



# 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  
Avocado Mayo | Pepperjack Cheese | Fries 16

PLEASE ALERT YOUR SERVER ABOUT SEPARATE CHECKS PRIOR TO ORDERING

CHECKS CAN ONLY BE SPLIT THREE WAYS

**\* 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

### CHOCOLATE PIÑON TART

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

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## 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

### ETHEL'S BLUE MARGARITA 15

100% Agave Tequila Blanco | Blue Curacao  
House Margarita Mix

### SILVER COIN 16

Corralejo Blanco | Cointreau | Fresh Lime

### THE OAXACA 14

Mezcal | Triple Sec | House Margarita Mix

### MANGO COIN 16

Silver Tequila | Agave Syrup | Fresh Lime  
Mango | Triple Sec

### LA LOCAL 15

Tumbleroot Agave Spirit | New Mexico Orange Liqueur  
House Margarita Mix

### PRICKLY PEAR MARGARITA 16

100% Agave Tequila Blanco | Triple Sec  
Prickly Pear Essence

### 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

### SPANISH G&T 14

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

### GIN FIZZ BLACK 15

Gin | Blackberry Puree | Fresh Lemon | Sparkling Wine

### DESERT ROSE 15

Ketel One | Pama | Cointreau | Fresh Lime

### SANTA FE SMASH 14

Elijah Craig | Blackberry Syrup  
Pamplemousse Liqueur | Lemon

### ADOBE MANHATTAN 16

Buffalo Trace | Noveis Amaro | Antica Formula

### FRESITA 14

Vodka | Strawberry Puree | Fresh Lemon Juice

### 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

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## WINES BY THE GLASS

### SPARKLING

Mimosa	10
St. Germain Royal	12
Aperol Spritz	12
Vara, Sparkling, New Mexico (Laurent Gruet's New Project)	12   48

### WHITE

Sauvignon Blanc, Frenzy, Marlborough	14   55
Chardonnay, Sonoma Cutrer Russian River Ranches, CA	15   59
Gruener Veltiner, Herman Moser, Kremstal, Austria	14   54

### ROSÉ

Maison Saleya Rosé, Cotes de Provence	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

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

## BOTTLED & CANNED BEER

Please ask your server about today's beer options

5.50 EACH

## DRAFT BEER

6.50 EACH

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## TEQUILA

Tres Generaciones Blanca	13
Tres Generaciones Reposado	15
Tres Generaciones Añejo	16
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
La Gritona	15
Jose Cuervo Tradicional Cristalino	14
Gran Centenario Anejo	18
1800 Anejo	19
1800 Cristallino Anejo	20
Gran Coramino Cristallino Reposado	21
Gran Coramino Anejo	21
Gran Centenario Cristallino	23
Jose Cuervo Reserva Extra Anejo	29

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