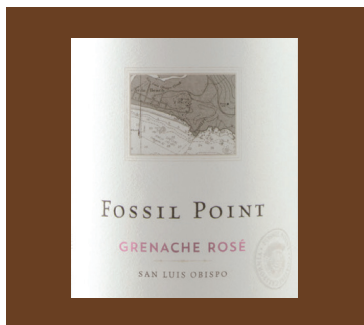




WINE MENU



WHITE WINES



GRENACHE ROSÉ, FOSSIL POINT, CALIFORNIA

Fossil Point pays tribute to the bond between sea and vine.

This Rosé is made from 100% sustainably farmed vineyards in the cool climate of Edna Valley AVA and exudes the ocean influence that so defines these vineyards and region. The fruits center on tropical melon and ripe strawberry, and a very lively citrus component adding a tinge of minerality making this the addictively drinkable wine that it is. Almost entirely Grenache with a splash of Syrah for body and weight, it's tailor-made for a wide variety of foods, but is also a thrilling apéritif on its own.

14 Glass | 46 Bottle



ST. CLAIR BRUT, NEW MEXICO

100% New Mexico True certified. The grapes are grown on the Lescombe's family-owned vineyard 47 miles west of Deming. A blend of Chardonnay and Chenin Blanc, the color of this Brut is light, almost translucent, with fine soft pearls. On the palate, crisp, fresh green apple, and notes of citrus zest.

13 Glass | 51 Bottle



PINOT GRIGIO, BOTTEGA VINAIA, TRENTINO, ITALY

In the early 1990's, Fabrizio Marinconz began a quest to realize the optimum potential of a handful of extraordinary vineyards in northern Italy's Trentino region.

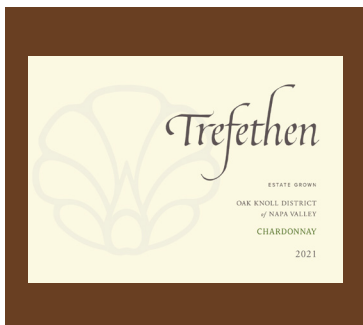
On the nose, this Pinot Grigio is Highly aromatic with distinct citrus and floral notes.

On the palate, fresh, and flavorful, with a firm structure, leading into a beautiful lingering finish. This Pinot Grigio displays character, bright freshness, and finesse!

14 Glass | 52 Bottle



WHITE WINES



TREFETHEN CHARDONNAY, OAK KNOLL, NAPA VALLEY, CALIFORNIA

The Latest Iteration of a History-Making Wine.

In 1979, Gault & Millau's Le Nouveau Guide organized one of the largest wine tastings in history. Assembling wines from 33 countries, they held an "Olympiad du Vin", in which France was expected to triumph. The judges were aghast when the 1976 Trefethen Chardonnay was declared "The Best Chardonnay in the World." "Trefethen Chardonnays have never been in the big and buttery camp, and those familiar with the winery style will immediately recognize the vibrant, slightly tighter construction of this firmly balanced mid-weight rendition." 91 pts - Connoisseurs' Guide to California Wine 2022

17 Glass | 66 Bottle



SONOMA – CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA

This Iconic California Winery opened in 1973, featuring world renowned Chardonnay, winemaker Mick Schroeter marries Burgundian traditions with California ingenuity. You can experience stone fruit aromas of white peach and apricot, along with oak spice, light caramel, and subtle notes of clove on the nose. On the palate, Sonoma-Cutrer boasts bold flavors of ripe pear and apple as well as rich spice undertones and peach.

15 Glass | 59 Bottle



FRENZY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Frenzy is a carefully made blend of the best grapes from selected vineyards in a region that many wine critics consider to be the world's BEST for Sauvignon Blanc. Wine maker Rebecca Wiffen uses select estate vineyards to capture pure flavors from some of the youngest soils in New Zealand. Crisp, refreshing, vibrant, aromatic, and energetic with hints of peach, grapefruit, lime, melon, and fresh cut grass.

