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The Story of Local Food, Season by Season

REVITALIZATION OF POPULAR HOTEL BAR INCLUDES NEW COCKTAILS

by **Edible Santa Fe** on May 5, 2016 in **DRINK, Recipes**



TASTE PROFILE

THE NEW FACE – AND FLAVOR – OF LA FIESTA LOUNGE

La Fonda on the Plaza, the historic and best-known hotel in America's oldest capital city, is proud to announce the re-opening of its La Fiesta Lounge. The lobby bar has undergone both a physical and menu makeover to expand and update the space and its offerings, as one of the final parts of a three-phase revitalization of the entire property.

"La Fiesta is friendly, flavorful and inviting, and as such epitomizes the unique brand of hospitality that Santa Fe and La Fonda are famous for," said hotel chairman Jennifer Kimball. "It's a great place to unwind after sightseeing, as well as a fun local gathering spot."

In the new La Fiesta Lounge, hotel guests, Santa Fe locals and visitors alike will find a sophisticated and welcoming spot for tempting creations from La Fonda's mixologists and Chef Lane Warner. Already known for its exclusive selection of tequilas and other spirits, La Fiesta has introduced a collection of signature cocktails including the "Tequila Smash" and "Wild Berry Mojito." Food options range from a flight of salsas and chips to reconstructed nachos to heartier fare (think La Fonda's iconic green chile cheeseburger) to crispy dessert burros with Mexican chocolate dipping sauce. In addition, the lounge boasts a new coffee bar and dedicated barista. At midday, La Fiesta still offers its renowned traditional New Mexican lunch buffet. There

is a nightly line-up of popular and upcoming local bands offering live music and dancing. The return to the horseshoe-shaped bar of yesteryear confers a convivial attitude on the space, which has been reimagined in deep, rich tones of red, chocolate and gray. New cream colored leather furnishings and covered bancos line the perimeter of La Fiesta and create an upscale yet relaxed environment. Details both old and new are faithful to La Fonda's history and authentic character. Decorative pounded tin has been added to the ceilings to complement the original wooden vigas. Handpainted mimbres patterns on the tables and "Harvey," a four foot rabbit statue presiding over the bar, recall the unique aesthetic and iconic designs of one of La Fonda's famed architects, Mary Elizabeth Jane Colter.

Cucumber-Chili Margarita

1 1/4 oz. Sauza Cucumber-Chili Tequila
0.50 oz. Chile Ancho Reyes Liqueur
0.75 oz. Fresh Lime Juice
0.75 oz. Pineapple Juice
0.125 oz. Agave Nectar



- Muddle one cucumber wheel
- Shake hard with ice, rim the glass with Chile Salt, Serve on ice or straight up.
- Garnish with cucumber wheel and a lime wheel

Don Rael Margarita

3/4 oz. Sauza Hornitos Reposado Tequila

3/4 oz. Sauza Hornitos Anejo Tequila

1/2 oz. Grand Marnier

1/2 oz. Patron Citronge

- Shake hard with ice, rim the glass with salt, serve on ice or straight up.
- Garnish with a lime wheel





BOOK, LIME AND SHAKER!

Santa Fe's New Margarita Trail Starts at La Fonda with Special Hotel Package

On the rocks or frozen, the margarita is arguably Santa Fe, New Mexico's most iconic cocktail. Now, there's a new way to savor the city's very best examples, thanks to the Santa Fe Margarita Trail, and La Fonda on the Plaza's "Book, Lime and Shaker!" package, both launching on Cinco de Mayo.

The Margarita Trail is an ongoing culinary cocktail experience mapping out 32 bars and eateries around town that offer a uniquely designed margarita. A trail "passport" guides visitors to participating establishments, where they receive stamps for each featured margarita sampled, redeemable for Trail t-shirts and other tiered prizes.

Guests won't have to venture out of the hotel to check off three of the Trail's official, stamp-eligible margaritas. La Plazuela restaurant serves up the Centennial Margarita, made with Centenario Tequila, Grand Marnier, Patron Citrónge, a splash of Presidente brandy and the hotel's signature lime/lemon juice mélange. In the newly refurbished La Fiesta Lounge, the drink to order is the Don Rael Margarita, made from Sauza Hornitos Reposado, Sauza Hornitos Añejo, Grand Marnier and Patron Citrónge, topped with the aforementioned fresh lime/lemon juice mélange. Finally, in the warmer months, guests can head to the rooftop Bell Tower Bar for an appropriately named Bell Ringer Margarita. The perfect accompaniment to a Santa Fe sunset, this cocktail featuring Tanteo Jalapeño Tequila has a fiery attitude but goes down smooth.

To learn more about or to book the package, [CLICK HERE](#). For more information about the Margarita Trail, [CLICK HERE](#).

Photos by Gabriella Marks

La Fonda on the Plaza

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Nantucket Shoals
Seafood Market

A photograph of several large, bright red crabs, likely snow crabs, piled together on a tray of crushed ice. The crabs are the central focus of the image.

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Edible Santa Fe is a bi-monthly publication that promotes and celebrates the abundance of local foods in North Central New Mexico.



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