

# Blue Coyote Grill

445 N Palm Canyon Dr 92262-5602 · +17603271196 · Updated: Jan 14, 2026

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## BOTANAS 5

### Guacamole

Fresh Hass avocados, diced jalapeños, tomatoes, and a special blend of herbs & spices

#### AVAILABLE OPTIONS

Large: \$11.00

Small: \$7.00

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### Taquitos

Blue & red taquitos filled with chicken. Served with roasted red pepper dip & sour cream

**\$12.00**

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### Nachos

Tortilla chips with beef, melted jack cheese, topped with pico de gallo, jalapeños, black beans, guacamole & sour cream

#### AVAILABLE OPTIONS

\$11.00

Add Beef or Chicken: \$2.00

Add Steak or Shrimp: \$4.00

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### Fiesta Quesadilla

Cilantro tortilla with jack cheese, green chiles and sour cream

#### AVAILABLE OPTIONS

\$12.00

Add Beef, Chicken, Pork, Steak: \$2.00

Add Spinach & Mushroom or Vegetables:

\$1.00

Add Shrimp: \$4.00

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### Pollo Tenders

Grilled chicken tenders in orange chipotle adobo sauce or our southwestern barbecue sauce. Served with warm tortillas

**\$12.00**

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## ENSALADAS 5

### Tahquitz Tostada Salad

A chipotle tortilla shell layered with black beans, mixed greens, cheese, guacamole, pico de gallo and sour cream

#### AVAILABLE OPTIONS

\$16.00

Chicken or Steak Included, Shrimp:

\$4.00

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### Seafood Salad

Fresh mahi-mahi, sea scallops and shrimp marinated and grilled. Served over a bed of mixed greens with grilled pineapple, tomatoes, jícama and cojita cheese

**\$18.00**

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### Sunburst Chicken Salad

Mixed greens with grilled pineapple, avocado, pico de gallo and cheese. Topped with a grilled chicken breast and garnished with fiesta chips

#### AVAILABLE OPTIONS

Full: \$15.00

Half: \$10.00

## Caesar Salad

Made with crispy romaine lettuce & tossed in a Southwestern Caesar dressing

### AVAILABLE OPTIONS

Full: \$13.00

Half: \$8.00

Add Chicken: \$2.00

Add Shrimp: \$4.00

## Tropical Ceviche

Sea scallops and delectable white fish, marinated in lime juice, olive oil and cilantro. Served with pico de gallo & garnished with lettuce

### AVAILABLE OPTIONS

Full: \$16.00

Half: \$12.00

## FAJITAS 1

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### Fajitas

Sizzling julienne strips of lean meat, marinated & fire seared with delicate seasonings with an assortment of peppers and onions, rice and beans

### AVAILABLE OPTIONS

\$20.00

Choice of Chicken, Steak, Shrimp:

\$4.00

Mariscos: \$6.00

Vegetables: \$2.00

## ENCHILADAS 5

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### Enchiladas Especial

**\$17.00**

A trio of chicken, beef, and cheese enchiladas smothered in our special sauces & topped with melted cheese

### Enchiladas Verde

**\$16.00**

Rolled blue corn tortillas stuffed with shredded chicken, topped with cheese and tomatillo sauce

### Enchiladas

**\$16.00**

Rolled Corn tortillas with chicken or cheese. Topped with enchilada sauce, onions, tomatoes, and olives

### Enchiladas Mole

**\$17.00**

Layered blue corn tortillas filled with chicken & jack cheese. Topped with a mole sauce

### Enchiladas de Mariscos

**\$18.00**

Red corn tortillas layered with shrimp, bay scallops & crab. Topped with jalapeño cream sauce, olives, tomatoes, cheese & green onions

## PLATOS DE CARNE 8

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### Tampico

**\$20.00**

Carne Asada style steak and a cheese enchilada topped with an Ortega chile with pico de gallo. Served with rice and beans

### Tiras de Carne

**\$20.00**

Grilled tender strips of marinated (in soy sauce & seasonings) steak with vegetables of the day

### Beef Brisket

**\$20.00**

Smoked & sliced beef brisket topped with our famous chipotle barbecue sauce. Includes choice of one side road and a corn cake

**Pollo Naranja** **\$19.00**

Grilled boneless chicken breast marinated in orange juice, chipotle peppers & garlic with a touch of orange liqueur.  
Topped with adobo sauce & served with black beans & rice

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**Pollo Cilantro** **\$20.00**

Especial de la Casa!! A rolled boneless chicken breast with red corn tortillas, cheese and fresh cilantro. Baked and sliced and topped with jalapeno cream and spicy tomato sauces. Served with rice and beans.

