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My Neighbor Felix

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Menu Prices — October 24, 2026

My Neighbor Felix menu with prices in United States, updated February 2025:
119 items across 13 categories, prices from $4.00 to $60.00.

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My Neighbor Felix Menu with Prices (United States)

My Neighbor Felix menu with prices in United States, updated February 2025: 119 items across 13 categories, prices from $4.00 to $60.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/my-neighbor-felix

Menu categories: Appetizers · Ensaladas, Bowls Y Sopa · Tacos · Enchiladas · Platos Variados · Tablas Fuertes · Sides · Desserts · Brunch · Brunch Specific Sides · Kids' Menu · Kids' Brunch Menu · Most Ordered

Appetizers

ITEM	PRICE
Flautas De Chorizo House-made spicy chorizo, crispy potatoes, house-made pork green chile, cilantro crema, lettuce.	**$15.00**
Guacamole Fresco Avocado, jalapeño, onion, lime, cilantro, heirloom tomatoes, artisan chips.	**$15.00**
House-Made Salsa Trio Salsa roja, salsa verde, watermelon-pina salsa, artisan chips.	**$10.00**
Adobo Quesadilla Flour tortilla, queso trio, onion, poblano, salsa roja, cilantro.	**$13.00**
Grilled Corn Ribs Elote Corn on the cob, chipotle aioli, cotija cheese, ancho powder.	**$13.50**

Ensaladas, Bowls Y Sopa

ITEM	PRICE
Market Salad Organic petite kale, candied pumpkin seeds, japanese peanuts, dried mango, avocado, charred jalapeño vinaigrette.	**$16.00**
Goddess Bowl Mexican fried rice, jalapeño, chayote, sweet corn, pico de gallo, queso trio, cilantro crema, salsa roja.	**$15.00**
Green Chili Roasted colorado green chiles, pork shoulder, ranchero cheese, grilled flour tortillas.	**$12.00**
Tortilla Soup Avocado, tortilla crisps, crema, cotija cheese, guajillo pepper.	**$13.00**
Mexican Caesar Salad Organic petite kale, cotija cheese, Felix's creamy caesar dressing, house-made brioche croutons.	**$15.00**
Chopped Salad Organic mixed greens, pickled red onions, chickpeas, tomatoes, cucumber, ranchero cheese, avocado vinaigrette.	**$14.00**

Tacos

ITEM	PRICE
Taco and Beyond Impossible beef, queso trio, salsa roja, shredded lettuce, guacamole, cilantro, corn tortilla.	**$15.50**
Short Rib Birria Short rib birria, red onion, cilantro, tomatillo arbol salsa, corn tortilla, consomé.	**$20.00**
Cochinita Pibil 2023 1st place top taco winner; 2024 pike's peak taco winner, slow braised pork, citrus cabbage, xnipec salsa, cilantro,...	**$18.00**
Pescado Frito Tempura battered mahi mahi, chipotle guajillo crema, creamy habanero cabbage, watermelon-piña salsa, cotija cheese, cila...	**$18.50**

ITEM	PRICE
Pollo Rostizado Colorado organic chicken, queso trio, citrus cabbage, pico de gallo, cilantro, corn tortilla.	**$17.00**
Tequila Shrimp Citrus marinated jumbo tiger shrimp, jalapeño avocado coleslaw, cilantro crema, cotija cheese, radish, cilantro.	**$21.00**
Chorizo Chorizo, habanero cabbage, ranchero cheese, pickled onion, cilantro crema poblano tortilla.	**$17.00**
Americano Beef chile beans, shredded lettuce, pico de gallo, cilantro crema, salsa roja, queso trio, crispy home fried corn tortil...	**$16.00**
Arabe 1st place top taco winner 2024, roasted spiced pork, habanero cabbage slaw, garlic crema, salsa verde cruda, chipotle, p...	**$16.00**

Enchiladas

ITEM	PRICE
Roasted Butternut Squash Baby spinach, oaxaca cheese, mole sauce, chipotle-guajillo crema, red onion curtido, cotija, cilantro.	**$22.00**
Iron Skillet Chicken Rotisserie chicken, grilled poblanos, queso ranchero, smoked guajillo sauce, cotija, fresh chili pepper salad, crema.	**$25.00**
Braised Short Rib Guajillo braised short rib, mole amarillo, cilantro crema, heirloom tomato, watercress.	**$26.00**

