



La Fiesta

LOUNGE AT LA FONDA

BAR MENU

CHILE CON QUESO *

Warm Crispy Corn Tortilla Chips | Pico de Gallo 15

CHIPS, SALSA & GUACAMOLE *

Warm Crispy Corn Tortilla Chips | House Guacamole
House Salsa 16

CHARCUTERIE BOARD *

Goat Milk Chevre | Raw Milk Manchego
Gotes Catalanes | Hard Salami | Prosciutto di Parma
Spanish Chorizo | Grainy Mustard | Gherkins | Grapes
Quince Membrillo | Marcona Almonds | Crackers 21

SOUTHWEST LA FONDA CAESAR *

Fresh Romaine Hearts | Cherry Tomatoes | Avocado
Black Beans | Roasted Corn | Fried Tortilla Strips
Green Chile | Queso Cotija | Caesar Dressing 14
Add Red Bird Farms Chicken Breast 8

BUFFALO NACHOS

Buffalo Short Rib | Green Chile Queso
Pickled Jalapeños | Pinto Beans 19

BONELESS WINGS

Chicken Wings | Sweet & Spicy Glaze | Carrot
Celery | House Ranch Dressing 19

TEMPURA SHRIMP

Local Honey | Serrano Aioli | Apple Jicama Slaw 18

BLT

Duroc Bacon | Lettuce | Heirloom Tomato
Avacado Mayo | Pepperjack Cheese | Fries 16

*** Can be modified for Vegetarian or Gluten-Friendly.
Ask your server about Vegan options.**

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.

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



BAR MENU

CHILE RELLENO

Hatch Green Chile filled with Mexican Cheese Blend
Lightly Beer Battered | Shallow-Fried | Posole
Pinto Beans 14

REUBEN

Marbled Rye | Corned Beef | Thousand Island Dressing
Swiss Cheese | Sauerkraut | Fries 16

QUESADILLA

Flour Tortillas | Seasoned Chicken | Mexican Cheese
Blend | Chipotle Sour Cream | Pico de Gallo 18

BECK & BULOW GREEN CHILE CHEESEBURGER *

Half-Pound NM Grassfed Beef
Roasted Hatch Green Chile | Toasted Brioche Bun
Choice of: American | Swiss | Cheddar 21
Add Applewood Smoked Bacon 4

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 12

GELATO

Chocolate | Vanilla | Salted Caramel 10

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MARGARITAS

LA FONDA DOUBLE BARREL MARGARITA 21

Herradura Double Barrel Añejo | Lime Juice
Agave Syrup | Grand Marnier

THE "DON" 20

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 | Agave

THE OAXACA 14

Mezcal | Triple Sec | House Margarita Mix

MANGO COIN 16

100% Agave Tequila Blanca | Cointreau | Agave Syrup
Fresh Lime | Mango

THE DON JULIO 19

Don Julio Añejo | Grand Marnier | Fresh Lime | Agave

PRICKLY PEAR MARGARITA 16

100% Agave Tequila Blanca | Triple Sec
Prickly Pear Essence

TAMARINDO 16

Our Margarita Trail Favorite

Herradura Silver | Orange Liqueur | Tamarind | Fresh Lime
House Mix

SPICY SERRANO 15

Cuervo Tradicional | Triple Sec | House Spicy Mix

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COCKTAILS

LA FONDA SANGRIA 14

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

MEZCAL MARTINI 15

Mezcal | Aperol | Sweet Vermouth | Fresh Lime

It happened in this Bar and the Bartender was likely working for the FBI!

MANHATTAN PROJECT 18

Elijah Craig "La Fonda" Private Barrel | Angostura Amaro
Antica Sweet Vermouth | House Bitters

THE OPPENHEIMER 17

Extra Cold Sapphire | One Drop Dry Vermouth
Honey and Lime Juice Rim

SPANISH G&T 16

Nordes Gin (A Rare Super Gin from Spain)
Juniper Berries | Fever Tree Tonic | Thyme | Lemon Peel
Dehydrated Fruit

GIN FIZZ BLACK 15

Gin | Blackberry Purée | Fresh Lemon | Sparkling Wine

SPIKED CUCUMBER LEMONADE 15

Effen Cucumber Vodka | Lemonade | Mint | Cucumber

RYE AMARETTO SOUR 15

Knob Creek Rye | DiSaronno | Fresh Lemon | Syrup

FRESITA 14

Vodka | Strawberry Purée | Fresh Lemon Juice

GREEN CHILE BLOODY MARY 13

Green Chile Vodka | House Mary Mix | Loaded Skewer

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WINES BY THE GLASS

SPARKLING

Mimosa	10
Elderflower Royal	13
Aperol Spritz	13
Vara, Sparkling, New Mexico Laurent Gruet's New Project	13 48


WHITE

Sauvignon Blanc, Frenzy Marlborough, New Zealand	14 55
Chardonnay, Sonoma Cutrer Russian River Ranches, California	15 59
Pinot Grigio, Bottega Vinaia, Trentino, Italy	14 54

ROSÉ

Maison Saleya Rosé, Côtes de Provence, France	14 55
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RED

Pinot Noir, Substance, Columbia Valley, WA	14 55
Malbec, Achaval Ferrer, Mendoza, Argentina 	15 59
Cabernet Sauvignon, Elemental Substance Columbia Valley, WA	15 59

 Certified Sustainable by Sustainability in Practice (SIP)
Vineyard Certification Program.

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

BOTTLES & CANNED BEER

Please ask your server about today's beer options
5.50 each

MICRO BREW BOTTLES & CANNED BEER

6.00 each

DRAFT BEER

6.50 each

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TEQUILA

La Fonda Private Double Barrel Herradura Añejo	19
Tres Generaciones Blanca	13
Tres Generaciones Añejo	16
Casa Amigos Silver	13
Casa Amigos Reposado	14
Casa Amigos Añejo	16
Chamucos Reposado	14
Clase Azul Gold	69
Clase Azul Reposado	42
Clase Azul Añejo	83
Don Julio Silver	14
Don Julio Reposado	16
Don Julio Añejo	18
Don Julio 1942	43
Herradura Silver	13
Herradura Reposado	14
Herradura Añejo	16
Herradura Ultra Añejo	20
Corralejo Silver	13
Corralejo Reposado	14
Patrón Silver	13
Patrón Reposado	14
Patrón Añejo	16
Patrón Extra Añejo	21
La Gritona	15
Jose Cuervo Tradicional Cristalino	14
Gran Centenario Añejo	18
1800 Cristalino Añejo	20
Gran Coramino Cristalino Reposado	21
Tepozan Silver	14
Tepozan Reposado	16
Tepozan Añejo	18
Milagro Reposado	14
Lalo Blanco	14
Mezcal El Silencio Espadin	13
Mezcal Xicaru Silver	15
Mezcal Xicaru Pechuga Mole	18
Mezcal Xicaru Añejo	18
Mezcal Se Busca Joven	13

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