



## STARTERS

### CHILE CON QUESO V|G

Warm Crispy Corn Tortilla Chips | Pico de Gallo **15**

### CHIPS, SALSA & GUACAMOLE V|G

Warm Crispy Corn Tortilla Chips | House Guacamole  
House Salsa **16**

### CHARCUTERIE BOARD

Goat Milk Chevre | Raw Milk Manchego  
Gotes Catalanes | Pickled Quail Eggs  
Hard Salami | Prosciutto di Parma | Spanish Chorizo  
Grainy Mustard | Gherkins | Quince Membrillo Grapes  
Fig Jam | Marcona Almonds | Chocolate Covered  
Spanish Almonds | Toasted Artisan Crackers **19**

### SOUTHWEST LA FONDA CAESAR V

Fresh Romaine Hearts | Cherry Tomatoes | Avocado  
Black Beans | Roasted Corn | Fried Tortilla Strips  
Green Chile | Queso Cotija | Caesar Dressing **12**  
Add Fried Red Bird Farms Chicken Breast **8**

### BUFFALO NACHOS

Buffalo Short Rib | Green Chile Queso  
Pickled Jalapeños | Pinto Beans **22**

### YARD BIRD WINGS

Chicken Wings | Sweet & Spicy Glaze | Carrot  
Celery | House Ranch Dressing **16**

### BLUE CRAB CAKE SLIDERS

Toasted King's Roll | Green Chile Remoulade  
Black Sesame Slaw | Pickled Red Onions **19**

## CHEF SPECIALTIES

### CHILE RELLENO

Hatch Green Chile filled with Mexican Cheese Blend  
Lightly Beer Battered | Shallow-Fried | Posole  
Pinto Beans **13**

### QUESADILLA

Flour Tortillas | Seasoned Chicken | Mexican Cheese  
Blend | Chipotle Sour Cream | Pico de Gallo **17**

### BECK & BULOW GREEN CHILE CHEESEBURGER

Half-Pound NM Grassfed Beef  
Roasted Hatch Green Chile | Toasted Brioche Bun  
Choice of: American | Swiss | Cheddar **20**  
Add Applewood Smoked Bacon **4**

### SNAKE RIVER FARMS WAGYU BEEF HOTDOG

All Beef Wagyu Hotdog | BBQ Ranch  
French Fries **12**

## SIDES

Onion Rings | French Fries | Sweet Potato Fries **5**  
Truffle Fries **10**

## DESSERTS

### LA FONDA HOUSE FLAN

Creamy Vanilla Custard | Caramel Sauce | Tuile  
Assorted Berries **11**

### CHOCOLATE CROISSANT BREAD PUDDING

Crème Anglaise | Piñon | Raisins **12**

V Vegetarian | G Gluten Free

City of Santa Fe Ordinance – Water is served on request only.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

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

Lane Warner, CEC, Executive Chef | Charles Thompson, Chef de Cuisine | Carol Anglin, Manager

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.

## MARGARITAS

### THE "DON" 19

La Gritona Reposado | Milagro Reposado  
Cointreau | Grand Marnier | Fresh Lime | Agave

### CADILLAC GOLD 18

Corralejo Reposado | Grand Marnier  
Fresh Lime | Agave

### SILVER COIN 16

Corralejo Blanco | Cointreau | Fresh Lime

### THE OAXACA 14

Kimo Sabe Joven Mezcal | Triple Sec  
House Margarita Mix

### HOUSE MARGARITA 14

Exotico Blanco | Triple Sec | House Margarita Mix

### LA LOCAL 15

Tumbleroot Agave Spirit | New Mexico Orange Liqueur  
House Margarita Mix

### COCONUT MARGARITA 14

Kimo Sabe Joven Mezcal | Coconut Milk  
Serrano Simple Syrup | Velvet Falernum | Lime Juice

### SPICY SERRANO 15

Exotico | Triple Sec | House Spicy Mix

## COCKTAILS

### LA FONDA SANGRIA 14

House Sangria Mix | Fruit Juices | Stone Fruit Liqueurs  
Red Or White Wine

### SPANISH G&T 14

Hayman's London Dry Gin | Juniper Berries | Fever Tree  
Tonic | Thyme | Lemon Peel | Dehydrated Fruit

### DESERT ROSE 15

Ketel One | Pama | Cointreau | Fresh Lime

### SANTA FE SMASH 14

Elijah Craig | House blackberry syrup | Gifford Apricot

### ADOBE MANHATTAN 16

Buffalo Trace | Noveis Amaro | Antica Fourmula

### GREEN CHILE BLOODY MARY 13

Green Chile Vodka | House Mary Mix  
Loaded Skewer

### CLARIFIED MILK PUNCH 15

Elijah Craig Bourbon | Sherry | Apple Brandy  
Lemon Juice | Baking Spices | Pineapple

### HOT TODDY 14

Buffalo Trace | House Apple Syrup | Atapino Liquer

## WINES BY THE GLASS

Sparkling Rosé, Lucien Albrecht  
Alsace France, NV 14 | 44

Blanc de Noirs, Gruet, NM, NV 12 | 40

Sauvignon Blanc, Giesen, Marlborough,  
New Zealand, 2020 11 | 38

Chardonnay, Hess Shirtail Ranches,  
Monterey County, California, 2019 11 | 39

Sonoma Cutrer Chardonnay,  
Sonoma County, California, 2019 14 | 43

Rosé, Nebbiolo, Ioppa Rusin,  
Colline Novaresi, Italy, 2018 11 | 38

Pinot Noir, Seeker, France, 2019 12 | 38

Cabernet Sauvignon, Smith and Hook,  
Central Coast, California, 2018 14 | 55

Malbec, Zuccardi, Uco Valley,  
Argentina, 2019 13 | 41

Should the vintage shown no longer be available, the next available vintage will be presented.

## BOTTLED BEER

Bud Light 5 | Dos Equis 5 | Corona 5 | Michelob 5  
Santa Fe Pale Ale 6 Please ask your server about draft beer options

## TEQUILA

Fortaleza Blanca	13
Fortaleza Reposado	14
Fortaleza Still Strength	18
Casa Amigos Silver	13
Casa Amigos Reposado	14
Casa Amigos Añejo	16
Chamucos Reposado	14
Clase Azul Plata	36
Clase Azul Reposado	42
Clase Azul Añejo	49
Don Julio Silver	14
Don Julio Reposado	16
Don Julio Añejo	18
Don Julio 1942	31
Herradura Silver	13
Herradura Reposado	14
Herradura Añejo	16
Corralejo Silver	12
Corralejo Reposado	14
Patrón Silver	12
Patrón Reposado	14
Patrón Añejo	16
Patrón Extra Añejo	21
G4 Silver	13
La Gritona	15