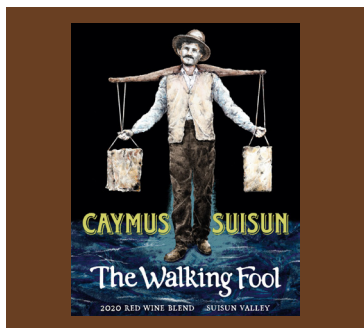
14 Glass | 55 Bottle

"I AM DRINKING THE STARS."

– DOM PIERRE PÉRIGNON



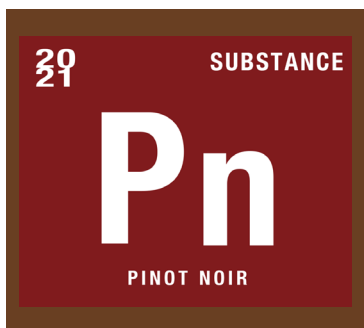
RED WINES



CAYMUS-SUISUN “THE WALKING FOOL,” SUISUN VALLEY, CALIFORNIA

This new blend is produced from Suisun Valley, a remarkable AVA. Just 30-minutes from Napa, Suisun has ideal soils and climate for a variety of grapes. The Walking Fool is named after a long-ago relative who was often seen traveling by foot – thus earning this affectionate moniker. Winemaker Jenny Wagner uses Zinfandel and Petite Sirah, to make a wine that is smooth and lively, with notes of juicy raspberries as well as of a hint of espresso with softly fine tannins.

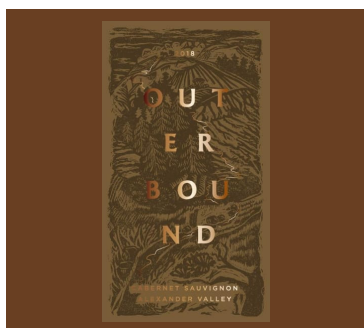
16 Glass | 63 Bottle



SUBSTANCE PINOT NOIR, COLUMBIA VALLEY, WASHINGTON

Winemaker Charles Smith says the Substance was conceived with a single-minded vision: to produce the best valued Pinot Noir in America. The wine is fresh, expansive, and pure Pinot magic! With subtle minerality, cloaked in wild strawberry, hibiscus, and oyster mushroom, as well as rose petal, red cherry, and orange zest, this elegant “small batch” wine is 100% hand-made

14 Glass | 55 Bottle



OUTERBOUND CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

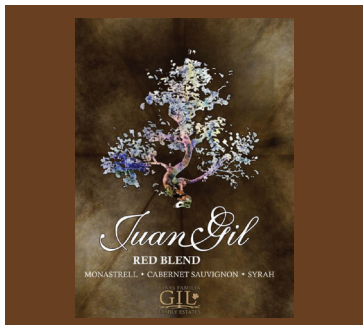
Medium to full in body, this wine is filled with flavors of black currants, blackberries, raspberries, rosemary, plums and baking spice blending seamlessly with plush tannins that linger until the next sip.

The winemaker behind this award-winning wine is Phillip Dube. He is supported by the 6th generation of the well know Phillips family (owners of Michael David Winery) the children of brothers Michael and David Phillips.

18 Glass | 64 Bottle



RED WINES



JUAN GIL 'RED BLEND', JUMILLA, SPAIN

The Juan Gil 'Red Blend' is 45% Cabernet Sauvignon, 45% Merlot and 10% Syrah. A rich, full bodied, red which is made in an international style. The tannins are ripe and polished. The black cherry and blueberry fruit is voluminous and juicy. Clove, vanilla and spice aromatics, from maturation in French and American oak, add aromatic and textural complexity. Juan Gil is the flagship wine of the Gil Family, the leading producer in the region of Jumilla in southeastern Spain.

