

Lunch Menu Mon - Fri 11:30 to 3

APPETIZERS

Guacamole Traditional avocado, jalapeno, onion, cilantro	12.95	Chips & Salsa salsa oaxaca & salsa verde	3.95
Wild Mushroom Huarache manchego crema, jalapeno, requeson, caramelized onions, truffles, queso mixto	10.95	Crab Fundido jumbo crab, valentina cream cheese, scallions, queso, corn tortilla chips	11.95
Bacon & Asparagus Huarache smoked bacon, san simon crema, poblano rajias, queso mixto	10.95	Chorizo Fundido house made chorizo, red bell peppers, poblanos, queso, flour tortillas	9.95
		Nachos De la Casa black beans, queso, arbol chili, crema, jalapeno *add brisket or chicken	11.95 3

COMIDA FELIZ \$14.95

all items are also available a la carte

FIRST COURSE choose one

Lunch Guacamole avocado, jalapeno, onion, cilantro, served with chips and salsa	6.95	Chop Salad golden beets, green apple, cucumber, cranberries, queso manchego, green goddess dressing	8.95
Shrimp Ceviche spicy tomato, scallions, avocado	7.95	Kale Salad asparagus, farro, spiced almonds, radicchio, queso cotija, honey yogurt dressing	8.95
Tortilla Soup guajillo-tomato broth, chicken, avocado, mexican crema, queso fresco	5.95	Spinach Salad cabrales blue cheese, red onion, figs, serrano-balsamic vinaigrette	8.95
Watermelon Gazpacho tomato, red onion, cucumber, chive * add jumbo lump crab meat 2	5.95	Arugula Salad arugula, avocado, radicchio, radish, asparagus, apple, sherry vinaigrette	8.95
Corn Soup charred corn, mexican crema, chili pequin	5.95	*add  chicken 8.95 or  shrimp 5.95 to any salad	

SECOND COURSE choose one

Baja Fish Tacos chipotle coleslaw, avocado, plantain crust *available grilled	11.95	Shrimp Enchiladas fingerling potatoes, swiss chard, red peppers, roasted tomato, queso mixto, mole verde	12.95
Brisket Tacos three chili bbq, jalapeno pimento cheese, pickled red cabbage, thousand island aioli	10.95	Brisket Enchiladas roasted tomato, black bean, red chile sauce, queso-mixto	11.95
Carnitas Tacos pulled pork, salsa roja, onions, cilantro, avocado	10.95	Vegetable Enchilada roasted cauliflower, zucchini, poblanos, kale, roasted tomato, queso, sweet corn mole	10.95
Cauliflower Tacos roasted cauliflower, cucumber, red chili garbanzo puree, tomato, honey lime yogurt dressing	9.95	Chicken Enchiladas chipotle cream, rajias, salsa ranchera, oaxaca cheese	11.95
Chicken Quesadilla chicken tinga, poblanos, crema, guacamole	9.95	Cheese Enchiladas queso mixto, crema, salsa ranchera	9.95
Grilled Chicken Torta traditional mexican sandwich served on a brioche roll with avocado, black beans, romaine, rajias, tomato, chipotle aioli	8.95	BOWLS served over red rice with salsa verde	
		Chicken Tinga	10.95
		Cauliflower	10.95
		Carnitas	10.95

FELIZ FAMILY PACKS!

FELIZ FAMILY PACK #1

Large Guacamole
Bacon & Asparagus Huarache
Chicken Al Carbon Tacos
Baja Fish Tacos
Brisket Enchiladas
Black Beans & Rice
\$59.95

FELIZ FAMILY PACK #2

Small Guacamole
Nachos de la Casa
Chop Salad
Chicken Quesadilla
Chicken Enchiladas
4pc Carnitas Tacos
\$49.95

*available for take-out only

INVITE CANTINA FELIZ TO YOUR NEXT PARTY!

Office Parties, Dinner Parties, or Backyard BBQs
Call us about our catering packages today!

HAPPY HOUR

Dos Equis & Corona Light	2.75
Craft Beer & Pacifico Bottles	3
House Wine & Sangria	4
Feliz Margaritas	5.5
Specialty Cocktails	2 off
Happy Hour Food Menu	5 / 6 / 7

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



WHOLE ROASTED SUCKLING PIG

\$39 per person
(for 4 or more)

served with grilled asparagus, plantains, grilled corn, black beans, refried beans, salsa roja, salsa verde, tortillas
* must order 3 days in advance

Cantina, Feliz
MEXICAN RESTAURANT

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www.cantinafeliz.com

GUACAMOLE

Guacamole Traditional	12.95
avocado, jalapeno, onion, cilantro	
"Esquites" Guacamole	14.95
grilled corn, lime aioli, queso fresco, chili pequin	
Yellowfin Tuna Guacamole	15.95
soy-ginger vinaigrette, jalapeno, sesame	
Bacon & Fig Guacamole	15.95
blue cheese, candied pecans, red onion	
Chips & Salsa	3.95
salsa oaxaca & salsa verde	

