



Thank you for considering Café Coyote to host your special event. Café Coyote, located in the Heart of Historic Old Town San Diego, is the perfect venue for all occasions. Café Coyote is well known for its festive and colorful atmosphere. Whether it's an outdoor event, a wedding rehearsal, a private get-together or a team building experience, Café Coyote is the place to be! Treat your guests to the feel of Mexico without crossing the border. Locations range from a lavish sun-splashed courtyard patio, indoor dining, private and semi-private group rooms, or a rustic Mexican Cantina displaying over 120 different tequilas.

Not only is Café Coyote noted for delicious traditional Mexican food, we have become famous for our handmade tortillas, specialty Grande Margaritas and our Howling Hour in our Rustic Coyote Cantina, featuring \$2.00 tacos and specialty margaritas, with over 120 tequilas to choose from, you can't go wrong.

Year-round, locals and visitors alike enjoy outdoor dining and listening to our strolling mariachis. We are confident you will enjoy your event at Café Coyote. We look forward to hearing from you. Please feel free to visit us in person or virtually on our website: www.cafecoyoteoldtown.com

In September 2007, Café Coyote became certified as an "Official Tequila House" by the *Academia Mexicana del Tequila*. Café Coyote is one of two "Tequila Houses" in the entire United States.

Warm Regards,
The Café Coyote Team



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Locations:

PUERTO VALLARTA ROOM ~ Elegant Mexican Fiesta Room

Located upstairs. Café Coyote's Puerto Vallarta Room is a **PRIVATE RESTAURANT** with a Palapa Feel. It houses it's own Mexican Tile bar, kitchen and balcony that overlooks Beautiful Old Town .Comes with a newly installed State of the art audio visual system w/ wireless microphones. **GUEST MUST PROVIDE COMPATIBLE CABLES.** Great for presentations. **Accommodates up to 150 guests.** \$75.00 per hour Bartender fee will apply for Private events.

CABO ROOM ~ The Tropical Palapa Room

Located In the back of the courtyard of the Old Town Esplanade. The CABO ROOM is decorated like a typical Mexican Palapa. One can experience the Feel of Baja Mexico without crossing the border. **Accommodates up to 100 guests (130 with Poco Cabo)**

POCO CABO ROOM

Located off to the side of the Grande Cabo Room. This charming room has surround windows and it's own private French door entrance. **Accommodates up to 32 guests.**

GUADALAJARA ROOM ~Mexican Meeting Room

Located off center courtyard of the Old Town Esplanade. The GUADALAJARA ROOM has an Elegant Mexico atmosphere, decorated with traditional Mexican crafts. **Accommodates up to 30 guests.**

COURTYARD PATIO

Located in the center courtyard of the Old Town Esplanade. All weather patio features festive outdoor dining. Private-Accommodates up to 100 guests.

CAFE COYOTE CANTINA

Located on ground level, parallel to Café Coyote Restaurant. Private-accommodates up to 100 guests (Available certain nights)

Menu:

Please select from our Great Fiesta Menus or create your own Menu from Café Coyote's Traditional, Favorites, Surf & Turf or Breakfast Menus. (Friday & Saturday nights may require a simplified menu). **A children's Banquet Menu is available upon request.**

Beverages:

Soda, Lemonade, Ice Tea or Coffee included in Menu Price.

Desserts:

2.00 per person charge for any Desserts brought in by guests.

Deposit:

50% Party Deposit Required to Hold Reservation-Cancel 7 days prior to event, or deposit is non-refundable.

Minimums:

Any Private Party request will be required to meet minimums. Minimums vary depending on day or season.

Specialty Items:

Balloon Bouquets, Screens, Projection units and other Party Rentals are available and will be added to final bill plus tax and gratuity.

COYOTE "TRADITIONAL" MENU

Entrees Served with Chips, Salsa, Mexican rice, refried beans and a Non-Alcoholic Beverage.

17.00

Please select three entrees from menu below

Burrito Especial

A large flour tortilla filled with refried beans, cheese and your choice of shredded beef topped with California Chile Sauce or chicken topped with our tomatillo- jalapeño sauce. Served with Mexican rice.

Note: You must choose; Beef w/red sauce, Chicken w/green sauce or Vegetarian w/red sauce for all guests that want this menu choice.

