

DINNER MENU



MARGARITAS

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

SILVER COIN 16.5
Corralejo Blanco | Cointreau | Fresh Lime

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

MANGO COIN 17.5
Silver Tequila | Agave Syrup | Fresh Lime
Mango | Cointreau

PRICKLY PEAR MARAGARITA 16.5
100% Agave Tequila Blanca | 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

WATERMELON GAZPACHO

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

APPETIZERS

FIVE SPICE DUCK LETTUCE WRAP

Duck Leg Confit | Oyster Hoisin Sauce | Herb Trio | Vermicelli Fried Noodles
Rice Gremolatta | Thai Sauce 22

YELLOWFIN TUNA TARTARE

Blood Orange Olive Oil | Sudachi Juice | Furikake | Soy Ponzu | Rice Cracker 25

TABLESIDE GUACAMOLE*^{IV}

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

STRAWBERRY GOAT CHEESE SALAD*^{IV}

Organic Arugula | Strawberries | Goat Cheese | Apple Vinaigrette | Candied Walnuts
Balsamic Reduction 19

LA FONDA CAESAR^V

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

HEIRLOOM TOMATO & BURRATA

Fresh Basil | Heirloom Local Tomato | Basil Olive Oil | Burrata Cheese 20

ARTISANAL BREAD BOARD^V

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

ENCHILADAS

Two Fresh White Corn Tortillas | Mexican Cheese Blend | Shredded Beef or Chicken
Red Chile | Green Chile | Christmas Chile 26 Add One Sopaipilla 1.90

FILET Y ENCHILADAS

Char-Grilled 6oz Filet Mignon | Two Fresh White Corn Tortillas | Mexican Cheese Blend
Red Chile | Green Chile | Christmas Chile 46 Add One Sopaipilla 1.90

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 27
Add Char-Grilled 6oz Filet 20 Add One Sopaipilla 1.90

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



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

CHEF SPECIALTIES

DIVER SCALLOPS *

Ginger Lemongrass-Tomato Buerre Blanc | Jasmine Rice | Shitake Mushrooms
Sugar Snap Peas | Carrots | Micro Cilantro 47

GRILLED TIGER PRAWNS AL AJILLO
Shaved Garlic Red Chile Pods | Fried Yukon Potatoes | Lemon Turmeric Aioli 55

LA FONDA STEAK FRITES *

1855 Choice Top Sirloin | Skinny Fries | Market Vegetables | Hatch Chili Demi-Glaze | Grain Mustard 35

HUITLACOCHÉ TAMAL *^V

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

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

DUROC PORK CHOP

Pan Roasted | Smoked Chimichurri | Roasted Garlic Mashed Potato | Broccolini | Carrots 42

PAN-SEARED CHILEAN SEABASS *

Green Chili Risotto | Sautéed Brussel Sprouts 53

BEEF TENDERLOIN OSCAR

Blue Lump Crab Meat | Roasted Garlic Mashed Potatoes | Sautéed Asparagus | Green Chile Bernaise 49

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 62/PERSON

ASPARAGUS SOUP

Vegetable Broth | Thyme Oil | Rice Cracker 10

ROASTED ROOT VEGETABLES

Frisée | Wild Arugula | Amaranth Seed | Local Honey Citrus Vinaigrette 32

CHOCOLATE MOUSSE CAKE

Raspberry Coulis | Prickly Pear Sorbet 24

*** Gluten-Friendly | ^VVegetarian**

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.



DESSERTS

UPSIDE DOWN PINEAPPLE CAKE

Served with Vanilla Ice Cream 13

MEXICAN CHOCOLATE TRUFFLE STREUSEL

Roasted Banana Ice Cream 13

CHOCOLATE PIÑON TART

Roasted Piñon | Dark Chocolate | Dulce de Leche-Banana Gelato | Prickley Pear Coulis 13

FLAN

Creamy Vanilla Custard | Caramel Sauce | Fresh Raspberries 13

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. 13

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. 14

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. 15

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. 10

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. 12

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. 13

ST GEORGE NOLA COFFEE LIQUEUR, ALAMEDA, CALIFORNIA

Layered with nutty and tart berry notes and chicory spices. An amazing after-dinner drink. 13