



EAT.LAUGH.SHARE.
san diego
RESTAURANT WEEK
JANUARY 21-28 2018

Our restaurant opened over 28 years ago in 1989
 in the Heart of Historic Old Town San Diego.

Winner of Best Mexican for 2017

We continue to serve authentic award winning Mexican cuisine,
 Famous Grande Margaritas & over 100 Tequilas.

**Add a Margarita for \$9.95*

**Aloe Fresca
 Margarita**

A refreshing mix of Hornitas
 Plata Tequila, triple sec, Aloe
 water, Pomegranate & lime
 juice.

**Platano "Banana"
 Margarita**

Go bananas for this blend of
 banana, sweet-n-sour &
 Hornitas Plata Tequila!

RESTAURANT WEEK DINNER MENU
Three Course Menu Selection \$20

**Add Optional Tequila Pairings for each course for \$15*

PLEASE SELECT ONE ITEM FROM EACH COURSE

To start:

3 Salsa Sampler, Chile con Queso,
 Pork Pozole, Chicken Tortilla Soup,
 Coyote Caesar Salad or Quesadilla Mexicana.

**Tequila Pairing: 1/2 oz Hornitos Plata*

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



Main Course :
*Most entrées served with our
 Mexican Rice and Refried Beans*

Chile con Puerco y Nopales Pork and cactus stew made with
 chile de arbol & guajillo peppers. Served with Mexican style rice,
 beans & handmade flour tortillas.

Chile Colorado Chunks of tender pork cooked in a traditional
 southwestern chile sauce. Served with a side of guacamole.

Pollo a La Crema Marinated chicken breast served on a bed of
 Mexican style rice and topped with jalapeño cream sauce.
 Served with fresh flour tortillas.

Famous Old Town Carnitas Tender pieces of pork slow cooked
 in Mexico's traditional style. Served with guacamole,
 salsa fresca, onions, cilantro and lime.

Baja Fish Tacos Two battered and deep fried fish tacos with
 salsa fresca, cabbage and white jalapeno cream sauce.

Carne Asada Burrito Grilled marinated steak chopped and
 wrapped in a large flour tortilla.
 Served with guacamole and salsa fresca.

Pescado Monterey Fish of the day sautéed in a tomatillo
 jalapeño sauce and topped with Monterey Jack cheese.

Puerto Vallarta Combo One fish taco; soft corn tortilla filled
 with fried battered fish fillets, served with cabbage and jalapeno
 white sauce and one Enchilada Suiza; filled with chicken and
 cheeses with Tomatillo sauce.

**Tequila Pairing: 1/2 oz Hornitos Reposado*

Postré

Mexican Flan



Luis' Fried Ice Cream



Sopapillas

**Tequila Pairing: 1/2 oz Patron XO*

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