Cheese Enchiladas

Two corn tortillas filled with melted cheese and topped with a red California Chile sauce.

Carne Asada Burrito

A large flour tortilla filled with chopped grilled marinated steak, guacamole and salsa fresca. Served with Mexican rice & beans.

Chile Verde Burrito

Tender pieces of pork sautéed in a spicy green chile sauce and wrapped in a large flour tortilla. Topped with sauce & cheese. Served with Mexican rice & beans

Taco Salad

A large crispy flour tortilla bowl filled with black beans, a choice of shredded chicken or beef lettuce & cheese. Topped with sour cream & salsa fresca.

Note: You must choose; Beef w/red sauce, Chicken w/green sauce or Vegetarian w/red sauce for all guests that want this menu choice.

Chimichanga De Pollo

Chicken, bell peppers, refried beans and cheese wrapped in a flour tortilla and deep fried to give it a crispy shell. Topped half with California Chile sauce and half with Verde Tomatillo sauce and sour cream.

Coyote Burger

A grilled hamburger with cheese, served with French Fries.

Mexican Especial

One beef taco and One cheese enchilada. Served with Mexican rice and refried beans.
(Mexican Especial must be ordered for all guests.)

House Beer, Wine or Well Drink: \$6.00 per person

House Margarita: \$6.00 per person Premium Margarita: \$8.00 per person

Add Flan, Bunuelos or Churros: \$3.00 per person. Add Margarita Cheesecake for \$6.00 per person
Prices are subject to change.

COYOTE "FAVORITES" MENU

Entrees Served with Chips, Salsa, Mexican rice, refried beans, home-made flour tortillas and a Non-Alcoholic Beverage.

21.00

Please select three entrees from menu below

Margarita Chicken

Boneless Chicken breast marinated in our Special Margarita Marinade then charbroiled.

Carne Asada Plate

Top Sirloin strip, thinly sliced and marinated in our secret marinade.

Beef Enchiladas

Two corn tortillas filled with sautéed beef and topped with California Chile sauce and melted cheese.

Chili Verde Plate

Chunks of tender pork sautéed in a green chile tomatillo sauce.

Burrito Especial

A large flour tortilla stuffed with refried beans, melted cheese. A choice of shredded beef topped with our California Chile sauce or chicken topped with our Tomatillo-Jalepeño sauce.

Available Vegetarian style.

Note: You must choose; Beef w/red sauce, Chicken w/green sauce or Vegetarian w/red sauce for all guests that want this menu choice.

Fajita Chicken Salad

Chicken sautéed with red & green bell peppers, onions, mushrooms and garlic.
Served over our Coyote Caesar Salad. Served with handmade flour tortillas.

Fiesta Fajitas

Fresh red & green bell peppers, onions, and mushrooms, sautéed with chicken or beef, sour cream, guacamole & flour tortillas.

Note: You must choose: Beef, Chicken, or Vegetarian for all guests that want this menu choice.

Pescado Monterey

Fresh Fish of the day sautéed in a Pocatello-Jalapeno Sauce.
Topped with Monterey Jack Cheese and flour tortillas.

Fish Burrito

Fresh fish of the day sautéed in our home made Veracruz sauce (tomatoes, peppers & onions) and stuffed into a grande flour tortilla.

Mexican Favorites Combo Plate

DESIGN YOUR OWN 3 ITEM PLATE FROM:

Chile Relleno, Margarita Chicken, Carnitas, Cheese Enchilada, Enchilada Suiza,
Chicken Fajitas, Beef Fajitas, Carne Asada or Cheese Quesadilla.

(Mexican Favorites Combo must be ordered for all guests.)

House Beer, Wine or Well Drink: \$6.00 per person

House Margarita: \$6.00 per person Premium Margarita: \$8.00 per person

Add Flan, Bunuelos or Churros: \$3.00 per person. Add Margarita Cheesecake for \$6.00 per person
Prices are subject to change.

COYOTE "SURF & TURF" MENU

Served with Café salad to start, Chips, Salsa, Mexican rice, refried or black beans, home-made flour tortillas and a Non-Alcoholic Beverage.

\$29.95

Please choose three entrees items below

Tequila Lime Shrimp

Shrimp sautéed in a delicious combination of tequila, lime, cilantro and garlic.

