

BRUNCH

SATURDAY - SUNDAY | 10AM-3PM

SHAREABLES

SALSA TRIO WITH CHIPS 8

housemade goddess hibiscus chips served with salsa roja, salsa verde, mango-pina salsa
add guacamole fresco 3

GUACAMOLE FRESCO 10

avocado, pico de gallo, 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
add colorado spicy chorizo 5

SWEETS

TRES LECHES WAFFLES 13

spongy house-made waffle with sweet mexican milks, caramel, fresh strawberries, whipped cream, vanilla maple syrup

CHURRO FRENCH TOAST 12

cinnamon-sugar texas toast, horchata crema, blueberries

SALADS

MEXICAN CAESAR ENSALADA 12

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

MARKET SALAD 13

mixed kale greens, adobo-agave sauce, shredded cabbage, pumpkin seeds, spicy japanese peanuts, dried mango, green grapes, avocado, charred jalapeño vinaigrette

SALAD ADD-ONS

colorado rotisserie chicken 5

grilled salmon 6

grass-fed skirt steak 6

SIDES

SMOKY BLACK BEANS 4

MEXICAN FRIED RICE 4

BACON 4

FRUIT CUP 5

fresh seasonal fruit

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

AMERICANO 14

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

AL PASTOR PORTOBELLO 14

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

POLLO ROSTIZADO 14

colorado rotisserie chicken, queso trio, citrus cabbage, pico de gallo, 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

TACO & BEYOND 14

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

TRADICIONAL

HUEVOS RANCHEROS 12

flour tortilla, smoky black beans, spicy colorado chorizo, roasted poblano chiles, over easy eggs, chipotle-guajillo crema, cotija cheese, pico de gallo, cilantro

TRADICIONAL DESAYUNA 10

two eggs any style, choice of bacon or spicy colorado chorizo, homemade mexican bagel, served with poblano breakfast potatoes, green grapes

SMOKY BLACK BEAN FLAUTAS 13

chorizo potato flautas, smoky black beans, salsa verde, over easy eggs, queso fresco, cilantro, adobo

BREAKFAST BURRITO 13

scrambled egg, spicy colorado chorizo, queso trio, poblano breakfast potatoes, sweet potato, butternut squash, roasted poblanos, smoky black beans, smothered with chile verde picante

COCHINITA PIBIL BENEDICT 14

slow-braised yucatecan pork, poached eggs, achiote hollandaise, red onion curtido, jalapeño, cilantro, served with poblano breakfast potatoes, green grapes

ROTISSERIE CHICKEN SKILLET 14

colorado rotisserie chicken, poblano breakfast potatoes, pico de gallo, over easy eggs, chile verde picante, queso fresco

ANCIENT GRAIN BREAKFAST BOWL 13

ancient grains, smoky black beans, red radish, pumpkin seeds, salsa roja, cilantro crema, over easy eggs, cotija cheese, cilantro

EGG TACO 12

scrambled egg, bacon, smoky black bean, queso trio, cilantro crema, pico de gallo, queso fresco, served with poblano breakfast potatoes

AVOCADO TOAST 12

toasted aspen bakery all grain bread, mashed avocado, spinach, seven minute egg, salsa roja, cotija cheese, green grapes

MEXICAN EVERYTHING BAGEL 13

smoky black beans, spicy colorado chorizo, spinach, over medium egg, salsa verde, avocado, cilantro, jalapeño cream cheese, green grapes

OMELET 12

eggs, poblano, jalapeno, spinach, queso trio, cilantro, served with poblano breakfast potatoes, everything bagel, green grapes add colorado spicy chorizo 5

EGG QUESADILLA 12

scrambled eggs, queso trio, adobo sauce, cilantro, flour tortilla, salsa roja, served with poblano breakfast potatoes, green grapes



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.



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.



vegetarian

BRUNCH

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BRUNCH COCKTAILS

MIMOSA 5

brut champagne with your choice of orange juice, blood orange or grapefruit juice

BLOODY MARY 8

spring 44 vodka, felix's homemade bloody mary mix, habanero crystals, garnished with red onion, carrot, freso, habanero, serrano, poblano, olive, celery stalk, four-pepper cured bacon

SANGRIA 10

blends of red wine infused with fresh fruits

MOJITO 11

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

CABANA COFFEE 13

rumchata, jack daniel's honey, corvus cold brew 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, house made michaelada mix, lime

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

NON ALCOHOLIC

HOUSE MADE HORCHATA 6

LOCAL CORVUS COFFEE 3.5

CAFÉ DE OLLA 4

STRAWBERRY AGUA FRESCA 6

CUCUMBER AGUA FRESCA 6

REVOLUTION HOT TEA 4

FRESH JUICES 6

orange juice or grapefruit juice

COLD PRESSED FRESH JUICES 8

green juice or red juice



MARGARITAS

SIGNATURE MARGARITA 8

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

PINEAPPLE MARGARITA 9

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

MANGO SUNRISE MARGARITA 9

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

ELDERFLOWER MARGARITA 11

herradura silver tequila, elderflower, coconut, fresh lime

VAPOR MARGARITA 13

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

KEY FELIX'S SECRET KEY MARGARITA 13 KEY

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, chipotle crystals

FROZEN STRAWBERRY-BANANA MARGARITA 12

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

GROUP LIBATIONS

MIMOSA TOWER 40

2 bottles of brut champagne with your choice of orange juice, blood orange, or grapefruit juice

MEGARITA

56 OZ TO SHARE

FROZEN OR ON THE ROCKS

SIGNATURE MARGARITA 30

FROZEN

STRAWBERRY-BANANA MARGARITA 40



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 FELIX'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.