



## STARTERS

### CHIPS, SALSA & GUACAMOLE \*

Warm Crispy Corn Tortilla Chips | House Salsa  
House Guacamole 18

### WATERMELON GAZPACHO \*

Cucumber | Tomato | Red Bell Pepper | Fresh Mint  
Meyer Lemon Oil | Micro Cilantro 14

### ETHEL'S CHICKEN SALAD

Boston Bibb | Green Grapes | Toasted Almonds  
Papaya Vinaigrette | Grilled Flatbread 17

### CHILE CON QUESO \*

Warm Crispy Corn Tortilla Chips | House Queso  
Hatch Green Chile | Pico de Gallo 15.50

### SIGNATURE LA FONDA TORTILLA SOUP \*

Roasted Tomato-Pasilla Chile | Chicken Broth  
Pulled Chicken | Mexican Cheese Blend  
Avocado | Lime | Tortilla Strips 12

### LA FONDA CAESAR \*

Fresh Romaine Hearts | Cherry Tomatoes  
Queso Cotija Caesar Dressing | Sourdough Croutons 18  
Add Grilled Red Bird Farms Chicken 9

### KALE & QUINOA SALAD \*

Romero Farms Kale | Quinoa | Blue Cheese | Red Grapes  
Toasted Pecans | Maple Pecan Vinaigrette 18  
Add Grilled Red Bird Farms Chicken 9

## HANDHELDS

**SIDES** Onion Rings | French Fries | Sweet Potato Fries Truffle Fries 6

### BECK & BULOW BEEF TACOS \*

Braised Short Rib | Mojo Picante | Micro Cilantro  
Purple Cabbage Grilled Pineapple Slaw  
Pickled Red Onion | Green Rice with Piñon  
Black Beans 28 No side included.

### BECK & BULOW GREEN CHILE CHEESEBURGER \*

NM Grassfed Beef | Roasted Hatch Green Chile  
Toasted Brioche Bun  
Choice of: American | Swiss | Cheddar 22  
Add Applewood Smoked Bacon 5  
Impossible Burger Available Add. 2

### SANTA FE FRENCH DIP

Thin-Sliced Slow Roasted 1855 Prime Rib | Green Chile  
Swiss Cheese | Roasted Garlic | Telera Bun | Au Jus  
Skinny Fries 22

### CHICKEN SHAWARMA

Chicken Thigh | Pita | Tzatziki Sauce | Artisan Salad  
Lemon Rice 23

## CHEF SPECIALTIES

### CAMPFIRE TROUT \*

Oatmeal Crusted Rainbow Trout | Roasted Cauliflower  
Two Eggs Any Style | Romesco Almond Sauce 30

### SAUTEED TIGER PRAWNS

Sweet Chile Sauce | Saffron Rice | Sautéed Asparagus  
Avocado 30

### GREEN CHILE MAC & CHEESE

Sage Derby-Fontal-Gruyere Cheese | English Peas  
Applewood Bacon | Hatch Green Chile 19  
Add Red Bird Chicken 9

### RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend  
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce  
Red Chile | Green Chile | Christmas Chile 26  
Add One Sopaipilla 1.90

### ROASTED CAULIFLOWER STEAK <sup>Vegan</sup>

Roasted | Quinoa | Carrot Purée | Soy Sauce  
Grilled Bell Peppers 27

Served with Pork Posole | Pinto or Black Beans  
Sour Cream | Pico de Gallo | Guacamole

### CARNE ASADA BORRACHA \*

Beer Marinated Char Grilled Flat Iron Steak  
Refritos | Roasted Hatch Green Chile  
Roasted Tomato Sauce | Cheese Enchilada  
Pico de Gallo | Guacamole | Sour Cream 30

### ENCHILADAS

Two Fresh White Corn Tortillas Mexican Cheese Blend  
Shredded Beef or Chicken | Red Chile | Green Chile  
Christmas Chile 25 Add One Sopaipilla 1.90  
Served with Pork Posole | Pinto or Black Beans  
Sour Cream | Pico de Gallo | Guacamole

\* Can be modified to Gluten-Friendly | <sup>V</sup> Vegetarian

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.

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.

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine

Lunch | Spring 2024