



Mother's Day Brunch Menu
Sunday May 10th ~ Served from 10-4

Feliz Cumpleaños ~ Happy 20th Birthday Café Coyote

Café Coyote is one of San Diego's most popular landmark restaurants and Winner of Best Mexican for 2005, 2006 and 2008. Our restaurant opened over 20 years ago in 1989 in the heart of Historic Old Town San Diego (the birthplace of California). We continue to serve authentic award winning Mexican cuisine and Famous Grande Margaritas.

Famous Margaritas!

Served on the Rocks unless requested blended

**Huckleberry
Margarita**

Gold Tequila, Triple Sec, Huckleberry Syrup, Sweet n Sour and a splash of lime. Served with lime wedge. **\$7.95**

**Blood Orange
Margarita**

Gold Tequila, Triple Sec, Blood Orange Syrup, Sweet n Sour and a splash of lime. Served with lime wedge. **\$7.95**

**Coyote
Margarita**

Gold Tequila, French Orange Liqueur, Sweet n Sour and fresh lime juice. **\$6.95**

**Pineapple Chipotle
Margarita**

Gold Tequila, Pineapple Syrup and Pineapple Juice with a splash of Lime. Blended and garnished with wedges of fresh Pineapple & Lime. **\$7.95**

Make it a Grande & share! Add \$4.00

2461 San Diego Avenue (619)291-4695 (HOWL) www.cafecoyoteoldtown.com

Mother's Day Brunch Menu
Please select one item from each course \$20.00
Served from 10-4

One Glass of Champagne, Kir Royal, Juice or coffee per person
Basket of Churros and Cinnamon, Strawberry & Chocolate Buneulos for the table.

ENTREES

Blueberry Pancakes with choice of Bacon or Sausage

Machaca Plate- Shredded beef, bell peppers, tomatoes and onions scrambled with three eggs. Served with homestyle potatoes, refried beans and handmade flour tortillas.

Chorizo Plate-Chorizo scrambled with three eggs. Served with homestyle potatoes, refried beans, handmade flour tortillas and salsa.

California Omelette- A large omelette filled wit melted cheese. Topped with Ranchero sauce, guacamole and sour cream.

Shrimp Chile Relleno Omelette- Grilled Shrimp, green chile strips, cheese, cilantro and onions. Topped with Tomatillo Chile sauce, melted cheese and a scoop of sour cream.

Chilaquiles with Scrambled eggs- Corn tortillas simmered in green Tomatillo sauce with cheese. Topped with two scrambled eggs and sour cream. Served with refried beans.

Carnitas Plate- Tender pieces of pork slow cooked in Mexico's traditional style. Served with Mexican rice, refried beans, guacamole,salsa fresca, onions, cilantro and lime.

Carne Asada Plate- Sirloin of beef strip flavored in our secret marinade and charbroiled. Served with Mexican rice, refried beans, guacamole and grilled onion.

Combo Uno- A chicken enchilada, traditional chile relleno and a beef, chicken or potato taco. Served with Mexican rice and refried beans.

Shrimp Burrito- Sauteed shrimp, rice, black beans and cabbage wrapped in a large flour tortilla. Topped with Jalapeño cheese sauce. Served with Mexican rice and refried beans.

Margarita Chicken- Chicken breast marinated in our famous Margarita marinade and charbroiled Served with Mexican rice and refried beans.

DESSERT COURSE

Choice of...

Fried Ice Cream ~ Traditional Flan ~ Chocolate Tequila Mousse Or Mexican Lime Pie

Beverage, tax and gratuity not included. No splitting. Gracias.