guacamole and sour cream.

Coyote Burrito $15.00
Rice, beans and your choice of meat. Rolled in a flour tortilla and smothered in a special burrito sauce and topped with melted cheese. Served with tomato, guacamole and sour cream.

Especiales De La Casa

All house specials are served with a side plate of rice, beans, guacamole and sour cream.

Fajitas $21.59
Your choice of fajita meat sauteed with bell peppers, mushrooms and onions. Served on a hot sizzling skillet

151 Flaming Fajitas $31.19
Grilled chicken, carne asada, and prawns served over a bed of sautéed bell peppers, onions and mushrooms. Flamed right at your table!

Santo Molcajete Mixto $32.39
Carne asada, grilled chicken, hot chorizo sausage and prawns in a spicy red sauce with bell peppers, onions and mushrooms. Served in a hot molcajete.

Roberto’s Molcajete $23.99
Prawns, onions and mushrooms in a spicy red sauce. Served in a hot molcajete

Mexican Platter $31.19
Carne Asada and your choice of prawns.

Coyote Fajitas $22.79
Your four choice of fajita meat with bacon, pineapple, bell peppers and onions. Served on a hot sizzling skillet.

Oli’s Platter $30.00
Our chef’s favorite two entrees; carne asada and a chile relleno.

Vegetarianos

Veggie Fajitas $19.19
Sautéed bell peppers, onions, carrots, broccoli, zucchini, yellow squash and mushrooms. Served with rice, beans, guacamole and sour cream.

Black Bean Enchiladas $15.59
Two corn tortillas filled with black beans and smothered in salsa suiza. Topped with melted cheese, lettuce and sour cream. Served with rice and beans.

Veggie Burrito $17.99
Potatoes, broccoli, carrots, bell peppers, zucchini, onions, yellow squash and mushrooms rolled into a flour tortilla and topped with salsa suiza, melted Monterey Jack, guacamole and sour cream. Served with rice and whole beans.

Gordita $15.60
Corn maza tortilla topped with your choice of nopales or garbanzo beans. Topped with refried beans, cabbage, pico de gallo, guacamole and sour cream.

Camote Taquitos Durados $15.60
Crisp corn tortillas filled with sweet potatoes, and served over sauteed vegetables. Served with rice, whole
Los Antojitos Small Plates
Large open faced tacos beg enough for a meal.

Pollo Taco $14.39
Chicken breast, fried banana, cabbage, pico de gallo, guacamole and sour cream

Taco De Asada $14.39
Steak, bell pepper, onions, nopales, cabbage, pico de gallo, guacamole and sour cream

Pescado Taco $14.39
Tilapia, zucchini, pineapple, cabbage, pico de gallo, guacamole and sour cream

Taco Coyote $13.20
Chile colorado, potatoes, cabbage, pico de gallo, guacamole and sour cream

Santo Veneno $17.99
Prawns, bacon, pineapple, cabbage, pico de gallo, guacamole and sour cream

Desayuno Breakfast

Chilaquiles Verdes $15.60
Two eggs with crispy tortilla strips in a verde sauce. Topped with cotija cheese and your choice of meat

Sunrise Enchiladas $15.60
Two corn enchiladas filled with your choice of meat. Topped with our classic enchilada sauce, cheese and two over-easy eggs. Served with rice and beans

Huevos Rancheros $14.40
Two over-easy eggs over a crispy corn tortilla topped with salsa ranchera. Served with rice, beans, guacamole, and pico de gallo.

Huevos Con Chorizo $15.60
Two eggs scrambled with chorizo, tomato, onion, and cilantro. Served with rice and beans.

Veneno Chilaquiles $19.19
Carne asada and two eggs with crispy tortilla strips in a spicy red sauce. Topped with cotija cheese and sour cream.

Bebidas Drinks

Soft Drinks $3.60

Juice $3.60

Lemonade $3.90
Choice of flavors

Imported Mexican Sodas $3.90

Combinaciones Combinations

Served with rice and beans.

One Item Combination $12.00
Two One Item Combination $14.40
Three Item Combination $16.80

Pina Caribe $22.79
Prawns, Pineapple, bell peppers, and onions. Served in half a pineapple and covered in Monterey Jack cheese. Served with rice and beans

Carne Y Pollo

House Made Mole $20.39
Strips of Chicken breast served in a house mole sauce made from chocolate, peanuts, chiles and spices. Served with rice and beans.

Pollo En Chipotle $20.39
Strips of chicken breast, bell peppers, onions and mushrooms in our choice of a chipotle sauce. Served with rice and beans.

Pollo A La Crema $20.39
Strips of chicken breast cooked in a rich cream sauce with onions, bell peppers and mushrooms. Served with rice and beans.

Arroz Con Pollo $20.39
Strips of chicken breast cooked with tomatoes, onions and mushrooms. Served on a bed of rice and melted cheese covered in a mild red sauce.

Pollo Guadalajara $20.39
Flame broiled chicken breast marinated in herbs and spices. Served with rice and beans.

Carne Asada $22.79
Marinated charbroiled skirt steak served with rice, beans, guacamole, pico de gallo and a roasted jalapeno

Enchiladas

Enchiladas Rancheras $16.79
Two corn enchiladas topped with ranchera salsa, Monterey Jack cheese, lettuce, tomato and sour cream. Served with rice and beans.

Enchiladas En Mole $16.79
Two corn enchiladas topped with house mole salsa, Monterey Jack cheese and sour cream. Served with rice and beans.

Enchiladas Suiza $15.59
Two corn enchiladas topped with salsa suiza, Monterey Jack cheese, avocados and sour cream. Served with rice and beans.

Enchiladas A La Crema $15.59
Two corn enchiladas topped with a rich cream sauce and Monterey Jack cheese. Served with rice and beans.

Enchilada Chile Verde $15.59
Two corn enchiladas filled with our family pork chile verde. Topped with melted Monterey Jack and sour cream. Served with rice and beans.

Platos Favoritos Favorite Plates

Chile Verde $17.99
Our family pork chile verde recipe. Served with rice and beans.

Chimichanga $15.59
Crisp flour tortilla filled with your choice of meat, beans and cheese. Fried and topped with lettuce, guacamole and sour cream. Served with rice and beans.

Flautas $16.79
Crisp flour tortillas filled with your choice of meat, and cheese. Fried and served with rice and beans, lettuce, guacamole and sour cream.

Taquitos En Mole $16.79
Crisp corn tortillas rolled with chicken, fried and topped with mole sauce, guacamole and sour cream.
Street Tacos $17.40

Three asada street style tacos with onions and cilantro. Served with rice and beans.