Platos Variados

ITEM	PRICE
Iron Seared Cochinita Burrito Cochinita pibil, creamy habanero cabbage, queso trio, house-made pork green chili, pico de gallo, served with mexican fr...	**$21.00**
Iron Seared Pollo Burrito Red bird chicken mole rotisserie, queso trio, caramelized onion, creamy habanero, served with mexican fried rice.	**$21.00**
Pollo Y Risotto 1/2 organic spit-roasted chicken, mexican-style pepper risotto, cotija cheese.	**$26.00**
Pan Seared Atlantic Salmon Serrano chile atole, adobo-roasted fingerling potatoes, heirloom tomatoes, chimichurri.	**$31.00**
Camarones A La Diabla Guajillo glazed tiger shrimp, romesco, plantain tostones, heart of palm and tomato salad.	**$30.00**
Chilhuacle Skirt Steak Skirt steak, guacamole fresco, red onion curtido, charred poblano, charred lime, cilantro, adobo sauce, roasted chile co...	**$36.00**

Tablas Fuertes

ITEM	PRICE
Carne Asada Fajitas Grilled skirt steak, adobo sauce, sautéed onions, chile peppers, smokey black beans, mexican fried rice, lime, charred j...	**$60.00**
Pollo Fajitas Chicken, smoky black beans, mexican fried rice, charred jalapeño, limes, adobo sauce, sautéed onions, chile peppers, hou...	**$48.00**

Sides

ITEM	PRICE

Chicharones $4.00
House fried chicharrones.

Chili Corn $6.00
Roasted chili corn, poblano peppers, cotija cheese.

Fingerling Potatoes $7.00
Adobo seared fingerling potatoes.

Plantain Chips $6.00
House fried plantain chips.

Mexican Fried Rice $4.00
Adobo, diced veggies, egg, salsa roja.

Heirloom Tomato Salad $6.00
Heart of palm, watercress, chimichurri vinaigrette.

Smokey Black Beans $4.00
Bacon infused smokey pureed black beans topped with cotija cheese.

Vegan Beans $4.00
Smokey pureed black beans.

Desserts

ITEM	PRICE
Sopapilla Cinnamon puff pastry filled with cheesecake, topped with caramel, and house-made horchata.	$11.00
Tres Leches Velvety three-milk cake, soaked and sweetened for a decadent dessert experience.	$12.00
Donuts Vanilla doughnuts tossed in cinnamon sugar, house-made horchata crema, chocolate, and caramel.	$10.00

Brunch

ITEM	PRICE
Churro French Toast Cinnamon-sugar texas toast, horchata crema, blueberries, maple syrup.	$14.00
Flautas Brunch House-made spicy chorizo potato flautas, smoky black beans, salsa verde, over easy eggs, queso cotija, cilantro, adobo s...	$15.50
Tradicional Desayuno Two eggs any style, choice of bacon or house-made spicy chorizo, mexican everything bagel, jalapeño cream cheese, served...	$16.00
Smoked Salmon Plate Cold smoked Atlantic salmon, heirloom tomatoes, red onions, mexican everything bagel, jalapeño cream cheese, avocado, br...	$18.00
Desayuno Tacos Scrambled eggs, bacon, smoky black beans, queso trio, cilantro crema, pico de gallo, corn tortilla, side of poblano ques...	$16.00
Steak and Eggs Brunch Two eggs any style, skirt steak, homemade mexican bagel, served with poblano queso breakfast potatoes, green grapes.	$25.00
Tres Leches Waffle Spongy house-made waffle, caramel, fresh strawberries, whipped cream, maple syrup.	$14.00
Omelet Eggs, poblano, caramelized onion, spinach, queso trio, cilantro, served with poblano queso breakfast potatoes, mexican e...	$17.00
Breakfast Burrito Scrambled egg, house-made spicy chorizo, queso trio, poblano queso breakfast potatoes, chipotle guajillo crema, chile ve...	$16.00

ITEM	PRICE
Chilaquiles Divorciados Sunny side eggs, tortilla chips, salsa verde, salsa roja, crema, cotija cheese, avocado, red onion, cilantro.	**$16.50**

Brunch Specific Sides

ITEM	PRICE
Side Fruit Cup Brunch Seasonal fruit cup.	**$5.00**
Bacon Pan-fried bacon.	**$4.00**
Side Bagel Brunch Mexican everything bagel with house-made jalapeño cream cheese.	**$4.00**
Side Breakfast Potatoes Brunch Poblano queso breakfast potatoes.	**$6.00**