14.50 Glass | 52 Bottle



FAMILIA FURLOTTI, MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA

Gabriela Furlotti and winemaker Carmelo Patti craft some of the most elegant expressions of Malbec that we've ever encountered. Full bodied and rich with aromas and flavors of blackberry, plum, cassis, vanilla, and coffee. The tannins are smooth and refined lending structure and stature to this elegant expression of Malbec. With notes of chocolate and tobacco, the finish is long and complex.

In Argentina, the Furlotti family is wine royalty. Gabriela Furlotti is the owner of Finca Adalgisa, one of the oldest and smallest wine estates in Mendoza.

15 Glass | 52 Bottle

"A REAL CONNOISSEUR DOES NOT DRINK WINE BUT TASTES OF ITS SECRETS."

– SALVADOR DALÍ



BOTTLE WINES

SPARKLING

Sparkling Brut Rose, Gruet, USA, NV	52
Vara, Sparkling Brut, Silverhead, USA, NV	48
St. Clair Brut, New Mexico	51
Casas del Mar, Cava, Spain	48
Blanc de Blancs, Schramsberg, North Coast, CA 2019	97
Brut, L'Ermitage by Roederer Estate, Anderson Valley, CA 2012	175
Champagne, Gosset Brut Excellence, FR NV	150
Champagne, Duval Leroy Brut, FR NV	125
Champagne, Laurent-Perrier, FR NV	135
Champagne, Veuve Clicquot, FR NV	185
Champagne, Laurent-Perrier Cuvée Rosé Brut, FR NV	210
Champagne, Louis Roederer Cristal, FR 2014	750

HALF BOTTLE WHITES

Champagne, Veuve Clicquot Brut, FR NV	73
Champagne, Laurent-Perrier Brut, FR NV	66
Sparkling, Gruet Blanc De Noir, USA NV	33
Moscato d' Asti, Nivole, Michelle Chiarlo, Italy	28
Rosé, Miraval, Côtes de Provence, FR	42
Sauvignon Blanc, Whitehaven, Marlborough, NZ	37
Chardonnay, Jadot, Pouilly Fuisse, FR 🍷	49
Chardonnay, La Crema, Sonoma, CA 🍷	36
Chardonnay, The Prisoner, Carneros, CA 2019	59

HALF BOTTLE REDS

Pinot Noir, King Estate, Willamette Valley, OR 2019 🍷	32
Cabernet Sauvignon, Prisoner, Napa Valley, CA 2018	59
Zinfandel, Essence, Ridge, Paso Robles, CA 2017	61

LIGHT BODIED WHITES

Gruner Veltliner, Hermann Moser 'Per Due', Kremstal, AT 2021	45
Pinot Gris, Robert Sinskey 'Orgia', Los Carneros, CA 2015 🍷	105
Pinot Grigio, Bottega Vinaia, Trentino, Italy	52

MEDIUM BODIED WHITES

White Blend, Conundrum, CA 2019	48
Sauvignon Blanc, Frenzy, Marlborough	55
Sauvignon Blanc, Twomey by Silver Oak, North Coast, CA 2021 🍷	70
Sauvignon Blanc, Hall, Napa Valley, CA 2020	77
Sauvignon Blanc, Quincy, Domaine Mardon, Loire, France	53
Sauvignon Blanc, Stag's Leap 'Aveta' Napa Valley, CA 2019	84

HEAVY BODIED WHITES

Chardonnay, Sonoma Cutrer Russian River Ranches, CA	59
Chardonnay, Trefethen, Oak Knoll, Napa, CA	66
Chardonnay, Hartford Court, Russian River, CA, 2020	62
Chardonnay, Chablis Vincent Wengier, Chablis, FR 2021	71
Chardonnay, Calera, Central Coast, CA 2018	65
Chardonnay, Cakebread Cellars, Napa Valley, CA 2021 🍷	111
Chardonnay, Patz & Hall, Sonoma County, CA 2018	110
Chardonnay, Rombauer, Carneros, CA 2021	99
Chardonnay, PlumpJack Reserve, Napa Valley, CA 2020	142
Chardonnay, Avni, Lingua Franca, Willamette Valley, OR	102
Chardonnay, Frogs Leap Shale & Stone, CA 2020	75
Chardonnay, Far Niente, Napa Valley, CA 2020	138

