



Bell Tower

ROOFTOP AT LA FONDA

CHIPS, SALSA & GUACAMOLE *

Warm Crispy Corn Tortilla Chips | House Salsa
House Roasted Jalapeño Salsa | House Guacamole 16

CHILE CON QUESO *

Warm Crispy Corn Tortilla Chips | House Queso | Hatch Green Chile 15

CHARCUTERIE/SPANISH CHEESEBOARD

Chevre | Raw Milk Manchego | Salami | Prosciutto
Grapes | Fig Almond Jam | Marcona Almonds | Crackers 17

WATERMELON SALAD *

Arugula | Apple Vinaigrette | Chevre | Red Chile Pistachios | Balsamic Reduction 16

FLAT BREADS

Goat Cheese | Fig Almond Jam | Arugula | Prosciutto 16

SHRIMP COCKTAIL *

House Chipotle Cocktail Sauce 16

BURRATA *

Basil-Piñon Pesto | Pickled Red Onion | Crostini 15

AHI TUNA

Sweet Sushi Rice | Ancho Chile Chutney | Preserved Lemon Salad
Blood Orange Vinaigrette | Warm Sesame Soy 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. | City of Santa Fe Ordinance – Water is served on request only.

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

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



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MARGARITAS

LA FONDA DOUBLE BARREL MARGARITA 21
Herradura Double Barrel Anejo | Lime Juice
Agave Syrup | Gran Marnier

ETHEL'S FROZEN BLUE MARGARITA 16
100% Agave Tequila Blanco | Blue Curacao
House Margarita Mix

CADILLAC GOLD 19
Corralejo Reposado | Grand Marnier | Fresh Lime
Agave

SILVER COIN 17
Corralejo Blanco | Cointreau | Fresh Lime

MANGO COIN 17
Silver Tequila | Agave Syrup | Fresh Lime
Mango | Triple Sec

PRICKLY PEAR MARGARITA 17
100% Agave Tequila Blanco | Triple Sec
Prickly Pear Essence

SPICY SERRANO 16
Cuervo Tradicional | Triple Sec | House Spicy Mix

PALOMA 16
Silver Tequila | Pamplemousse Liqueur | Grapefruit Juice
Stiegl Grapefruit Radler

BOTTLED & CANNED BEER

Please ask your server about today's beer options
6.50 EACH

DRAFT BEER

Please ask your server about today's beer options
7.50 EACH

COCKTAILS

LA FONDA FROZEN SANGRIA 15
House Sangria Mix | Fruit Juices | Stone Fruit Liqueurs
Red or White Wine

GIN FIZZ BLACK 16
Gin | Blackberry Puree | Fresh Lemon | Sparkling Wine

DESERT ROSE 16
Ketel One | Pama | Cointreau | Fresh Lime

SANTA FE SMASH 15
Elijah Craig | Blackberry Syrup
Pamplemousse Liqueur | Lemon

FRESITA 15
Vodka | Strawberry Puree | Fresh Lemon Juice

WINES

SPARKLING

Vara, American Sparkling, NM 13

ROSE

Grenache Rose, Fossil Point, Edna Valley, CA 14

WHITE

Evolucio, Furmint, Tokaj, Hungary 14

Sauvignon Blanc, Astrolabe, NZ 15

RED

Malbec, La Posta, Paulucci, Mendoza, Argentina 15

Cabernet Sauvignon, Cannonball, CA 15

WE ADD A 22% GRATUITY FOR PARTIES OF FIVE OR MORE.

PLEASE ALERT YOUR SERVER ABOUT SEPARATE CHECKS PRIOR TO ORDERING | CHECKS CAN ONLY BE SPLIT THREE WAYS