CEVICHE

Ceviche Verde	10.95
kampachi, honeydew vinaigrette, jalapeno, lime sorbet	
Tuna Ceviche Tacos	9.95
grilled pineapple, chipotle aioli, corn tortilla	
Shrimp Ceviche	8.95
spicy tomato, jalapeno, scallions, avocado	

ANTOJITOS

Wild Mushroom Huarache	10.95
manchego crema, jalapeno, requeson, truffle, queso	
Bacon & Asparagus Huarache	10.95
san simon crema, caramelized onions, queso mixto	
Grilled Shrimp	9.95
roasted corn salsa, lime aioli, queso fresco	
Crispy Calamari	10.95
chipotle black bean, lemon black pepper aioli, jalapeño	
Crab Fundido	11.95
jumbo lump crab, valentina cream cheese, queso, tortillas	
Chorizo Fundido	9.95
house made chorizo, red peppers, poblanos, queso, tortillas	
Shrimp & Chorizo Quesadilla	10.95
house made mexican sausage, poblanos, queso	
Chicken Quesadilla	10.95
chicken tinga, poblanos, crema, guacamole	
Nachos de la Casa	12.95
black beans, queso, arbol chili, crema, pickled jalapenos	
* add brisket or chicken tinga 3	

SOPAS Y ENSALADAS

Tortilla Soup	6.95
guajillo-tomato broth, chicken, avocado, crema, queso fresco	
Watermelon Gazpacho	6.95
tomato, red onion, cucumber, chive	
* add jumbo lump crab meat	
Corn Soup	6.95
charred corn, mexican crema, chili pequin	
Chop Salad	9.95
golden beets, green apple, cucumber, cranberries, queso manchego, green goddess dressing	
Kale Salad	9.95
asparagus, farro, spiced almonds, radicchio, queso cotija, honey yogurt dressing	
Mexican Cobb	12.95
romaine, arugula, black beans, grilled chicken, blue cheese, avocado, bacon, confit tomatoes, black pepper-cotija dressing	

ENTRADAS

Black Bass	25.95
creamy poblano corn rice, jumbo lump crab, asparagus	
Carne Asada	21.95
sirloin steak, fingerling potatoes, chimichurri, haricot vert, chipotle aioli	
Carne Tampiquena	21.95
flank steak, chicken enchiladas, refried beans, red rice traditional guacamole, pico de gallo	
Lamb Barbacoa	18.95
tomatillo guajillo salsa, red rice, black beans, avocado, corn tortillas	
Mole Poblano	18.95
organic chicken breast, plantain rice, sesame seeds	

PARA ACOMPAÑAR

Elotes Loco	4.95
grilled corn, lime mayo, queso fresco, chili pequin	
Grilled Asparagus	5.95
lemon vinaigrette, queso	
Sweet Plantains	3.95
crema, queso fresco	
Black Beans & Rice	3.95

TACOS Y ENCHILADAS

Baja Fish Tacos	13.95
chipotle coleslaw, avocado, plantain crust	
*available grilled	
Carnitas Tacos	11.95
pulled pork, salsa roja, onions, cilantro, avocado	
Mushroom Tacos	11.95
truffle potato puree, green asparagus, lemon vinaigrette	
Brisket Tacos	12.95
three chili bbq, jalapeno pimento cheese, pickled red cabbage, thousand island aioli	
Cauliflower Tacos	11.95
red chili garbanzo puree, tomato, cucumber, avocado, honey-lime yogurt dressing	
Mahi Mahi Tacos	15.95
pineapple amarillo pico de gallo, chipotle plantain sauce, avocado	
Crab Cake Tacos	16.95
chipotle crab cakes, radicchio, mango, avocado, remoulade	

AL CARBON TACOS

all served with refried beans, cilantro, onions, salsa, flour tortillas	
Chicken	18.95
Steak	19.95
Shrimp	19.95
Grilled Fish	19.95

Chicken Enchiladas	14.95
chipotle cream, salsa ranchera, rajjas, oaxaca cheese	
Brisket Enchiladas	14.95
roasted tomato, black bean, rajjas, queso red chili sauce	
Shrimp Enchiladas	15.95
fingerling potatoes, swiss chard, red peppers, roasted tomato, queso mixto, mole verde	
Vegetable Enchiladas	12.95
roasted cauliflower, zucchini, poblanos, green kale, roasted tomato, queso, sweet corn mole	

Enchilada Mixtos 19.95

a sampling of our shrimp, chicken, and brisket enchiladas

