



STARTERS

CHIPS, SALSA & GUACAMOLE *

Warm Crispy Corn Tortilla Chips | House Salsa
House Guacamole 18

CHILLED CORN SOUP

Bacon Corn Relish | Crème Fraiche | Chives | Chile Oil 12

ETHEL'S CHICKEN SALAD

Boston Bibb | Green Grapes | Toasted Almonds
Papaya Vinaigrette | Grilled Flatbread 17

CHILE CON QUESO

Warm Crispy Corn Tortilla Chips | House Queso
Hatch Green Chile | Pico de Gallo 16

SIGNATURE LA FONDA TORTILLA SOUP *

Roasted Tomato-Pasilla Chile | Chicken Broth
Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 12

LA FONDA CAESAR *

Fresh Romaine Hearts | Cherry Tomatoes
Queso Cotija Caesar Dressing | Sourdough Croutons 18
Add Grilled Red Bird Farms Chicken 9

KALE & QUINOA SALAD *

Romero Farms Kale | Quinoa | Blue Cheese | Red Grapes
Toasted Pecans | Maple Pecan Vinaigrette 18
Add Grilled Red Bird Farms Chicken 9

HANDHELDS

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

BECK & BULOW GREEN CHILE CHEESEBURGER *

NM Grassfed Beef | Roasted Hatch Green Chile
Toasted Brioche Bun
Choice of: American | Swiss | Cheddar 22
Add Applewood Smoked Bacon 4
*Vegan Patty Available

BECK & BULOW BISON SHORT RIB TACOS *

Pulled Bison Short Rib | Mojo Picante | Micro Cilantro
Purple Cabbage Grilled Pineapple Slaw
Pickled Red Onion | Green Rice with Piñon
Black Beans 28

FRENCH DIP *

Thin-Sliced Slow Roasted 1855 Prime Rib
Swiss Cheese | Caramelized Onions | Telera Bun
Au Jus Lie 22

RED BIRD CHICKEN BREAST SANDWICH

Telera Bread | Brie | Applewood Bacon
Avocado | Heirloom Tomato | Shredded Lettuce
Honey-Serrano Vinaigrette 23

CHEF SPECIALTIES

CAMPFIRE TROUT *

Roasted Tri-Color Fingerling Potatoes | Haricots Verts
Crispy Bacon | Sunnyside Cage-Free Egg 30

GREEN CHILE MAC & CHEESE

Sage Derby-Fontal-Gruyere Cheese | English Peas
Applewood Bacon | Hatch Green Chile 19
Add Red Bird Chicken 9

FREE RANGE CHICKEN BREAST

Roasted Corn-Farro Salad | Harissa Carrots
Apple Cider Reduction 36

CARNE ASADA BORRACHA

Beer Marinated Char Grilled Flat Iron Steak
Chorizo Refritos | Roasted Hatch Green Chile
Roasted Tomato Sauce | Cheese Enchilada
Pico de Gallo | Guacamole | Sour Cream 30

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

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

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*

BRISKET BURNT ENDS

Steamed Bao Bun | Pickled Cucumber
Smokey Chipotle BBQ Sauce | Green Papaya Slaw 27

*** 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.