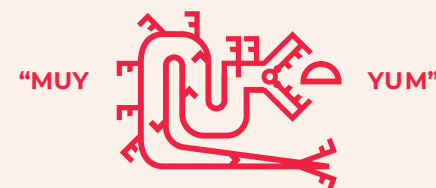




EST 2020

MY NEIGHBOR FÉLIX

MEXICAN KITCHEN + BAR



APPETIZERS

SALSA TRIO WITH CHIPS 8

house-made goddess hibiscus chips served with salsa roja, salsa verde, mango-pina salsa

add guacamole fresco 3

GUACAMOLE FRESCO 10

avocado, jalapeño, onion, lime, cilantro, house-made goddess hibiscus chips

add sweet plantain chips 3

QUESO FUNDIDO SKILLET 10

oaxaca cheese, ranchero cheese, jalapeño, caramelized onions, cilantro, house-made goddess hibiscus chips

COASTAL RED SNAPPER CEVICHE 13

mango, pineapple, white onion, cucumber, tomato, jalapeño, avocado, fresno pepper, cilantro, sweet plantain chips

FLAUTAS DE CHORIZO 13

spicy colorado chorizo, potatoes, chile verde picante, crema, avocado, lettuce, adobo sauce, queso fresco, red radish, cilantro

QUESADILLA ADOBO 12

queso trio, cilantro, flour tortilla, salsa roja

EMPANADAS DE PICADILLO

VEGETARIANO 9

tres empanadas, oaxacan vegetable hash, adobo, guacamole fresco, red radish, green onion, cilantro

EMPANADAS DE

CHICKEN ROTISSERIE 10

tres empanadas, mole de castilla, pico de gallo, cotija cheese, cilantro

EMPANADAS DE COCHINITA PIBIL 10

tres empanadas, slow-braised yucatecan pork, guacamole fresco, mango-piña salsa, plantain fritters

MY NEIGHBOR'S NACHOS 11

house-made goddess hibiscus chips, chile verde picante, smoky black beans, pico de gallo, jalapeño, fresno chiles, ranchero cheese, crema, cotija cheese, adobo sauce, cilantro

add guacamole fresco 3

APPETIZER ADD-ONS

- avocado 2
- colorado rotisserie chicken 5
- grass-fed skirt steak 6
- beyond beef 5
- colorado spicy chorizo 5
- yucatecan pork 5

SALAD Y SOPA

CHOPPED SALAD 12

fresh mixed greens, tomato, red onion curtido, cucumber, chickpeas, queso fresco, ranchero cheese, red radish, avocado, cilantro, avocado vinaigrette

MEXICAN CAESAR SALAD 12

mixed kale greens, cotija cheese, house-made croutons, red radish, felix's creamy caesar dressing

add grilled salmon 6 • colorado rotisserie chicken 5 • grass-fed skirt steak 6

TACOS

THREE TACOS SERVED WITH CHARRED LIME AND YOUR CHOICE OF SALSA ROJA OR SALSA VERDE

COCHINITA PIBIL 14

slow-braised yucatecan pork, red radish, citrus cabbage, red onion curtido, cilantro, chicharrones, pibil jus, corn tortilla

SPICY CHORIZO COTIJA 15.5

seared cotija cheese, spicy colorado chorizo, citrus cabbage, salsa verde, cilantro, corn tortilla

AL PASTOR PORTOBELLO 14

diced portobello adobado, caramelized onion, mango-piña salsa, red radish, cilantro, cotija cheese, cilantro, corn tortilla

TACO & BEYOND 14

beyond beef, american cheese, salsa roja, shredded lettuce, guacamole fresco, cilantro, corn tortilla

POLLO ROSTIZADO 14

colorado rotisserie chicken, queso trio, citrus cabbage, pico de gallo, cilantro, corn tortilla

AMERICANO 14

grass-fed ground beef, american cheese, salsa roja, shredded lettuce, avocado, cilantro, corn tortilla

LANGOSTA 17

smoky black beans, lobster, chipotle-guajillo crema, guacamole fresco, cilantro, crunchy flour taco shell

PESCADO FRITO 17

que pasa vh beer battered mahi mahi, chipotle-guajillo crema, creamy habanero cabbage, mango-piña salsa, cotija, cilantro, house-made hibiscus corn tortilla

PLATOS VARIADOS

ROASTED BUTTERNUT SQUASH

ENCHILADAS 17

baby spinach, oaxaca cheese, mole sauce, chipotle-guajillo crema, red onion curtido, queso fresco, cilantro

