



coyote grille

Breakfast Menu
Served Daily from 6AM - 11AM

Chorizo Burrito

Spicy Pork Chorizo, Scrambled Eggs, Country Potatoes, and
Cheese all rolled together
in a Soft Warm Tortilla
\$8

Classic Breakfast Burrito

Scrambled Eggs, Country Potatoes, Bacon,
Sausage and Cheese all rolled together
in a Soft Warm Tortilla
\$8

Meat Lovers Breakfast Burrito

Scrambled Eggs, Country Potatoes, Bacon, Sausage,
Smoked Ham and Cheese
all rolled together in a Soft Warm Tortilla
\$8

Denver Breakfast Burrito

Scrambled Eggs, Smoked Ham, Grilled Bell Peppers
with Onions and Cheese all rolled together
in a Soft Warm Tortilla
\$8

Mediterranean Breakfast Sandwich

Tachi's Signature Egg Sandwich made with Fried Eggs,
Avocado, Smoked Bacon, Provolone Cheese
and Basil Pesto Aioli on Grilled Brioche
\$9

CG 50/50 Breakfast

One Large Egg cooked your way, One Strip of
Hickory Smoked Bacon, One Sausage Link
and One Fluffy Pancake
\$5

Breakfast Skillet

Skillet Potatoes, Linguica and
Eggs topped with Green Chili Sauce,
Monterey Jack & Cheddar Cheeses
and Pico de Gallo
\$9

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~BUILD YOUR OWN OMELETTE~

Three Large Eggs filled with a Blend of Cheddar & Monterey Jack Cheeses, your choice of three more items served with Toast and your choice of Country Potatoes or Hash Browns
\$9

Add \$1 for each item after the first three:

Smoked Ham
Mushrooms
Smoked Bacon
Onions
Pico de Gallo
Jalapeños
Sausage
Bell Peppers
Fresh Avocado
Tomatoes

~A LA CARTE~

Colossal Cinnamon Roll
\$6

Cup of Fruit
\$3

Bowl of Oatmeal
\$5

Biscuits & Gravy
\$3

~BEVERAGES~

Coke
Diet Coke
Sprite
Mr. Pibb
Raspberry Iced Tea
Iced Tea
Pink Lemonade
Cranberry Juice
Orange Juice
\$2

Lunch and Dinner Menu

***Served Sunday - Thursday from 11AM - 10PM
and Friday & Saturday from 11AM - Midnight***

~APPETIZERS~

Spinach & Artichoke Dip

Jerusalem Artichokes and Fresh Spinach
in a Creamy Mornay Sauce
Served with Crostini
\$7

Shrimp Cocktail

Jumbo Shrimp in Ceviche Style Cocktail Sauce
with Bay Shrimp, Fresh Avocado,
Cucumbers & Cilantro
\$14

Coyote Nachos

Crispy Corn Tortilla Chips smothered with Refried Beans,
Cheddar and Jack Cheeses, Jalapenos, Pico de Gallo
and Sour Cream
\$8
Add Steak or Chicken for +\$4

~FRESH SALADS~

Asian Salad

Fresh Spring Mix tossed in Sweet Oriental Peanut Dressing with
Grilled Chicken, Bean Sprouts,
Green Onions, Almonds, Sliced Carrots,
Red Bell Peppers served on a Crispy Rice Wafer with
Toasted Sesame Seeds
\$10

Roasted Chicken Salad

Tender Roasted Chicken tossed with Heart of Palms, Croutons,
Red Onions, Feta Cheese and Spring Mix in Creamy Berry
Dressing
\$12

~LOCALS FAVORITES~

Country Fried Steak

Our Gigantic Chopped Beef Steak Battered and
Fried Golden Brown Served with Country Gravy
\$14

Lunch and Dinner Menu

*Served Sunday - Thursday from 11AM - 10PM
and Friday & Saturday from 11AM - Midnight*

Palace Chicken Club

Grilled Chicken Breast with Smoked Bacon & Swiss Cheese
served on a Toasted Bun with Lettuce, Tomatoes and Onion

\$9

Classic Cheeseburger

1/3 lb. Angus All Beef Patty with Lettuce, Onion,
Tomato, Pickles & your choice of American, Jack, Swiss or
Provolone Cheese on a Toasted Homemade Bun

