

# DINNER MENU



## MARGARITAS

**LA FONDA REPOSADO SPECIAL 20.5**  
Herradura Reposado | Lime Juice | Grand Marnier  
Leslie's Orange Juniper Syrup

**SILVER COIN 16.5**  
Mi Campo Blanco | Cointreau | Fresh Lime

**THE "DON" 20.5**  
Herradura Reposado | Milagro Reposado  
Cointreau | Grand Marnier | Fresh Lime  
Leslie's Orange Juniper Syrup

**MANGO COIN 17**  
Silver Tequila | Agave Syrup | Fresh Lime | Mango  
Cointreau

**PRICKLY PEAR MARAGARITA 16.5**  
100% Agave Tequila Blanco | Triple Sec  
Prickly Pear Essence

## COCKTAILS

**LA FONDA SANGRIA 14.5**  
House Sangria Mix | Fruit Juices  
Stone Fruit Liqueurs | Red Wine

**ADOBE MANHATTAN 17.5**  
Elijah Craig | Angostura Amaro  
Antica Sweet Vermouth

**SPANISH G&T 15**  
Hayman's London Dry Gin | Juniper Berries  
Fever Tree Tonic | Thyme | Lemon Peel

**SPIKED CUCUMBER LEMONADE 15.5**  
Cucumber Vodka | Lemonade | Mint | Cucumber

**GIN FIZZ BLACK 15.5**  
Gin | Blackberry Purée | Fresh Lemon  
Sparkling Wine

**GREEN CHILE BLOODY MARY 13.5**  
Green Chile Vodka | House Mary Mix  
Loaded Skewer

## MOCKTAILS

**CUCUMBER LEMONADE 8**  
Lemonade | Mint | Cucumber

**PINK MADEMOISELLE 8**  
Prickly Pear Puree | Fresh Lime | Ginger Bitters  
Pink Peppercorn | Thyme | Ginger Beer

**POMEGRANATE FIZZ 8**  
Tart Pomegranate Syrup | Sprite | Soda  
Mint Sugar Rim



## SOUPS

### SIGNATURE LA FONDA TORTILLA SOUP\*

Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken | Mexican Cheese Blend  
Avocado | Lime | Tortilla Strips 13

### LOBSTER AND RED CHILE BISQUE

Crème Fraîche | Chives | Meyer Lemon Olive Oil 16

## APPETIZERS

### DUROC PORK BELLY

Braised | Port Wine Glaze | Apple and Green Chile Chutney | Rapini 21

### CURED BEEF CARPACCIO

Shallots | Fried Capers | Dijon Mustard | Basil Olive Oil  
Arugula | Parmesan Crisps 26

### CLASSIC SHRIMP COCKTAIL

Atomic Horseradish Sauce | Micro Cilantro 22

### TABLESIDE GUACAMOLE\*IV

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips 22

### SPINACH & STRAWBERRY GOAT CHEESE SALAD

Spinach | Strawberry | Goat Cheese | Roasted Shallot-Bacon Vinaigrette | Candied Walnuts 19

### LA FONDA CAESAR<sup>V</sup>

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

### LA PLAZUELA WEDGE SALAD

Iceberg Lettuce | Tomato | Red Onions | Avocado | Blue Cheese Crumbles | Jamón Serrano Chips  
Green Chile Blue Cheese Dressing | Red Chile Ranch Dressing 20

### ARTISANAL BREAD BOARD<sup>V</sup>

House Blue Corn Muffins | Artisanal Bread | House Whipped Butter 4/person

## NORTHERN NEW MEXICO SPECIALTIES

*Served with Pork Posole | Pinto or Black Beans | Sour Cream | Pico de Gallo | Guacamole*  
Add One Sopaipilla 1.90

### ENCHILADAS

Two Fresh White Corn Tortillas | Mexican Cheese Blend | Shredded Beef or Chicken  
Red Chile | Green Chile | Christmas Chile 26

### FILET Y ENCHILADAS

Char-Grilled 6oz Filet Mignon | Two Fresh White Corn Tortillas | Mexican Cheese Blend  
Red Chile | Green Chile | Christmas Chile 58

### RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend 27  
Two Hatch Green Chiles filled with Spicy Shredded Beef 29  
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce | Red Chile | Green Chile | Christmas Chile  
Add Char-Grilled 6oz Filet 32

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

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine | Nallely Garcia, Manager

11.11.24



MENU IS AVAILABLE A LA CARTE OR PRIX FIXE  
THREE COURSES 75/PERSON | FOUR COURSES 84/PERSON

**CHEF SPECIALTIES**

**PAN SEARED DIVER SCALLOPS \***

Ginger Lemongrass-Tomato Buerre Blanc | Mushroom Risotto  
Sugar Snap Peas | Carrots | Micro Cilantro 47

**BRAISED COLORADO LAMB SHANK**

Roasted Corn | Creamy Roasted Corn Polenta | Grilled Asparagus  
Yellow Beets | Chives | Gremolata 55