ROSÉ

Grenache Rose, Fossil Point, CA	46
Rioja Rosado, Muga, Spain	48
Bonny Doon, Vin Gris de Cigare, Central Coast, CA 2021	45



BOTTLE WINES

LIGHT BODIED REDS

Pinot Noir, Four Graces, Willamette Valley, OR	68
Pinot Noir, Ken Wright, Willamette Valley, OR 2021	64
Pinot Noir, Substance Columbia Valley, Washington State	55
Pinot Noir, Merry Edwards, Russian River Valley, CA	147

MEDIUM BODIED REDS

Merlot, Decoy, CA	50
Merlot, Trefethen Estate, Napa, CA	89
Merlot, Cakebread Cellars, Napa Valley, CA 2018	152
Merlot, Duckhorn, Napa Valley, CA, 2020	120
Red Blend, Tablas Creek, Esprit de Tablas, Paso Robles, CA 2020	144
Les Crestes, "mas doix", Priorat, Spain	93
Tempranillo, Marques de Murrieta, Rioja, Spain, 2017	69
Tempranillo, Pesquera Tinto Crianza, Ribera del Duera, ESP 2019	90

HEAVY BODIED REDS

Malbec, Familia Furlotti, Mendoza, Argentina	52
Red Blend, Juan Gil, Jumilla, Spain	52
Red Blend, Caymus-Suisun "The Walking Fool," Suisun, CA	63
Red Blend, "Harvey & Harriet", Paso Robles, CA	97
Red Blend, "Others", Department 66, Roussillon, France	69
Red Blend, Eshcol, Trefethen, Oak Knoll, CA 2020	69
Red Blend, "Machete", Orin Swift, CA 2018	119
Barolo, Castiglione, Vietti, Italy 2017	127
Barolo, Pio Cesare, Italy 2016	162
Chateau Neuf du Pape, Domaine Perrin, France 2017	92
Gamay, Morgon, Buillat, Beaujolais, France 2018	54
Cabernet Sauvignon, Smith & Hook, Monterey California	59
Cabernet Sauvignon, Decoy, Sonoma County, CA 2019	64
Cabernet Sauvignon, DAOU, Paso Robles, CA	55
Cabernet Sauvignon, Outerbound, Alexander Valley, CA	64
Cabernet Sauvignon, Joseph Carr, Oakville, CA 2019	82
Cabernet Sauvignon, Charles Krug, Napa, CA	78
Cabernet Sauvignon, Trefethen, Oak Knoll, Napa, CA 2020	138
Cabernet Sauvignon/Shiraz, Penfolds Bin 389, South Australia 2018	140
Cabernet Sauvignon, Frogs Leap, CA 2019	149
Cabernet Sauvignon, Torres Mas La Plana, Penedes, ESP 2016	179
Cabernet Sauvignon, Faust, Napa Valley, CA 2020	129
Cabernet Sauvignon, Orin Swift Mercury Head, Napa Valley, CA 2019	305
Cabernet Sauvignon, Caymus, Napa Valley, CA 2020	175
Cabernet Sauvignon, Jordan, Alexander Valley, CA 2018	159
Cabernet Sauvignon, PlumpJack Estate, Oakville, Napa	310
Cabernet Sauvignon, Far Niente, Napa Valley, CA 2019	360
Cabernet Sauvignon, Opus One, Oakville, CA 2018	560
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA 2018	204
Petit Verdot, Inkblot, Michael David, Lodi, CA	65
Cab Sauv/Cab Franc, Tenuta San Guido Sassicaia, Bolgheri, IT 2018	510
Cab Franc/Cab Sauv/P Verdot, Gaja, Bolgheri, IT 2016	490
Zinfandel, Klinker Brick, "Old Vine", Lodi, CA, 2019	52
Zinfandel, Seghesio, Sonoma County, CA 2021	65
Zinfandel, St. Francis, Sonoma County, CA	61
Zinfandel Blend, Orin Swift '8 Years in The Desert', CA 2021	110
Zinfandel, Lust by Michael David, Lodi, CA 2017	120