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**Pollo en Mole** **\$19.00**

Boneless chicken breast marinated in mole sauce & broiled with olive oil. Served with mole sauce & topped with sliced almonds. Served with black beans and rice

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**Chicken and Vegetables** **\$19.00**

Grilled chicken breast with steamed vegetables of the day

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**Baby Back Ribs** **AVAILABLE OPTIONS**

Charbroiled baby back ribs with our own chipotle barbeque sauce. Includes the choice of one side road and corn cake

Full Rack: \$25.00

Half Rack: \$20.00

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**TRADICIONALES** 6

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**Tacos** **\$13.00**

Served with lettuce, pico, green onions & cheese. Choice of hard or soft shell. Choice of Beef, Chicken, Pork or Potato

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**Fish or Shrimp Tacos** **\$16.00**

El Major! Served with lettuce, pico de gallo, green onions & cheese. Choice of hard or soft shell. Choice of Mahi or Shrimp

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**Chimichanga** **\$17.00**

Topped with green chile, pico de gallo, cheese, onion & sour cream. Choice of beef or chicken

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**Burrito** **AVAILABLE OPTIONS**

Topped with green chile or ranchera sauce & cheese. Served with sour cream & green onions. Choice of Chicken, Steak or Carnitas

\$16.00

Shrimp: \$2.00

Bean: \$2.00

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**Chile Rellenos** **AVAILABLE OPTIONS**

Classic cheese-stuff fried peppers. Topped with ranchera or green chile sauce, green onions, tomatoes & olives.

\$18.00

Choice of Fluffy or Crispy Rellenos

With Shellfish Mix:

\$20.00

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**Carnitas Platter** **\$18.00**

Southwestern style carnitas shredded in a banana leaf & topped with red chile sauce. Served with sour cream, pico de gallo & tortillas

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**PESCADO** 2

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**Trio de Brochetas** **\$22.00**

One skewer of each: chicken, shrimp & scallops. Served over rice with adobo sauce or jalapeño cream sauce. Served with vegetables & red pepper mayonnaise

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## Baja Swai

\$20.00

A delicate white fish baked with a light parmesan coating. Topped with mango & avocado relish. Served with vegetables of the day

## SIDE ROADS 3

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### Taco ala Carte

AVAILABLE OPTIONS

Served with lettuce, pico, green onions & cheese. Choice of hard or soft shell. Choice of Beef, Chicken, Pork or Potato

\$6.00

Mahi: \$2.00

Shrimp: \$2.00

### French or Sweet Potato Fries

\$5.00

Chef Heri's secret seasoning!

### Veggies

\$5.00

A blend of steamed broccoli, cauliflower, carrots and more!

## POSTRES 5

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### Flan

\$8.00

Crème custard baked with caramelized sugar. A traditional favorite!

### Mayan Pyramid

\$10.00

Chocolate ganache, hazelnut mousseline in a marbled chocolate pyramid shell. Served with whipped crème

### Double Chocolate Layered Cake

This old-fashioned chocolate cake will make you swoon!

### Vanilla Ice Cream

\$3.00

### Root Beer Float

\$7.00

## MARGARITAS! 3

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### Wild Coyote Margarita

World famous! Gold tequila, orange curacao & fresh lime juice! It will make you howl!

### Regular Coyote Margarita

Gold tequila, orange curacao, sweet and sour

### Skinny Margarita

Silver tequila, lime juice, agave nectar and soda water

## CERVEZA Y VINO 4

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### Domestic Beer

Bud, Bud Light, Coors Light, Miller Lite, O'Douls

### Import and Craft Beer

Pacifico, Dos XX, Corona, Modelo Negra & Especial, Tecate, Even Par, 805, CDMX

## Sangria

Our own special recipe with red wine, triple sec, rum, pineapple and orange juice! Amazing!

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## Wine

By the glass or the bottle. Chardonnay, Pinot Grigio, Merlot and Pinot Noir

## BEBIDAS DE CAFÉ 2

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### Spanish Coffee

Caramelized sugar rim with a float of 151 rum, tia maria, kahlua, coffee, whipped cream and cinnamon

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### Mexican Coffee

Gold tequila, coffee, whipped cream & cinnamon

## BEBIDAS 3

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### Soft Drinks

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Soda Water, Bottled Sparkling Water

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### Juices

Orange, Cranberry, Tomato, Grapefruit & Pineapple

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### Coffee, Tea

Fresh Brewed Hot or Iced

## MAIN 18

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### Mango Tequila Sunrise

**\$10.00**

Pueblo Viejo Silver Tequila, Finest Call Mango, Finest Call Grenadine, and Orange Juice

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### Paloma

**\$15.00**

Patron Reposado Tequila, Lime Juice, Grapefruit, Soda

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### Smokey Paloma

**\$13.00**

El Silencio Mezcal, Tajin Rim, Finest Call Lime Juice, Orange Juice, Grapefruit, Soda