CHILHUACLE SKIRT STEAK 28

local organic grass-fed skirt steak, guacamole fresco, roasted chile corn, red onion curtido, charred jalapeño, charred lime, cilantro, adobo sauce

HOT IRON-SEARED BURRITO 16

slow-braised yucatecan pork, queso trio, caramelized onion, creamy habanero cabbage, smoky black bean, served with chile verde picante, mexican fried rice

GODDESS BOWL 12

mexican fried rice, jalapeño, chayote, sweet corn, pico de gallo, queso trio, cilantro crema, salsa roja, jalapeño vinaigrette

add colorado rotisserie chicken 5 • grilled salmon 6

grass-fed skirt steak 6 • yucatecan pork 5

BLACKENED SALMON VERACRUZ 27

heirloom tomato, red onion, green olives, capers, jalapeño, oregano, cilantro, salsa roja, white rice

PAMBAZO BURGER 18

spicy colorado chorizo & grass-fed beef blended patty, oaxaca cheese, smoky black beans, shredded lettuce, adobo sauce, red onion, tomato, cilantro crema, avocado, served with mexican fried rice and smoky black beans

your choice aspen baking co bun or udi's gluten free bun

AZTEC BOWL 12

ancient grains, roasted red pepper, tomatillos, poblanos, red radish, sweet corn, cilantro, cotija cheese, butternut squash, sweet adobo sauce, avocado vinaigrette

add colorado rotisserie chicken 5 • grilled salmon 6

grass-fed skirt steak 6 • yucatecan pork 5

TABLAS FUERTES

FOR TWO OR MORE

ALL ENTREES SERVED ON A CAST IRON SKILLET WITH MEXICAN FRIED RICE, SMOKY BLACK BEANS, MANGO-PIÑA SALSA, SALSA ROJA, SALSA VERDE, RED RADISH, CARAMELIZED LIME, ROASTED JALAPEÑO, QUESO TRIO, CILANTRO, CREMA

CARNE ASADA OR POLLO FAJITAS

25 OR 21 PER PERSON

your choice of grilled grass-fed skirt steak or colorado chicken, adobo-agave sauce, sauteed onions, chile peppers, butternut squash, your choice of tortilla

MOLE DE CASTILLA ROTISSERIE CHICKEN

22 PER PERSON

felix's legendary colorado rotisserie chicken served hot off the spit, mole de castilla, your choice of tortilla

WHOLE RED SNAPPER

48 TO SHARE

slightly fried & crispy fresh red snapper, habanero-garlic aioli, charred jalapeño vinaigrette, your choice of tortilla

corn tortilla • house-made hibiscus corn tortilla • flour tortilla

SIDES

GODDESS HIBISCUS CHIPS 3 • SWEET PLANTAIN CHIPS 5 • SMOKY BLACK BEANS 4 • MEXICAN FRIED RICE 4 • SALSA TRIO 6 • CHICHARRONES 4

FELIX'S PROMISE

HIGH QUALITY

our kitchen's authentic recipes are fresh, local, and natural when possible. we proudly serve 'never ever' meat products with no antibiotics, no hormones, and carefully source colorado produce.

COLORADO PROUD

we source locally grown and responsibly sourced ingredients from dozens of colorado farms + beverage companies to do our part in supporting local businesses and colorado's economy.

SUSTAINABILITY

we love mother nature. a few of the many ways we reduce our carbon footprint is by sourcing eco-friendly disposables and metal straws, using energy efficient lighting, recycling, and sourcing ethically raised meat products.

LOVE YOUR NEIGHBOR

community is everything. we give back, treat people fair, support local businesses, and forage neighborhood engagement. our concept, menu, and vibe is proudly inclusive and a space where everyone is welcome.



these items may be served raw or uncooked, or contain raw or uncooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



vegetarian



gluten free
please note our kitchen is not a gluten-free environment; products containing gluten are prepared in our kitchens.



body is a temple
these never ever premium meat products contain no antibiotics, no hormones, and no by-products.

BIENVENIDO MII AMIGO!