Kids' Menu

ITEM	PRICE
Kids' Burrito Beans, cheese, rice, flour tortilla.	**$12.00**
Kids' Quesadilla Cheese, flour tortilla.	**$12.00**
Kids' Chicken Tacos Rotisserie chicken, melted cheese, corn tortilla.	**$12.00**

Kids' Brunch Menu

ITEM	PRICE
Kids' Breakfast Burrito Scrambled egg, cheese, poblano queso potatoes.	**$12.00**
Kids' Eggs One egg, bacon, poblano queso potatoes, bagel.	**$12.00**
Kids' Churro French Toast Cinnamon-sugar battered toast, horchata crema, blueberries.	**$12.00**
Kids' Tres Leches Waffle Caramel, fresh strawberries, whipped cream.	**$12.00**

Most Ordered

ITEM	PRICE
Chilhuacle Skirt Steak Skirt steak, guacamole fresco, red onion curtido, charred poblano, charred lime, cilantro, adobo sauce, roasted chile co...	**$36.00**
Guacamole Fresco Avocado, jalapeno, onion, lime, cilantro, heirloom tomatoes, artisan chips.	**$15.00**
Short Rib Birria Short rib birria, red onion, cilantro, tomatillo arbol salsa, corn tortilla, consomé.	**$20.00**
Goddess Bowl Mexican fried rice, jalapeño, chayote, sweet corn, pico de gallo, queso trio, cilantro crema, salsa roja.	**$15.00**

ITEM	PRICE
Adobo Quesadilla Flour tortilla, queso trio, onion, poblano, salsa roja, cilantro.	**$13.00**
Cochinita Pibil 2023 1st place top taco winner; 2024 pike's peak taco winner, slow braised pork, citrus cabbage, xnipec salsa, cilantro,...	**$18.00**
Arabe 1st place top taco winner 2024, roasted spiced pork, habanero cabbage slaw, garlic crema, salsa verde cruda, chipotle, p...	**$16.00**
House-Made Salsa Trio Salsa roja, salsa verde, watermelon-pina salsa, artisan chips.	**$10.00**
Mexican Fried Rice Adobo, diced veggies, egg, salsa roja.	**$4.00**
Pollo Rostizado Colorado organic chicken, queso trio, citrus cabbage, pico de gallo, cilantro, corn tortilla.	**$17.00**
Tres Leches Velvety three-milk cake, soaked and sweetened for a decadent dessert experience.	**$12.00**
Braised Short Rib Guajillo braised short rib, mole amarillo, cilantro crema, heirloom tomato, watercress.	**$26.00**

Appetizers

ITEM	PRICE
Guacamole Fresco (Appetizers) Avocado, jalapeno, onion, lime, cilantro, heirloom tomatoes, artisan chips.	**$15.00**
Adobo Quesadilla (Appetizers) Flour tortilla, queso trio, onion, poblano, salsa roja, cilantro.	**$13.00**
House-Made Salsa Trio (Appetizers) Salsa roja, salsa verde, watermelon-pina salsa, artisan chips.	**$10.00**
Grilled Corn Ribs Elote Corn on the cob, chipotle aioli, cotija cheese, ancho powder.	**$13.50**
Flautas De Chorizo House-made spicy chorizo, crispy potatoes, house-made pork green chile, cilantro crema, lettuce.	**$15.00**

Ensaladas, Bowls Y Sopa

ITEM	PRICE
Mexican Caesar Salad Organic petite kale, cotija cheese, Felix's creamy Caesar dressing, house-made brioche croutons.	**$15.00**
Green Chili Roasted colorado green chiles, pork shoulder, ranchero cheese, grilled flour tortillas.	**$12.00**
Tortilla Soup Avocado, tortilla crisps, crema, cotija cheese, guajillo pepper.	**$13.00**
Market Salad Organic petite kale, candied pumpkin seeds, Japanese peanuts, dried mango, avocado, charred jalapeno vinaigrette.	**$16.00**
Goddess Bowl (Ensaladas, Bowls Y Sopa) Mexican fried rice, jalapeño, chayote, sweet corn, pico de gallo, queso trio, cilantro crema, salsa roja.	**$15.00**
Chopped Salad Organic mixed greens, pickled red onions, chickpeas, tomatoes, cucumber, ranchero cheese, avocado vinaigrette.	**$14.00**

Enchiladas

ITEM	PRICE
Roasted Butternut Squash Baby spinach, oaxaca cheese, mole sauce, chipotle-guajillo crema, red onion curtido, cotija, cilantro.	**$22.00**
Braised Short Rib (Enchiladas) Guajillo braised short rib, mole amarillo, cilantro crema, heirloom tomato, watercress.	**$26.00**
Iron Skillet Chicken Rotisserie chicken, grilled poblanos, queso ranchero, smoked guajillo sauce, cotija, fresh chili pepper salad, crema.	**$25.00**