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### Mangonada

**\$12.00**

Tito's Handmade Vodka, Finest Call Mango, and Tajin Rim

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### Blue Coyote Passion

**\$12.00**

Tito's Handmade Vodka, Finest Call Passion Fruit Purée, Soda Water

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### Mexican Mule

**\$15.00**

Patron Silver, Cointreau, Slice of Jalapeno, and Cock'n Bull Ginger Beer

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### Strawberry Mint Margarita

**\$11.00**

Pueblo Viejo Silver Tequila, Bols Triple Sec, Strawberry Purée, Mint Leaves, Finest Call Lime Juice, and Agave Nectar

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### Texas Mule

**\$12.00**

Tito's Handmade Vodka, Lime Juice, Cock'N Bull Ginger Beer

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<b>Mojito</b>	<b>\$12.00</b>
Myers's Platinum White Rum, Muddled Mint Leaves, Lime Juice, and Soda Water	
<b>BC Watermelon Kiss</b>	<b>\$12.00</b>
Tito's Handmade Vodka, Finest Call Watermelon Purée, Finest Call Lemon Sour, and Bols Sour Apple Liqueur	
<b>Coyote Azul</b>	<b>\$13.00</b>
Parrot Bay Coconut Flavored Rum, Bols Blue Curacao, Rumble Minze, Pineapple Juice, and Coconut Cream	
<b>Wild Coyote Margarita</b>	<b>AVAILABLE OPTIONS</b>
World Famous! Gold Tequila, Orange Curaçao, and Fresh Lime Juice. It will make you howl!	Mug: \$12.00
	Bucket: \$10.50
	Baby: \$7.50
	Pitcher: \$49.95
<b>Regular Margarita</b>	<b>AVAILABLE OPTIONS</b>
Gold Tequila, Orange Curaçao and Sweet & Sour	Mug: \$10.25
	Bucket: \$9.25
	Baby: \$6.50
	Pitcher: \$45.95
<b>Margarita Flavors</b>	<b>AVAILABLE OPTIONS</b>
Jalapeño, Mango, Strawberry, Raspberry, Peach, Melon, Watermelon, Prickly Pear	Drink (Add): \$1.00
	Pitcher (Add): \$5.00
<b>Skinny Margarita</b>	<b>\$11.50</b>
Pueblo Viejo Silver Tequila, Lime Juice, Agave Nectar, and Soda Water	
<b>Spanish Coffee</b>	<b>\$10.25</b>
Caramelized Sugar Rim, Don Q 151 Rum, Tia Maria, Kahlua, Coffee, Whipped Cream, and Cinnamon	
<b>Mexican Coffee</b>	<b>\$10.25</b>
Pueblo Viejo Silver Tequila, Coffee, Whipped Cream, and Cinnamon	
<b>Sangria</b>	<b>\$8.00</b>
Our own special recipe with red wine, triple sec, rum, pineapple juice, and orange juice	

## CARNES 3

<b>Tampico</b>	<b>\$20.00</b>
Carne Asada style steak topped with mild red sauce and Ortega chile, a cheese enchilada with pico de gallo. Served with rice and beans	
<b>Tiras De Carne</b>	<b>\$20.00</b>
Grilled tender steak strips marinated in soy sauce & seasonings. Served with vegetables of the day	
<b>Beef Brisket</b>	<b>\$20.00</b>
Smoked & sliced beef brisket topped with our famous chipotle BBQ sauce and a corn cake. Includes choice of fries, coleslaw, chipotle mash, or roasted corn	

## POLLO 4

## Pollo Naranja

**\$19.00**

Grilled boneless chicken breast marinated in orange juice, chipotle peppers & garlic and a touch of orange liqueur. Topped with adobo sauce & served with rice and beans

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## Pollo Cilantro

**\$20.00**

A rolled boneless chicken breast baked with red corn tortillas, cheese & fresh cilantro. Topped with jalapeno cream and spicy tomato sauces. Served with rice and beans

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## Pollo Coyote

**\$19.00**

It's back! Grilled chicken breast topped with mango relish and avocado. Served with vegetables of the day

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## Holy Mole

**\$19.00**

Boneless chicken breast marinated in mole sauce & broiled with olive oil. Served with mole sauce & topped with sliced almonds. Served with black beans and rice

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## BABY BACK RIBS <sup>1</sup>

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### Baby Back Ribs

#### AVAILABLE OPTIONS

Charbroiled baby back ribs with our own chipotle BBQ sauce and corn cake. Includes the choice of fries, coleslaw, chipotle mash, or roasted corn

Half Rack: \$22.00

Full Rack: \$27.00

## SOPAS <sup>3</sup>

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### Chicken Tortilla Soup

This light, comforting soup is chock full of chicken and vegetables & topped with avocado and fiesta strips

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### Roasted Corn Chowder

Our authentic Mexican soup made with roasted sweet corn & poblano chiles. An amazing combination of flavors you must try!

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### Pozole

Its back! Our delectable pork and hominy stew is a traditional favorite! Served with tortillas and pico de gallo

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