Pollo A La Crema

Marinated Chicken breast served on a bed of Mexican style rice and topped with jalapeno cream sauce.

Carne & Shrimp

Carne Asada charbroiled with chili spice and topped with chili butter.
Shrimp sautéed in a tequila-lime marinade placed on a bed of rice.

Mexican Combo Grande

Carne Asada, Tequila Lime shrimp and a Chile Relleno
(Mexican Combo must be ordered for all guests.)

Fresh Lobster & Shrimp

\$45.00 (Seasonal)

Fresh Local Lobster & Shrimp sautéed in a tequila-lime marinade.
Served Puerto Nuevo Style with refried beans, rice, melted butter
and homemade flour tortillas.

Fresh Lobster & Steak

\$45.00 (Seasonal)

Fresh Local Lobster served Puerto Nuevo Style with melted butter
& Top Sirloin A La Pimienta, charbroiled with chili spice and
topped with chili butter.

House Beer, Wine or Well Drink: \$6.00 per person

House Margarita: \$6.00 per person Premium Margarita: \$8.00 per person

Add Flan, Bunuelos or Churros: \$3.00 per person. Add Margarita Cheesecake for \$6.00 per person

Prices are subject to change.

CHILDREN'S BANQUET MENU

\$10.00

FOR CHILDREN 12 & UNDER

Includes choice of milk or soda

~COYOTE NUGGETS~

Served with French Fries

~CHICKEN OR BEEF TACO~

Served with Refried Beans

~BEAN AND CHEESE BURRITO~

Served with Rice

~PUP BURGER~

Served with French Fries

Kids will get a free piece of Candy from the Candy Store for coloring their Placemat Menu the evening of the event!

COYOTE "BREAKFAST" MENU

12.00

Please select three entrees from menu below

Two Eggs Scrambled

2 Scrambled eggs. Served with your choice of bacon, sausage or ham, Breakfast potatoes & flour tortillas.

Americano Burrito

Scrambled eggs, bacon, & cheese stuffed in a large flour tortilla.
Served with refried beans and home style potatoes.

Machaca Plate

Eggs scrambled with shredded beef, bell peppers & onions.
Served with breakfast potatoes, refried beans & flour tortillas.

Pancakes (3)

Buttermilk Pancakes.
Served with a choice of bacon, sausage or ham.

Sunrise Quesadilla

Scrambled eggs, bacon, green onions & cheese layered between two flour tortillas. Topped with salsa fresca.

Chorizo Plate

(Chef Ernesto's Mexican style sausage)
Chorizo scrambled with three eggs. Served with home style potatoes, refried beans, handmade flour tortillas & salsa.

Coyote Breakfast Combo

Two Eggs, Pancakes, beans and your choice of bacon, sausage or ham.
(Mexican Combo must be ordered for all guests).

Breakfast Includes: Coffee, Tea, Pineapple Juice or Cranberry Juice.

Prices are subject to change.

APPETIZERS & SPIRITS

COYOTE HOWLERS

OLD TOWN TAQUITOS

10 mini beef taquitos with guacamole, sour cream & salsa fresca.

ROADRUNNER WINGS

A dozen hot wings served with ranch dressing.

CHIPS & GUACAMOLE

Made fresh daily, we use only Hass avocados to make our guacamole.

JALAPENO CHEESE DIP

Jalapenos, Cream and Cheese.

MEXICAN BEAN DIP

Pinto Beans, Chile & Cheese.

MARGARITAS

Original Margarita

Pitcher Original Margarita

House Margarita

Pitcher House Margarita

Strawberry Margarita

Pitcher Strawberry Margarita

HOUSE WINES

White, Rose or Red

Glass $\frac{1}{2}$ Carafe Carafe

PREMIUM WINES

Chardonnay Merlot Zinfandel Cabernet

QUESADILLAS

8 pieces

CHEESE

BEEF OR CHICKEN

FAJITADILLA

Cheese quesadilla filled with grilled fajita vegetables

MEXICANA

Grilled chile strips, tomatillo sauce & cheese layered between a Pico de Gallo and Cilantro tortillas.

CARNE ASADA

Grilled Carne Asada & cheese. Topped with salsa fresca & guacamole.