ONE-OFF BOTTLES 15% OFF LISTED PRICE BELOW

Sauvignon Blanc, Ronco del Gnemiz, Friuli, IT 2017	80	64.00
Ancient Vine Cinsault, Michael David, Lodi, CA 2016	88	74.40
Ghiaia Nera, Tenuta Tascante, Etna Rosso, Sicily,	59	47.20
Gevrey Chambertin, Lignier, Cote d'Or, 2013, France	150	120.00
Cabernet Sauv., Cakebread Cellars, Napa, CA 2021	205	164.00
Viognier, Darioush, Napa Valley, CA, 2016	174	139.20



DINNER MENU



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

SOUPS

SIGNATURE LA FONDA TORTILLA SOUP*

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

LIME COCONUT SOUP*

Coconut Milk | Lime | Shredded Chicken | Micro Cilantro | Chile Oil 13

APPETIZERS

CHARRED RED GRAPE BURRATA^v

Burrata Cheese | Red Grapes | Olive Oil | Chives | Grilled Baguette
1 person 16 2 people 28

LUMP CRAB CAKES

Meyer-Lemon-Aioli | Arugula and Frisée Lettuce 24

TABLESIDE GUACAMOLE*^{iv}

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips 21

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 17
Add Red Bird Farms Chicken Breast 9

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 25 Add One Sopaipilla 1.90

FILET Y ENCHILADAS

Char-Grilled 6oz Filet | Two Fresh White Corn Tortillas | Mexican Cheese Blend
Red Chile | Green Chile | Christmas Chile 45 Add One Sopaipilla 1.90

RELLENOS DE LA FONDA^v

Two Hatch Green Chiles filled with Mexican Cheese Blend | Lightly Beer Battered | Shallow-Fried
Shredded Lettuce | Red Chile | Green Chile | Christmas Chile 26
Add Char-Grilled 6oz Filet 20 Add One Sopaipilla 1.90



CHEF SPECIALTIES

DIVER SCALLOPS *

Diver Scallops | Marscapone Red Chile Basmati Rice | Watermelon Beurre Blanc | Asparagus 45

GRILLED TIGER PRAWNS OVER CARNAROLI *

Lobster Risotto | Sautéed Carrots and Asparagus | Ancho-Chipotle Chili Curry Sauce 54

LA FONDA STEAK FRITES *

Flattened Beef Tenderloin | Skinny Fries | Hatch Chili Demi-Glaze | Grain Mustard 34

HUITLACOCHÉ TAMAL & CORN *^{IV}

Char-Grilled Broccolini | Corn Purée | Black Beans | Mushroom | Caramelized Onion Cream
Corn & Spinach | Hard Taco | Huitlacoche Tamal 29
Add Red Bird Farms Chicken Breast 9

GREEN CHILE LOBSTER MAC & CHEESE

Lobster | Sage Derby-Fontal-Gruyere Cheese | Cavatappi Pasta | English Peas
Applewood Bacon | Hatch Green Chile 38

HALF CHICKEN POULET ROUGE *

Pan-Seared Chicken | Chef Rafael Zamora’s Award-Winning White Mole Sauce
Mashed Potato | Broccolini | Carrots 36

PAN-SEARED CHILEAN SEABASS *

Green Chili Risotto | Sauteed Brussel Sprouts 52

PORK SHANK OSSO BUCO *

Tomatillo-Pomegranate Relish | Roasted Garlic Mashed Potatoes 45

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

* 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.

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.