



# Bell Tower

ROOFTOP AT LA FONDA

## CHIPS, SALSA & GUACAMOLE \*

Warm Crispy Corn Tortilla Chips | House Salsa  
Guacamole 16.5

## CHILE CON QUESO \*

Warm Crispy Corn Tortilla Chips | House Queso | Hatch Green Chile 15.5

## CHARCUTERIE/SPANISH CHEESEBOARD

Chevre | Raw Milk Manchego | Salami | Prosciutto  
Grapes | Fig Almond Jam | Marcona Almonds | Crackers 20

## WATERMELON SALAD \*

Arugula | Apple Vinaigrette | Chevre | Red Chile Pistachios | Balsamic Reduction 16.5

## MARGHARITA FLATBREAD

Tangy Tomato Sauce | Roasted Garlic | Fresh Mozzarella | Tomatoes | Fresh Basil | Olive Oil 18

## ROASTED RED PEPPER HUMMUS

Assorted Olives | Flatbread 16

## JUMBO SHRIMP COCKTAIL \*

Spicy Cocktail Sauce 20

**\* Can be modified for Vegetarian or Gluten-Friendly. Ask your server about Vegan options.**

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested. | There are no artificial trans fats in any of the food we serve.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

We add a 22% gratuity for parties of five or more.



## MARGARITAS

### LA FONDA HERRADURA REPOSADO SPECIAL 21.5

Herradura Reposado | Gran Marnier  
Leslie's Juniper Syrup | Lime Juice

### ETHEL'S FROZEN BLUE MARGARITA 16.5

100% Agave Tequila Blanco | Blue Curacao  
House Margarita Mix

### TURQUOISE LAVA 16

Blue Frozen Margarita | Mexican Lager

### MILAGRO CADILLAC GOLD 19.5

Reposado | Gran Marnier | Fresh Lime | Agave

### SILVER COIN 17.5

Reposado | Lime Juice | Agave Syrup  
Gran Marnier

### MANGO COIN 17

Silver Tequila | Agave Syrup | Fresh Lime  
Mango | Triple Sec

### PRICKLY PEAR MARGARITA 17.5

100% Agave Tequila Blanco | Triple Sec  
Prickly Pear Essence

### SPICY SERRANO 16.5

Cuervo Tradicional | Triple Sec | House Spicy Mix

### PALOMA 16.5

Reposado | Lime Juice | Agave Syrup  
Gran Marnier

### MANGO CHAMOY 18

Tequila Blanco | Mango Blend | Chamoy

## BEER

BOTTLED & CANNED | 7

DRAFT | 7.5

Ask Server about selections.

## COCKTAILS

### THE OASIS 15.5

Cucumber Vodka | Blue Curacao | Lemon & Lime Juice

### LA FONDA FROZEN SANGRIA 15

House Sangria Mix | Fruit Juices | Stone Fruit Liqueurs  
Red or White Wine

### STRAWBERRY SOUR 16

Jameson | Lemon | Strawberry Purée | House Syrup

### GIN FIZZ BLACK 16.5

Gin | Blackberry Purée | Fresh Lemon  
Sparkling Wine

### DESERT ROSE 17

Ketel One | Pama | Cointreau | Fresh Lime

### SANTA FE SMASH 16

Bourbon | Blackberry Syrup  
Pamplemousse Liqueur | Lemon

### SPARKLING WINE

VARA | American Sparkling, NM 14

### ROSÉ

FOSSIL POINT | Edna Valley, CA 14.5

### WHITE

DUTTON RANCH | Chardonnay, CA 15.5

FINI | Pinot Grigio, Italy 14.5

### RED

ZOLO | Cabernet Sauvignon, Mendoza 15.5

7 CELLARS | Pinot Noir, Farm Collection 15