Platos Variados

ITEM	PRICE
Pollo Y Risotto 1/2 organic spit-roasted chicken, mexican-style pepper risotto, cotija cheese.	**$26.00**
Iron Seared Cochinita Burrito Cochinita pibil, creamy habanero cabbage, queso trio, house-made pork green chili, pico de gallo, served with mexican fr...	**$21.00**
Iron Seared Pollo Burrito Red bird chicken mole rotisserie, queso trio, caramelized onion, creamy habanero, served with mexican fried rice.	**$21.00**
Pan Seared Atlantic Salmon Serrano chile atole, adobo-roasted fingerling potatoes, heirloom tomatoes, chimichurri.	**$31.00**
Chilhuacle Skirt Steak (Platos Variados) Skirt steak, guacamole fresco, red onion curtido, charred poblano, charred lime, cilantro, adobo sauce, roasted chile co...	**$36.00**
Camarones A La Diabla Guajillo glazed tiger shrimp, romesco, plantain tostones, heart of palm and tomato salad.	**$30.00**

Tablas Fuertes

ITEM	PRICE
Pollo Fajitas Chicken, smoky black beans, mexican fried rice, charred jalapeño, limes, adobo sauce, sautéed onions, chile peppers, hou...	**$48.00**
Carne Asada Fajitas Grilled skirt steak, adobo sauce, sautéed onions, chile peppers, smokey black beans, mexican fried rice, lime, charred j...	**$60.00**

Sides

ITEM	PRICE
Plantain Chips House fried plantain chips.	**$6.00**
Vegan Beans Smokey pureed black beans.	**$4.00**
Heirloom Tomato Salad Heart of palm, watercress, chimichurri vinaigrette.	**$6.00**
Smokey Black Beans Bacon infused smokey pureed black beans topped with cotija cheese.	**$4.00**
Chicharones House fried chicharrones.	**$4.00**
Mexican Fried Rice (Sides) Adobo, diced veggies, egg, salsa roja.	**$4.00**

ITEM	PRICE
Fingerling Potatoes Adobo seared fingerling potatoes.	**$7.00**
Chili Corn Roasted chili corn, poblano peppers, cotija cheese.	**$6.00**

Kids' Menu

ITEM	PRICE
Kids' Burrito Beans, cheese, rice, flour tortilla.	**$12.00**
Kids' Quesadilla Cheese, flour tortilla.	**$12.00**
Kids' Chicken Tacos Rotisserie chicken, melted cheese, corn tortilla.	**$12.00**

Tacos

ITEM	PRICE
Short Rib Birria (Tacos) Short rib birria, red onion, cilantro, tomatillo arbol salsa, corn tortilla, consomé.	**$20.00**
Cochinita Pibil (Tacos) 2023 1st place top taco winner; 2024 pike's peak taco winner, slow braised pork, citrus cabbage, xnipec salsa, cilantro,...	**$18.00**
Tequila Shrimp Citrus marinated jumbo tiger shrimp, jalapeño avocado coleslaw, cilantro crema, cotija cheese, radish, cilantro.	**$21.00**
Pollo Rostizado (Tacos) Colorado organic chicken, queso trio, citrus cabbage, pico de gallo, cilantro, corn tortilla.	**$17.00**
Taco and Beyond Impossible beef, queso trio, salsa roja, shredded lettuce, guacamole, cilantro, corn tortilla.	**$15.50**
Pescado Frito Tempura battered mahi mahi, chipotle guajillo crema, creamy habanero cabbage, watermelon-piña salsa, cotija cheese, cila...	**$18.50**
Arabe (Tacos) 1st place top taco winner 2024, roasted spiced pork, habanero cabbage slaw, garlic crema, salsa verde cruda, chipotle, p...	**$16.00**
Americano Beef chili beans, shredded lettuce, pico de gallo, cilantro crema, salsa roja, queso trio, crispy home fried corn tortil...	**$16.00**

Desserts

ITEM	PRICE
Sopapilla Cinnamon puff pastry filled with cheesecake, topped with caramel, and house-made horchata.	**$11.00**
Tres Leches (Desserts) Velvety three-milk cake, soaked and sweetened for a decadent dessert experience.	**$12.00**
Donuts Vanilla doughnuts tossed in cinnamon sugar, house-made horchata crema, chocolate, and caramel.	**$10.00**