



DIA DE LOS MUERTOS OCTOBER 28- NOVEMBER 4

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 4th. 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, Pan de Muerto and complimentary Mexican hot chocolate November 1st & 2nd in the Old Town Candy Store. 5-8pm

The Black Soul

Lose your soul with this dark berry potion of Frida Kahlo Tequila, Lime juice, Ginger Beer, & Black Raspberry .
\$11.95



Cranberry Margarita

A festive mix of Olmeca Altos Blanco Tequila, Lime juice and Cranberry.
\$11.95

Spicy Tamarindo Margarita

A mastery blend of Olmeca Altos Blanco Tequila, Tamarindo, & a splash of Habanero.
\$11.95

Watermelon Candy Margarita

This Mexican Candy inspired Margarita is a Spicy blend of Frida Kahlo Tequila, Watermelon & Tajin.
\$11.95

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



DIA DE LOS MUERTOS "DINNER AFTER DARK"

PUMPKIN CHORIZO SOUP

CUP \$4.95 BOWL \$6.95

BIRRIA TACOS

TRADITIONAL MEXICAN BIRRIA (BRAISED GOAT) ON CORN TORTILLAS. TOPPED WITH CILANTRO, ONIONS & LIMES. SERVED WITH OUR GREEN TOMATILLO SALSA, MEXICAN STYLE RICE & BEANS. \$15.95

CALAVERA COCONUT CAMARONES

5 JUMBO SHRIMP DIPPED IN COCONUT BATTER MADE WITH CALAVERA TEQUILA THEN FRIED TO PERFECTION! SERVED WITH OUR WARM JALAPENO CHEESE DIP, A CAFE SALAD & MEXICAN STYLE BEANS. \$18.95

TURKEY MOLÉ ENCHILADAS

TWO CORN TORTILLAS WRAPPED AROUND SHREDDED TURKEY & TOPPED WITH TRADITIONAL MEXICAN MOLÉ SAUCE, LETTUCE & COTIJA CHEESE. SERVED WITH MEXICAN STYLE RICE & BEANS. \$14.95

TAMALES DE POLLO CON MOLE

TWO HOMEMADE CORN MASA CHICKEN TAMALES COOKED WITH OUR TRADITIONAL MEXICAN MOLE SAUCE THEN WRAPPED IN BANANA LEAVES AND SERVED WITH MEXICAN STYLE RICE & BEANS. \$14.95

APPLE PIE TACOS

TWO HOMEMADE FLOUR TORTILLAS FRIED THEN STUFFED WITH APPLE PIE FILLING. TOPPED WITH SPRINKLED CINNAMON SUGAR. \$6.95

YOU'RE INVITED TO VISIT OUR YEARLY ALTAR