HECHO EN



COLORADO

MARGARITAS

SIGNATURE MARGARITA 8 | 16oz

FROZEN OR ON THE ROCKS

el jimador, fresh lime juice, fresh orange juice, sweet and sour, triple sec, agave nectar

FROZEN STRAWBERRY-BANANA MARGARITA 12 | 16oz

FROZEN

el jimador blanco tequila, strawberry-banana, carrot, fresh lime juice, lime wheel

MANGO SUNRISE MARGARITA 9 | 16oz

el jimador, mango, fresh lime juice, fresh orange juice, sweet and sour, triple sec, agave nectar, hibiscus crystals

PINEAPPLE MARGARITA 9 | 16oz

pineapple infused tequila, lime juice, orange juice, simple syrup

ELDERFLOWER MARGARITA 11

herradura silver tequila, elderflower, coconut, fresh lime

FELIX'S SECRET KEY MARGARITA 13

exclusive barrel-aged herradura reposado tequila, agave nectar, fresh orange and lime, habanero crystals

SPICY MARGARITA 12

tanteo jalapeno tequila, agave nectar and fresh lime, habanero crystals

UPTOWN MARGARITA 13

don julio tequila, magdala orange liqueur, agave nectar, fresh orange, lime and lemon

VAPOR MARGARITA 13

milagro reposado tequila, rosemary bubble, fresh lime, simple syrup, rosemary

MEGARITA

56 OZ TO SHARE

FROZEN OR ON THE ROCKS

SIGNATURE 30

FROZEN

STRAWBERRY-BANANA 40



CRAFT COCKTAILS



MOJITO 11

captain morgan white rum, lime juice, simple syrup, mint, soda water

EL BURRO 12

casamigos blanco tequila, lime and pineapple juice, ginger beer, simple syrup, absinthe, habanero crystal

CABANA COFFEE 13

rumchata, jack daniel's honey, cold brew corvus coffee

APERITIVO SPRITZ 11

prosecco, aperitivo select, club soda

GREEN CHILI INFINITY 13

st. george's green chili vodka, tropical red bull, fresh lime juice, aperitivo select

MUY YUM PALOMA 11

herradura silver tequila, grapefruit and lime juice, agave nectar, pink peppercorns

MEXICAN MULE 13

tanteo jalapeño tequila, ginger beer, lime juice, mint

MEZCALITA 11

union mezcal, mándala orange liqueur, lime, agave nectar

GIN BASIL 12

spring 44 gin, lemon juice, simple syrup, basil

MICHELADA 8

vh beer que pasa lager, homemade michaelada mix, lime

BLANCO

1oz | 2oz

CLEAR, TRANSPARENT, AND FRESH FROM THE STILL.

AZUNIA BLANCO 7 | 13

CASAMIGOS BLANCO 8.5 | 16

CASA NOBLE CRYSTAL 7.5 | 14

CINCORO BLANCO 13 | 25

CLASE AZUL PLATA 14 | 27

CORZO SILVER 10 | 19

DELEON BLANCO 8 | 15

DON JULIO BLANCO 10 | 19

HERRADURA SILVER 7 | 13

MAESTRO DOBEL SILVER 10 | 19

MILAGRO SILVER 7 | 13

MILAGRO SINGLE BARREL RESERVE 12 | 23

PARTIDA BLANCO 7 | 13

PATRON SILVER 10 | 19

SUERTE BLANCO 7 | 13

TANTEO JALAPENO 7 | 13

TEQUILA OCHO PLATA 12 | 23

REPOSADO

1oz | 2oz

PALE COLOR AND MELLOW TASTE. AGED UP TO 1 YEAR IN OAK BARRELS.

AZUNIA REPOSADO 7.5 | 14

CASAMIGOS REPOSADO 10 | 18

CASA NOBLE REPOSADO 8.5 | 14

CINCORO REPOSADO 17 | 33

CLASE AZUL REPOSADO 17 | 33

CORRALEJO REPOSADO

TRIPLE DESTILADO 9 | 17

CORZO REPOSADO 10 | 19

DELEON REPOSADO 12 | 23

DON FULANO REPOSADO 10.5 | 20

DON JULIO REPOSADO 10.5 | 20

FELIX'S PRIVATE REPOSADO

HERRADURA BARREL-AGED 10 | 19

HERRADURA REPOSADO 7 | 13

MAESTRO DOBEL REPOSADO 9 | 17

MILAGRO REPOSADO 7 | 13

MILAGRO SINGLE BARREL RESERVE 13.5 | 26

PARTIDA REPOSADO 8 | 15

PATRON REPOSADO 10 | 19

SUERTE REPOSADO 8 | 14

TEQUILA OCHO REPOSADO 7 | 14

AÑEJO

1oz | 2oz

AMBER COLOR WITH A WOODY FLAVOR. AGED IN OAK CASKS OVER 1 YEAR BUT LESS THAN 3 YEARS.

