

GUACAMOLE + Salsas

Guacamole Traditional 9.95

avocado, jalapeno, onion, cilantro served with tortilla chips & chipotle morita salsa

Fiery Crab Guacamole 13.95

jumbo lump crab, charred corn, arbol salsa
*Winner of Guactoberfest '16!

Salsa Trio 4.95

salsa arbol, salsa verde, chipotle-poblano

Chips + Salsa 1.75

SOPAS Y ENSALADAS

Soups + Salads

*add grilled chicken to any of our salads +3.95

Tortilla Soup 5.95

chicken, avocado, crema, queso fresco

Black Bean Soup 5.95

crema, pico de gallo

Kale Salad 8.95

green kale, shaved brussel sprouts, cotija cheese, crispy garbanzo beans, lemon vinaigrette

Chop Salad 8.95

romaine, diced tomato, avocado, cucumber, chayote, red onion, pepitas, queso fresco, chipotle vinaigrette

ANTOJITOS Appetizers

Shrimp Ceviche "Coctel de Camarones" 8.95

shrimp, spicy tomato, scallions, avocado

Mission Style Chicken Quesadilla 10.95

chicken tinga, queso oaxaca, tomato, mexican crema, salsa verde

Mushroom Quesadilla 9.95

corn tortillas, cremini, huitlacoche, queso oaxaca

Queso Fundido 7.95

rajas, flour tortillas
add house made chorizo +2

Coco Loco Shrimp 9.95

coconut and panko crusted shrimp, chives, sriracha mayo

Chicken Taquitos 9.95

chipotle chicken, crispy tortilla, queso fresco, charred tomatillo salsa verde

NACHOS DE LA CASA

queso mixto, black bean puree, rajas, pickled jalapenos, salsa arbol, tomatoes, crema, radish

Traditional Nachos de la Casa 10.95

Chili Braised Brisket Nachos 13.95

Chicken Tinga Nachos 12.95

Chorizo Nachos 12.95

Taqueria Fajitas

served with flour tortillas, onions, peppers, queso mixto, salsa verde, pico de gallo, and crema

Flank Steak

17.95

Adobo Chicken

16.95

Grilled Shrimp

17.95

TACOS Tacos

Fish Taco

"Ensenada Style" (2 tacos) 13.95
tempura battered tilapia, avocado, chipotle mayo, cabbage slaw, radish
*available grilled

Pork Carnitas 10.95

pulled pork, salsa roja, cilantro, onion, avocado

Pork Al Pastor 10.95

spicy roasted pork, pineapple, onions, cilantro, avocado

Chicken Tinga 10.95

chicken stewed in chipotle, pickled cabbage, avocado, queso fresco, crema

Cauliflower 10.95

red chile garbanzo puree, avocado, cucumber, tomato, honey lime yogurt dressing

Brisket Al Suadero 11.95

braised brisket, scallions, salsa de arbol

Carolina BBQ Shrimp 11.95

sweet chile BBQ, cabbage slaw, avocado, chipotle vinaigrette
*Winner of Fish Taco Madness '17!

Brussels Sprouts 10.95

roasted sweet potato, serrano crema, queso fresco, avocado

Blackened Mahi Mahi 13.95

braised kale, avocado, ancho crema

COMIDA LOCA Funky Stuff

Crispy Chicken

Skin Tacos (2 tacos) 6.95
guacamole, house hot sauce, onions, cilantro

Tacos de

Chapulines (2 tacos) 6.95
crispy grasshoppers, onion, cilantro, guacamole

ENTRADAS Entrees

Brisket Enchiladas 13.95

brisket, mushroom, rajas, oaxaca cheese, salsa verde and ranchera sauce

Carne Asada 17.95

flank steak, pico de gallo, guacamole, black beans, scallions, serrano chile

Enchiladas de Pollo 13.95

chicken, queso oaxaca, rajas, marinated onions
choice of sauce: ranchera, mole poblano +1

Enchiladas de Vegetal 12.95

braised kale, quinoa, black bean, roasted jalapenos, poblano rajas, queso mixto, salsa verde



Guarniciones SIDES

Mexican Street Corn "Esquites" 4.95
lime mayo, queso fresco, chili pequin

Sweet Plantains 3.95
mexican crema, queso fresco

Black Beans & Rice 3.95

Refried Beans 3.95

Happy Hour

FELIZ

Monday thru Friday
4:30pm to 6:30pm

3.00 Draft Beers

3.00 Pacifico Bottles

5.50 Feliz Margaritas

4.00 House Wine & Sangria

2.00 off Specialty Cocktails

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(267) 331 - 5874

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Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness. 20% gratuity will be added to parties of 6 or more.