**LA FONDA STEAK FRITES \***

1855 Choice Top Sirloin | Skinny Fries | Market Vegetables | Ancho Chile Demi-Glaze | Grain Mustard 35

**HUITLACOCHÉ TAMAL \*IV**

Golden & Red Beet Terrine | Roasted Poblano Sauce | Black Beans | Blue Corn Tortilla Ash  
Fried Green Onion | Roasted Corn | Huitlacoche Tamal 29  
Add Red Bird Farms Chicken Breast 9

**GREEN CHILE LOBSTER MAC & CHEESE**

Smoked Gouda | Cavatappi Pasta | English Peas | Applewood Bacon | Hatch Green Chile 39

**CHICKEN CORDON BLEU**

Smoked Ham | Spinach | Swiss Cheese | Dijon Mustard | Sauce Mornay | Asparagus  
Roasted Garlic Mashed Potatoes 36

**PAN-SEARED CHILEAN SEABASS \***

Green Chile Risotto | Sugar Snap Peas | Citrus Beurre Blanc 53

**BEEF TENDERLOIN OSCAR \***

Blue Lump Crab Meat | Roasted Garlic Mashed Potatoes | Sautéed Asparagus | Green Chile Bernaise 59

**MONDAY - THURSDAY**

Please ask Your Server about  
Tonight's **Blue Plate** Special

**FRIDAY | SATURDAY | SUNDAY**

Slow Roasted Prime Rib\*  
Hollandaise | Grilled Asparagus  
Silky Potato | Creamy Horseradish  
Mojo Picante | Au Jus MP

**VEGETARIAN | GLUTEN FREE | VEGAN** THREE COURSES 58/PERSON

**MUSHROOM COCONUT CREAM SOUP** 12

**GRILLED EGGPLANT**

Tomato Coulis | Vegan Carrot "Butter" | Yucca Root Chips | Red Quinoa Pilaf 29

**CHOCOLATE MOUSSE**

Raspberry Coulis | Prickly Pear Sorbet 17

\* Gluten-Friendly | <sup>V</sup>Vegetarian | **VEGAN**

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 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.



## DESSERTS

### PINEAPPLE UPSIDE DOWN CAKE

Served with Vanilla Ice Cream 13

### MARISOL'S CHOCOLATE LAVA CAKE

Kakawa's Sweet Corn Ice Cream 16

### FLAN

Creamy Vanilla Custard | Caramel Sauce | Fresh Raspberries | Whipped Cream 13

### CHOCOLATE MOUSSE \*|V|VEGAN

Raspberry Coulis | Prickly Pear Sorbet 17

### GELATO

Chocolate | Vanilla | Salted Caramel 12

### SORBET TRIO

Mango | Raspberry | Blood Orange 11

## COFFEE\*

Dark Roast 5 | Espresso 5 | Double Espresso 7 | Latte 6 | Cappuccino 6

\*Featuring Aroma Coffee, Santa Fe, NM

## DESSERT WINES

### ROYAL TOKAJI LATE HARVEST, HUNGARY

This amber-colored late-harvest wine has aromas of honeycomb and white flowers, especially jasmine and freesia. In the mouth, it has nice fruit sweetness and flavors of clover honey, ripe apricot, and yellow peach. 92 points by Wine Enthusiast. 11

### CHATEAU LARIBOTTE SAUTERNES, BORDEAUX, FRANCE

This wine shines with aromas and flavors of honey, apricot, and pineapple. Estate grown and bottled. Sustainable practices. The Winery has been in the Lahiteau family since 1855. 13

### PEREZ BARQUERO LA CANADA 25 YEAR PX, MONTILLA, SPAIN

Pérez Barquero has built an international reputation as one of the top Sherry producers, earning numerous awards, including the only 100-Point rating from the Wine Advocate for a Sherry. 11

### COSSART GORDON RAINWATER MADEIRA, MADEIRA, PORTUGAL

A fresh crisp Madeira with delicate but firm fruit. Madeira played such an important part of American life that Madeira was used to toast the Declaration of Independence on July 4th 1776. 11

### COSSART GORDON BUAL 10 YEAR MADEIRA, MADEIRA, PORTUGAL

A bouquet of Prunes, Almond, Vanilla and Toffee with a smooth, medium-sweet finish and an excellent balance between the fruit and acidity. It is excellent as an after dinner drink and also very good with fruit, milk chocolate and cakes. 11

## ST GEORGE SPIRITS

### ST GEORGE SPICED PEAR LIQUEUR, ALAMEDA, CALIFORNIA

Wonderful either neat or over ice as a sipper, it makes a wonderful martini, it works over ice cream or drizzled over pound cake. Delicious and complex, like freshly pressed bartlett pear cider. 11

### ST GEORGE NOLA COFFEE LIQUEUR, ALAMEDA, CALIFORNIA

Layered with nutty and tart berry notes and chicory spices. An amazing after-dinner drink. 11

La Fonda does not accept vertical IDs as proof of drinking age, even if accompanied by a parent. When visiting New Mexico, please bring other sources (passport or horizontal ID) as proof of age for young adults, as other establishments may also have this same policy.