



Blue Coyote Grill

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked for you

ITEM	PRICE
Guacamole (Small) Fresh Hass avocados, diced jalapenos, tomatoes, and a special blend of herbs, and spices.	\$7.00
Guacamole (Large) Fresh Hass avocados, diced jalapenos, tomatoes, and a special blend of herbs, and spices.	\$11.00
Taquitos Blue and red taquitos filled with chicken. Served with roasted red pepper dip and sour cream.	\$12.00
Tacos Served with lettuce, pico, and cheese. Choice of hard or softshell. Served with rice and your choice of black or refried...	\$13.00
Burrito Topped with green chile or ranchera sauce, and cheese. Served with sour cream. Served with rice and your choice of black...	\$16.00
Fiesta Quesadilla Cilantro tortilla with jack cheese, green chiles, and sour cream.	\$12.00

Mains

ITEM	PRICE
Fajitas Sizzling julienne strips of lean meat, marinated, and fire seared with delicate seasonings with an assortment of peppers...	\$20.00

Enchiladas

ITEM	PRICE
Enchiladas Especial A trio of chicken, beef, and cheese enchiladas smothered in our special sauces and topped with melted cheese.	\$18.00
Enchiladas Verde Rolled blue corn tortillas stuffed with shredded chicken, topped with cheese and tomatillo sauce.	\$17.00
Enchiladas Mole Layered blue corn tortillas filled with chicken, and jack cheese. Topped with a mole sauce.	\$17.00
Enchiladas de Mariscos Red corn tortillas layered with shrimp, bay scallops, and crab. Topped with jalapeño cream sauce, olives, tomatoes, chee...	\$18.00
Enchiladas Rolled corn tortillas with chicken or cheese. Topped with enchilada sauce, onions, tomatoes, and olives.	\$16.00

Platos de Carne

ITEM	PRICE
Baby Back Ribs (Half Rack) Charbroiled baby back ribs with our own chipotle BBQ sauce and corn cake. Includes your choice of side.	\$20.00
Baby Back Ribs (Full Rack) Charbroiled baby back ribs with our own chipotle BBQ sauce and corn cake. Includes your choice of side.	\$25.00
Tampico Carne asada style steak topped with mild red sauce and Ortega chile and a cheese enchilada with pico de gallo. Served wi...	\$20.00
Tiras de Carne Grilled tender strips marinated (in soy sauce, and seasonings) steak with vegetables of the day.	\$20.00
Pollo Cilantro A rolled boneless chicken breast with red corn tortillas, cheese & fresh cilantro. Baked, and Sliced. Topped with Ja...	\$20.00

ITEM	PRICE
Pollo en Mole Boneless chicken breast marinated in mole sauce and broiled with olive oil. Served with mole sauce, and topped with slic...	\$19.00
Chicken and Vegetables Grilled chicken breast with steamed vegetables of the day	\$19.00
Beef Brisket Smoked and sliced beef brisket topped with our famous chipotle BBQ sauce and a corn cake. Includes your choice of side.	\$20.00
Pollo Naranja Grilled boneless chicken breast marinated in orange juice, chipotle peppers, and garlic with a touch of orange liqueur....	\$19.00

Tradional (Tradicionales)

ITEM	PRICE
Fish Tacos Served with lettuce, pico de gallo, and cheese. Choice of mahi or shrimp. Served with rice and your choice of black or r...	\$16.00
Burrito (Tradional (Tradicionales)) Topped with green chile or ranchera sauce, and cheese. Served with sour cream. Served with rice and your choice of black...	\$16.00
Chile Rellenos (Fluffy Rellenos) Classic cheese-stuff fried peppers. Topped with ranchera or green chile sauce, green onions, tomatoes, and olives. Serve...	\$18.00
Chile Rellenos (Crispy Rellenos) Classic cheese-stuff fried peppers. Topped with ranchera or green chile sauce, green onions, tomatoes, and olives. Serve...	\$18.00
Chile Rellenos (Shellfish Mix) Classic cheese-stuff fried peppers. Topped with ranchera or green chile sauce, green onions, tomatoes, and olives. Serve...	\$20.00
Carnitas Platter Southwest style carnitas shredded in a banana leaf and topped with mild red sauce. Served with sour cream, pico de gallo...	\$18.00
Tacos (Tradional (Tradicionales)) Served with lettuce, pico, and cheese. Choice of hard or softshell. Served with rice and your choice of black or refried...	\$13.00
Chimichanga Topped with green chile, pico de gallo, cheese, onion, and sour cream. Choice of beef or chicken. Served with rice and y...	\$17.00