ARTA AÑEJO 9 | 17

CASAMIGOS AÑEJO 10.5 | 20

CASA NOBLE AÑEJO 12 | 23

CINCORO AÑEJO 24 | 46

CLASE AZUL AÑEJO 90 | 170

DON FULANO AÑEJO 11.5 | 22

DON JULIO 1942 19 | 35

DON JULIO AÑEJO 11.5 | 22

HERRADURA AÑEJO 9 | 17

HERRADURA ULTRA 14 | 26

MAESTRO DOBEL AÑEJO 10 | 19

MILAGRO AÑEJO 8.5 | 16

MILAGRO SINGLE BARREL RESERVE 17.5 | 33

PARTIDA AÑEJO 9 | 17

PATRON AÑEJO 12 | 23

SUERTE AÑEJO 12 | 23

TEQUILA OCHO AÑEJO 14 | 26

EXTRA AÑEJO

1oz | 2oz

LIKE FINE COGNAC. AGED UP TO 6 YEARS. THIS IS THE HIGHEST STANDARD OF DISTILLATION.

ARTA EXTRA AÑEJO 13.5 | 26

DON JULIO REAL 54 | 103

HERRADURA SELECTION SUPREMA 57 | 103

PATRON EXTRA AÑEJO 15 | 28

MEZCAL

1oz | 2oz

MOST MEZCAL IS MADE IN THE STATE OF OAXACA AND CAN BE MADE FROM FIVE DIFFERENT VARIETIES OF AGAVE.

BAKED IN A ROCK-LINED PIT OVER CHARCOAL. MEZCAL HAS A STRONG, SMOKY FLAVOR.

CASAMIGOS JOVEN 10 | 19

LOS VECINOS ESPADIN 7 | 13

MEZCAL MARCA NEGRA ESPADIN 13 | 25

MEZCAL MARCA NEGRA DOBADAN 19 | 36

MEZCAL MARCA NEGRA TEPEZATE 22 | 40

MEZCAL MARCA NEGRA TOBALA 22 | 41

MEZCAL VAGO MADRECUIXE 19 | 37

MEZCAL VAGO ENSAMBLE EN BARRO 16 | 30

MEZCAL VAGO ELOTE 9 | 17

UNION MEZCAL JOVEN 7 | 13

UNION MEZCAL EL VIEJO 12 | 23

WINES

LA MARCA 9 | 34

prosecco, veneto, italy

MASO CANALI 10 | 38

pinot grigio, trentino, italy

WHITEHAVEN 11 | 42

sauvignon blanc, malborough, new zealand

SONOMA-CUTRER 13 | 50

chardonnay, sonoma, ca

COPPOLA SOFIA 11 | 42

rose, sonoma, ca

VORTE SANTE 12 | 46

pinot noir, sonoma, ca

PATZ & HALL 66

pinot noir, sonoma, ca

LOUIS MARTINI 12 | 46

cabarnet sauvignon, sonoma, ca

MARQUES DE CASA CONCHA 58

cabarnet sauvignon, central valley, chile

UNPARALLELED 52

rioja-tempranillo, spain

DRAFT BEERS

1858 IPA vh beer 6.5

QUE PASA LAGER vh beer 6.5

PEACH BUZZ BLONDE ALE vh beer 6.5

PACIFICO 6.5

LOCAL BREW rotating 6.5

BOTTLES AND CANS

MODELO ESPECIAL 6.5

CORONA 7

CORONA LIGHT 7

COORS 6.5

COORS LIGHT 6.5

WHITE RASCAL BELGIAN WHEAT every 7

NON-ALCOHOLIC

ST. PAULI NON-ALCOHOLIC BTL 6.5

HOUSE MADE HORCHATA 6

STRAWBERRY AGUA FRESCA 6

CUCUMBER AGUA FRESCA 6

LOCAL CORVUS COFFEE 3.5

CAFÉ DE OLLA 4

REVOLUTION HOT TEA 4



THE LEGEND OF FÉLIX

A LONG TIME AGO, A MAN NAMED FÉLIX FELL IN LOVE WITH IXCHEL - THE MAYAN GODDESS OF THE MOON, LOVE, & TEXTILE ARTS. FÉLIX WON THE KEY TO HER HEART AFTER PASSIONATELY MAKING OFFERINGS OF FOOD & LIBATIONS FROM RECIPES PASSED DOWN THROUGH GENERATIONS OF HIS MEXICAN ANCESTORS. WE HONOR FÉLIX'S SPIRIT THROUGH A PAN-MEXICAN KITCHEN, A CUISINE INSPIRED FROM ALL SEVEN REGIONS OF MEXICO. WE HOPE TO INSPIRE OUR GUESTS WITH A TASTE OF WHAT CAN BE ACCOMPLISHED WITH PASSIONATE AMBITION AND LOVE FOR MEXICAN CUISINE.

BUEN PROVECHO!

