



My Neighbor Felix

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Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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

ITEM	PRICE
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 House fried chicharrones.	\$4.00
Chili Corn Roasted chili corn, poblano peppers, cotija cheese.	\$6.00
Fingerling Potatoes Adobo seared fingerling potatoes.	\$7.00
Plantain Chips House fried plantain chips.	\$6.00

ITEM	PRICE
Mexican Fried Rice Adobo, diced veggies, egg, salsa roja.	\$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
Vegan Beans Smokey pureed black beans.	\$4.00

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
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

ITEM	PRICE
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
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

ITEM	PRICE
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

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

Kids' Menu

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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