



DIA DE LOS MUERTOS
OCTOBER 26- NOVEMBER 2

Dia de los Muertos (Day of the Dead) is a holiday celebrated by Mexicans and Latin Americans across the globe. Traditional altars or shrines are built to honor lost family members and loved ones. They are also built to offer favorite foods, flowers and pictures of the deceased.

The Café Coyote family has built an altar honoring family members and loved ones who have passed. The altar will be showcased all through October until November 2nd. The celebration occurs on **All Saints' Day, November 1st and All Souls' Day, November 2nd**. Café Coyote, located in the heart of San Diego's historic Old Town since 1989, will be celebrating it's heritage by participating in the Dia de los Muertos celebration of life. The holiday brings together families and friends to honor and remember those who have passed away.

Café Coyote would like to extend the invitation to the San Diego community to join in on the event by visiting the altars. Feel free to bring a memento of your own to add or just enjoy crafts, face painting and complimentary Mexican hot chocolate November 1st & 2nd in the Old Town Candy Store. 5-8pm

Black Caddy Margarita

A Tantalizing Black Raspberry twist on Café Coyote's Famous Cadillac Margarita with Frida Kahlo Tequila.
\$10.95

Cranberry Margarita

A festive mix of Frida Kahlo Tequila, Cointreau and Cranberry.
\$11.95

Skullrita

A Spine Quenching blend of Frida Kahlo Tequila and a Refreshing splash of Pomegranate.
\$10.95



Spicy Tamarindo-Margarita

A mastery blend of Frida Kahlo Tequila, tamarindo, Cointreau and a splash of Habanero.
\$11.95

Cafe Coyote
DIA DE LOS MUERTOS
"DINNER AFTER DARK"

SOPA POBLANA CUP \$4.95 BOWL \$6.95
PUMPKIN CHORIZO SOUP CUP \$4.95 BOWL \$6.95

BARBACOA
 OUR BARBACOA BEEF DISH IS MARINATED WITH MEXICAN SPICES THEN SLOW-COOKED TO PERFECTION. SERVED WITH MEXICAN STYLE RICE & BEANS. \$14.95

CHILES EN NOGADA
 CHILES STUFFED WITH CARNITAS & TOPPED WITH A CREAMY WALNUT SAUCE. SPRINKLED WITH POMEGRANATE SEEDS AND SERVED WITH RICE & BEANS. \$13.95

TURKEY MOLÉ TACOS OR ENCHILADAS
 TWO CORN TORTILLAS WITH SHREDDED TURKEY & TOPPED WITH TRADITIONAL MEXICAN MOLÉ SAUCE, LETTUCE AND COTIJA CHEESE. SERVED WITH MEXICAN STYLE RICE AND BEANS. \$11.95

TURKEY TAMALES CON SALSA VERDE
 TWO HOMEMADE CORN MASA TURKEY TAMALES COOKED IN BANANA LEAVES THEN TOPPED WITH OUR TOMATILLO GREEN SALSA AND SERVED WITH MEXICAN STYLE RICE & BEANS. \$11.95

SOPAPILLAS \$6.95

YOU'RE INVITED TO VISIT OUR YEARLY ALTAR