\$8

Add \$1 for each item

Bleu Cheese

Provolone Cheese

Bacon

Jack Cheese

American Cheese

Swiss Cheese

Grilled Onion

Avocado

Mushrooms

~STEAKS & CHEF SPECIALTIES~

14 OZ. Ribeye

The Perfect Combination of Flavor and Tenderness
Our Large Juicy Ribeye served with Garlic Mash Potato
and the Vegetable of the Day

\$28

Pacific Rim Salmon

Grilled Pacific Salmon Served with Lemon Basil Sauce
On a Bed of Saffron Rice

\$17

Chicken Jerusalem

Sautéed Chicken Cutlets with Artichokes and Mushrooms in a
Sherry Cream Sauce Served with
Garlic Mash Potatoes and Braised Spinach

\$16

Pork Shanks

Pan Seared Pork Shanks topped with
Shitake Mushroom Reduction Sauce served over Risotto Style
Rice and Savory Root Vegetables

\$16

Lunch and Dinner Menu

*Served Sunday - Thursday from 11AM - 10PM
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~PASTAS~

Chicken Alfredo

Grilled Chicken Breast tossed in fresh
Garlic Parmesan cream sauce over Fettuccini
\$12

Lobster & Shrimp Supreme Pasta

Lobster and Shrimp Sautéed in Fresh Garlic & Butter atop
Penne with Rosa Cream Sauce,
Cherry Tomatoes, Spinach and Onion
\$19

~ASIAN SELECTIONS~

Chow Mein

Stir-Fried Chinese Noodles with
Garlic, Celery, Bean Sprouts, Cabbage,
Green Onions and Julienne Carrots
\$7

(Add Chicken +\$9, Beef +\$11, Shrimp +\$13 or All in +\$18)

Mongolian Beef

Spicy Beef Stir-Fried with Onions and Peppers in a
Garlic Chili Sauce Served with Steamed Rice
\$9

Mexi-Cali Roll

Mexican Style Japanese Roll filled with
Crab Salad wrapped with Avocado and topped with
Serrano Peppers, Surimi and Sriracha
Served with Unagi Sauce
\$12

Wakame Salmon Roll

Japanese Roll filled with Salmon Salad
\$11

Spicy Alaskan King Crab Roll

Tachi Signature Roll with Sweet Alaskan King Crab, Avocado,
English Cucumber and Cilantro topped with Sriracha Mayo, Unagi
Sauce and Toasted Sesame Seeds
\$14

Lunch and Dinner Menu

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~DESSERTS~

Six Layer Chocolate Cake

Six Rich and Moist Layers of
Extraordinary Chocolate Cake

\$7

Caramel Praline Pecan Cheesecake

Silky Smooth Homemade Cheesecake with
Praline Pecans topped with Caramel Sauce

\$6

Limoncello Cake

A Sweet and Rich Combination of
Sicilian Lemon Infused Sponge
Cake & Light Mascarpone Cheese

\$6

New York Cheesecake

Our House Specialty the Original
New York Style Cheesecake

\$6

Chocolate Chip Walnut Brownie

Hot and Goopy Homemade
Walnut Brownie from our own kitchen

\$6

Colossal Cinnamon Roll

Our Large Homemade Cinnamon
Roll covered in Buttery Cinnamon
Glaze and served warm

\$6

~BEVERAGES~

Coke

Diet Coke

Sprite

Mr. Pibb

Raspberry Iced Tea

Iced Tea

Pink Lemonade

Orange Juice

Cranberry Juice

\$2

Lunch and Dinner Menu

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~WHITE WINES~

Chardonnay Kenwood, Yulupa **\$24**, *By the glass \$7*
White Zinfandel Kenwood, Yulupa **\$24**, *By the glass \$7*
Pinot Grigio Montevina, Amador **\$18**, *By the glass \$7*
Reisling Fire Stone **\$17**, *By the glass \$7*

~RED WINES~

Cabernet Kenwood, Yulupa **\$24**, *By the glass \$7*
Zinfandel Kenwood, Yulupa **\$24**, *By the glass \$7*
Pinot Noir Kenwood, Yulupa **\$24**, *By the glass \$7*
Merlot Kenwood, Yulupa **\$24**, *By the glass \$7*
Syrah Michael David **\$24**, *By the glass \$7*

~BEER~

Domestic **\$4**
Import **\$5**