Pescado

ITEM	PRICE
Baja Swai A delicate white fish baked with a light parmesan coating. Topped with mango and avocado relish. Served with vegetables...	\$20.00
Trio de Brochetas One skewer of each: chicken, shrimp, and scallops. Served over rice with chipotle adobo sauce or jalapeño cream sauce. S...	\$22.00

Side Road

ITEM	PRICE
Taco Ala Carte Served with lettuce, pico de gallo and cheese. Choice of hard or softshell.	\$5.00
French Potato Fries Chef Heri’s secret seasoning.	\$5.00
Sweet Potato Fries Chef Heri’s secret seasoning.	\$5.00
Veggies A blend of steamed broccoli, cauliflower, carrots, and more.	\$5.00

ITEM	PRICE
Onion Rings	\$5.00
Postres	
Mayan Pyramid	\$10.00
Chocolate ganache, hazelnut mousseline in a marbled chocolate pyramid shell. Served with whipped crème.	
Flan	\$8.00
Crème custard baked with caramelized sugar. A traditional favorite.	
Double Chocolate Layered Cake	\$10.00
This old-fashioned chocolate cake will make you wild.	
Vanilla Ice Cream	\$3.00
Botanas	
Guacamole (Small) (Botanas)	\$7.00
Fresh Hass avocados, diced jalapenos, tomatoes, and a special blend of herbs, and spices.	
Guacamole (Large) (Botanas)	\$11.00
Fresh Hass avocados, diced jalapenos, tomatoes, and a special blend of herbs, and spices.	
Taquitos (Botanas)	\$12.00
Blue and red taquitos filled with chicken. Served with roasted red pepper dip and sour cream.	
Nachos	\$11.00
Tortilla chips, melted Jack cheese, topped with pico de gallo, jalapenos, black beans, guacamole, and sour cream.	
Chips and Salsa	\$5.00
Our homemade tortilla chips and renowned salsa . . . not too mild, not too spicy, just right!	
Fiesta Quesadilla (Botanas)	\$12.00
Cilantro tortilla with jack cheese, green chiles, and sour cream.	
Pollo Tenders	\$12.00
Grilled chicken tenders in orange chipotle adobo sauce or our Southwest barbecue sauce. Served with warm tortillas.	
Ensaladas	
Tropical Ceviche (Half)	\$12.00
White fish, marinated in lime juice, olive oil, and cilantro. Served with pico de gallo, and garnished with lettuce. Ser...	
Tropical Ceviche (Full)	\$16.00
White fish, marinated in lime juice, olive oil, and cilantro. Served with pico de gallo, and garnished with lettuce. Ser...	
Tahiquitz Tostada Salad (Chicken)	\$16.00
A chipotle tortilla shell layered with black beans, mixed greens, cheese, guacamole, pico de gallo, and sour cream. Serv...	
Tahiquitz Tostada Salad (Steak)	\$16.00
A chipotle tortilla shell layered with black beans, mixed greens, cheese, guacamole, pico de gallo, and sour cream. Serv...	
Tahiquitz Tostada Salad (Shrimp)	\$20.00
A chipotle tortilla shell layered with black beans, mixed greens, cheese, guacamole, pico de gallo, and sour cream. Serv...	
Seafood Salad	\$18.00
Fresh mahi-mahi, sea scallops, and shrimp marinated and grilled. Served over a bed of mixed greens with grilled pineappl...	
Sunburst Chicken Salad (Half)	\$10.00
Mixed greens with grilled pineapple, avocado, pico de gallo, and cheese. Topped with a grilled chicken breast and garnis...	

ITEM	PRICE
Sunburst Chicken Salad (Full) Mixed greens with grilled pineapple, avocado, pico de gallo, and cheese. Topped with a grilled chicken breast and garnis...	\$15.00
Caesar Salad (Half) Made with crispy romaine lettuce, and tossed in a Southwestern Caesar dressing. Served with your choice of dressing.	\$13.00
Caesar Salad (Full) Made with crispy romaine lettuce, and tossed in a Southwestern Caesar dressing. Served with your choice of dressing.	\$18.00