



STARTERS

CHIPS, SALSA & GUACAMOLE *

Warm Crispy Corn Tortilla Chips | House Salsa
House Guacamole 17

SOUTHWESTERN CHOWDER *

Roasted Corn | Crème Fraiche | Green Onions 11

ETHEL'S CHICKEN SALAD

Boston Bibb | Green Grapes | Toasted Almonds
Papaya Vinaigrette | Grilled Flatbread 16

CHILE CON QUESO

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

SIGNATURE LA FONDA TORTILLA SOUP *

Roasted Tomato-Pasilla Chile | Chicken Broth
Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 11

LA FONDA CAESAR *

Fresh Romaine Hearts | Cherry Tomatoes
Queso Cotija Caesar Dressing | Sourdough Croutons 17
Add Grilled Red Bird Farms Chicken 8

KALE & QUINOA SALAD *

Romero Farms Kale | Quinoa | Blue Cheese | Red Grapes
Toasted Pecans | Maple Pecan Vinaigrette 17
Add Grilled Red Bird Farms Chicken 8

HANDHELDS

SIDES Onion Rings | French Fries | Sweet Potato Fries Truffle Fries 5

BECK & BULOW BEEF TACOS *

Braised Short Rib | Mojo Picante | Micro Cilantro
Purple Cabbage Grilled Pineapple Slaw
Pickled Red Onion | Green Rice with Piñon
Black Beans 27 No side included.

BECK & BULOW GREEN CHILE CHEESEBURGER *

NM Grassfed Beef | Roasted Hatch Green Chile
Toasted Brioche Bun
Choice of: American | Swiss | Cheddar 21
Add Applewood Smoked Bacon 4
Vegan Patty Available Add. 1

SANTA FE FRENCH DIP

Thin-Sliced Slow Roasted 1855 Prime Rib | Green Chile
Swiss Cheese | Roasted Garlic | Telera Bun | Au Jus
Skinny Fries 21

CHICKEN SHAWARMA

Chicken Thigh | Pita | Tzatziki Sauce | Artisan Salad
Lemon Rice 22

CHEF SPECIALTIES

CAMPFIRE TROUT *

Oatmeal Crusted Rainbow Trout | Roasted Cauliflower
Two Eggs Any Style | Romesco Almond Sauce 29

GRILLED PORK CHOP *

Pork Chop | Grilled Potatoes | Green Chile
Fig-Apple Demi Glace | One Egg Any Style 29

GREEN CHILE MAC & CHEESE

Sage Derby-Fontal-Gruyere Cheese | English Peas
Applewood Bacon | Hatch Green Chile 18
Add Red Bird Chicken 8

RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce
Red Chile | Green Chile | Christmas Chile 25
Add One Sopaipilla 1.90

PORK BELLY BUNS *

Steamed Bao Buns | Szechuan Pepper
Gochujang Mango | Cilantro | Thai Basil | Fresh Mint
Charred Cabbage | Pickled Cucumber 26

*Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole*

CARNE ASADA BORRACHA *

Beer Marinated Char Grilled Flat Iron Steak
Refritos | Roasted Hatch Green Chile
Roasted Tomato Sauce | Cheese Enchilada
Pico de Gallo | Guacamole | Sour Cream 29

ENCHILADAS

Two Fresh White Corn Tortillas Mexican Cheese Blend
Shredded Beef or Chicken | Red Chile | Green Chile
Christmas Chile 24 Add One Sopaipilla 1.90

*Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole*

* Can be modified to 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.

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine

Lunch | Fall 2023