COYOTE

Our signature quesadilla! Sun-dried tomatoes, pine nuts, green onions, mushrooms and mango salsa

10 DRAFT BEER

DOMESTIC

Yellowtail Pale Ale, Budweiser or Bud Light

IMPORTS

Dos XX Amber, Tecate, Guinness

BOTTLED BEER

DOMESTIC

Budweiser, Bud Light, MGD, Miller light

IMPORTS

Pacifico Dos XX Corona Heineken Bohemia

Sol, Modelo Especial, , Negro Medelo

Carte Blanca, Corona light

COYOTE APPETIZER TRAYS

(DESCRIPTIONS)

STANDARD APPETIZER

8.00 Per Person

Assortment of Mexicana Quesadilla & Beef Quesadillas,
Bean Dip and 3 Specialty Salsas & Chips

DELUXE APPETIZER

12.00 Per Person

Assortment of Mexicana, Coyote & Beef Quesadillas,
Taquitos, Jalapeno Cheese Dip and
Specialty Salsas & Chips

ULTRA PREMIUM

14.00 Per Person

Assortment of Mexicana, Coyote & Beef Quesadillas,
Taquitos, Jalapeno Cheese dip, Bean Dip, Chicken Flautas,
Specialty Salsas, Guacamole & Chips

Prices do not include 20% gratuity or sales tax.

Group Specialty Menus

Minimums required. Please no Substitutions
All dinners are served with, Non-Alcoholic Beverage, Mexican rice & Refried beans.

~OLE MENU~

(Lunch Only)

Chips & Fresh Mexican Salsa
One Beef Taco & One Cheese Enchilada
14.00 per person++

~GRANDE SAMPLER~

Chips & Fresh Mexican Salsa
Caesar Salad
One Beef Tostada, One Cheese Enchilada & One Chicken Taco
Plates of Bunuelos
21.00 Per Person ++

~FIESTA MENU~

Chips & Fresh Mexican Salsa
Cheese Crisps, Taquitos & Quesadillas
Caesar Salad
Carne Asada, One Chicken Taco & One Cheese Enchilada, & Flour Tortillas
Traditional Mexican Flan
27.00 Per Person ++

~THE ULTIMATE MENU~

Chips & Fresh Mexican Salsa
Cheese Crisps, Taquitos, Quesadillas
Caesar Salad
Carne Asada, ½ Lobster & One Cheese Enchilada
Melted Lime Butter & Homemade Flour Tortillas
Traditional Mexican Flan
45.00 Per Person ++
(Lobster is seasonal. Tequila lime shrimp will be the substitute)

House Beer, Wine or Well Drink: \$6.00 per person
House Margarita: \$6.00 per person Premium Margarita: \$8.00 per person

Add Flan, Bunuelos or Churros: \$3.00 per person. Add Margarita Cheesecake for \$6.00 per person

Prices do not include 20% gratuity and sales tax.

Group Buffet Menus

(Minimum 60 persons required)

All dinners are served with Non-Alcoholic Beverage, Chips, Salsa, Mexican rice & Refried beans.

~PUERTO VALLARTA ~

Two Choice

Chips & Fresh Salsa Picante
Chicken or Beef Fajitas & Cheese Enchiladas
Handmade flour tortillas, Sour cream & Salsa Fresca
Plates of Bunuelos
28.00 Per Person ++

~CANCUN BUFFET~

Three Choice

Chips & Fresh Salsa Picante
Caesar Salad
One Beef or Chicken Fajitas, Chile Verde, and Cheese Enchiladas in a Red Sauce
Plates of Bunuelos
33.00 Per Person ++

~ULTIMATE BUFFET~

3 choice plus

Chips & Fresh Mexican Salsa
Trays of Cheese Crisps, Taquitos , Chicken Flautas & Quesadillas
Caesar Salad
Carne Asada, Margarita Chicken, Cheese Enchilada in our Green Tomatillo Sauce
Homemade Flour Tortillas Sour cream, Guacamole and Salsa Fresca
Flan or Margarita Cheesecake, and Coffee
43.00 Per Person ++

House Beer, Wine or Well Drink: \$6.00 per person

House Margarita: \$6.00 per person Premium Margarita: \$8.00 per person.

Add Flan, Bunuelos or Churros: \$3.00 per person. Add Margarita Cheesecake for \$6.00 per person

Prices do not include 20% gratuity and sales tax.