



coyote grille

Breakfast Menu

Chorizo Burrito

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

\$10

Classic Breakfast Burrito

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

\$10

Meat Lovers Breakfast Burrito

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

\$10

Denver Breakfast Burrito

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

\$10

Mediterranean Breakfast Sandwich

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

\$12

Sun-Lite Breakfast

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

\$8

Breakfast Skillet

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

\$9

Breakfast Served 6AM - 11AM

~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
\$12

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
\$8

Cup of Fruit
\$4

Bowl of Oatmeal
\$3

Biscuits & Gravy
\$4

~BEVERAGES~

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

Bottled Sodas
\$3

Breakfast Served 6AM - 11AM .

Lunch and Dinner Menu

~APPETIZERS~

Spinach & Artichoke Dip

Jerusalem Artichokes and Fresh Spinach
in a Creamy Mornay Sauce
Served with Tortilla Chips
\$9

Shrimp Cocktail

Jumbo Shrimp in Ceviche Style Cocktail Sauce
with Bay Shrimp, Fresh Avocado,
Cucumbers & Cilantro
\$16

Coyote Nachos

Crispy Corn Tortilla Chips smothered with Refried Beans,
Cheddar and Jack Cheeses, Jalapenos, Pico de Gallo
and Sour Cream
\$10
(w/ Chicken \$14, w/ Steak \$15)

~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
\$12

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

Palace Chicken Club

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

\$12

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

\$12

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

\$33

Pacific Rim Salmon

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

\$18

Chicken Jerusalem

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

\$17

Pork Shanks

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

\$16

~PASTAS~

Chicken Alfredo

Grilled Chicken Breast tossed in fresh
Garlic Parmesan cream sauce over Fettuccini
\$14

Lobster & Shrimp Supreme Pasta

Lobster and Shrimp Sautéed in Fresh Garlic & Butter atop
Penne with Rosa Cream Sauce,
Cherry Tomatoes, Spinach and Onion
\$24

~ASIAN SELECTIONS~

Chow Mein

Stir-Fried Chinese Noodles with
Garlic, Celery, Bean Sprouts, Cabbage,
Green Onions and Julienne Carrots
\$10

(w/Chicken \$13, w/Beef \$14, w/Shrimp \$16 or All In \$23)

Mongolian Beef

Spicy Beef Stir-Fried with Onions and Peppers in a
Garlic Chili Sauce Served with Steamed Rice
\$15

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

Crunchy Tempura Shrimp Roll

Rolled and filled with Tempura Shrimp, Thinly sliced
Avocado, Cucumber topped with Crab, Unagi Sauce,
Spicy Mayonnaise and Crunchy Flakes
\$14

~DESSERTS~

Six Layer Chocolate Cake

Six Rich and Moist Layers of
Extraordinary Chocolate Cake

\$10

Caramel Praline Pecan Cheesecake Silky

Smooth Homemade Cheesecake with
Praline Pecans topped with Caramel Sauce

\$8

New York Cheesecake

Our House Specialty the Original
New York Style Cheesecake

\$8

Chocolate Chip Walnut Brownie

Hot and Goopy Homemade
Walnut Brownie from our own kitchen

\$8

Colossal Cinnamon Roll

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

\$8

Hours:

Monday & Tuesday

To Go breakfast 6am-11am
To Go lunch & dinner 11am-10pm

Wednesday through Sunday

To Go breakfast 6am-11am
To Go lunch 11am-4pm
Dine in ONLY dinner 4pm-10pm

Room Service

No Room Service Until Further Notice

~WHITE WINES~

Chardonnay 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
Budweiser	Modelo
Bud Light	Corona
Miller Genuine Draft	Blue Moon
Miller Lite	Heineken
Coors Light	Dose Equis
Coors	
Michelob Ultra	

~BEVERAGES~

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

Bottled Sodas
\$3