



HAPPY HOUR

MONDAY, WEDNESDAY, THURSDAY, FRIDAY 3-6PM

BITES

TACO & BEYOND 3

impossible beef, queso trio, salsa roja, shredded lettuce, guacamole, cilantro, green chile corn tortilla

AMERICANO TACO 3

ground beef, shredded lettuce, pico de gallo, cilantro crema, salsa roja, queso trio, avocado, crispy corn tortilla

POLLO ROSTIZADO TACO 3

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

COLORADO STRIPED

BASS CEVICHE 11

onion, cucumber, sweet potato, jalapeño, yuzu, pineapple, plantain chips

FLAUTAS DE CHORIZO 8

house-made spicy chorizo, crispy potatoes, house-made pork green chile, cilantro crema, lettuce

SALSA TRIO 7

salsa roja, salsa verde, watermelon-piña salsa, raquelitas chips

GUACAMOLE FRESCO 8

avocado, jalapeño, onion, lime, cilantro, roma tomatoes, raquelitas chips

ADOBO QUESADILLA 8

queso trio, flour tortilla, onion, poblano, salsa roja, adobo sauce, cilantro

MY NEIGHBOR'S NACHOS 10

house-made pork green chile, cotija cheese, queso blanco, smoky black beans, sweet peppers, adobo sauce, cilantro crema, pico de gallo, artisanal chips

add avocado 3 • rotisserie chicken 5 • skirt steak 10 • house-made spicy chorizo 6
• impossible beef 6 • cochinita pibil 6

BEVERAGES

MARGARITAS

SIGNATURE MARGARITA 7

FROZEN OR ON THE ROCKS

milagro silver tequila, fresh lime juice, fresh orange juice, sweet and sour, triple sec, agave nectar

HIBISCUS MARGARITA 7

el jimador infused hibiscus tequila, fresh lime juice, pineapple

MANGO SUNRISE MARGARITA 7

el jimador silver tequila, mango, fresh lime, fresh orange, sweet & sour, triple sec, agave nectar, tajín rim

WATERMELON MARGARITA 7

el jimador silver tequila, watermelon puree, fresh lime juice, fresh orange juice, sweet and sour, triple sec, agave nectar

STRAWBERRY-BANANA

MARGARITA 7

FROZEN

milagro silver tequila, fresh lime juice, strawberry-banana

PEACH MARGARITA 8

el jimador silver tequila, peach, fresh lime juice, fresh orange juice, triple sec, sugar rim

COCKTAILS

MY NEIGHBOR TAI 8

captain morgan white, triple sec, peach, coconut, lime, mint

BLUEBERRY THYME 8

herradura silver tequila, house-made blueberry thyme syrup, fresh lime juice, sugar rim

SUNSET BLOOM SPRITZ 8

el jimador silver tequila, la marca prosecco, aperol, elderflower liqueur, fresh lime juice, agave nectar

WINE

MASO CANALI 6

pinot grigio, trentino, italy

MACMURRAY RANCH 7

pinot noir, sonoma, ca

BOTTLES AND CANS

COORS 3

COORS LIGHT 3

ROTATING HARD SELTZERS high noon 4

DRAFT BEER

1858 IPA vh beer 4

QUE PASA LAGER vh beer 4

PEACH BUZZ BLONDE ALE

vh beer 4



MEGARITA 26

56 OZ TO SHARE

ROCKS

WATERMELON

FROZEN OR ROCKS
SIGNATURE

FROZEN
STRAWBERRY
BANANA



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.



vegetarian



\$14 LUNCH COMBO

MON - FRI • 11AM-3PM

CHOOSE ONE DISH FROM EACH SIDE

SIDE ONE

CHOPPED SALAD 🌿🌱
organic mixed greens, pickled red onions, cucumber, ranchero cheese, avocado vinaigrette

MARKET SALAD 🌿🌱
organic petite kale, candied pumpkin seeds, japanese peanuts, dried mango, avocado, charred jalapeño vinaigrette

MEXICAN CAESAR SALAD 🌿
organic petite kale, cotija cheese, felix's creamy caesar dressing, brioche croutons

GREEN CHILE
pueblo green chiles, pork, ranchero cheese, cilantro, flour tortillas

SOPA DE TORTILLA
avocado, tortilla crisps, crema, cotija cheese, guajillo pepper

MEXICAN FRIED RICE AND SMOKEY BLACK BEANS 🌱
black beans, chopped bacon, onion, guajillo chile, chipotle and rice, jalapeño, tomatillo, poblano peppers, red radish, egg, cilantro, adobo sauce

SIDE TWO

POLLO ROSTIZADO TACO 🌿
dos tacos, rotisserie chicken, queso trio, citrus cabbage, pico de gallo, cilantro, corn tortilla

AMERICANO TACO
ground beef, shredded lettuce, pico de gallo, cilantro crema, salsa roja, queso trio, crispy corn tortilla

TACO & BEYOND 🌿🌱
dos tacos, impossible beef, queso trio, salsa roja, shredded lettuce, guacamole, cilantro, corn tortilla

FLAUTAS DE CHORIZO
house-made spicy chorizo, crispy potatoes, house-made pork green chile, cilantro crema, lettuce

GODDESS BOWL 🌿🌱
mexican fried rice, jalapeño, chayote, sweet corn, pico de gallo, queso trio, cilantro crema, salsa roja

ARABE TACO +4 ✖
🔑 1ST PLACE TOP TACO WINNER 2024 🔑
roasted spiced pork, habanero cabbage slaw, garlic crema, salsa verde cruda, chipotle, pickled onions, raisin juice whole wheat tortilla

PESCADO FRITO TACO +4 🌱 ✖
dos tacos, tempura battered sea bass, chipotle guajillo crema, creamy habanero cabbage slaw, pico de gallo, hibiscus corn tortilla

ADD-ONS

avocado 3 • impossible beef 6 • rotisserie chicken 6 🌿 • skirt steak 10 ✖
house-made spicy chorizo 6 • grilled shrimp 9 ✖ • grilled salmon 10 ✖ • yucatecan pork 6



WE BELIEVE YOUR BODY IS A TEMPLE THAT NOURISHES THE SOUL

Our food philosophy at My Neighbor Felix is the heartbeat of our menu & our commitment to serve mindfully sourced dishes whenever possible that are high quality, fresh, local, & natural. We are committed to serving high quality ingredients from dozens of Colorado farms & companies. My Neighbor Felix proudly offers NEVER EVER meat products containing no antibiotics, no hormones, & no by-products, in addition to dishes that are vegetarian, vegan, and gluten-free.

✂️ 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.

🌿 vegetarian

🌿 may contain nuts