

ROOM SERVICE MENU



TO PLACE YOUR ORDER
CALL EXT. 4104



La Plazuela

RESTAURANT AT LA FONDA



BREAKFAST 7–10:30 am * * * *

La Fonda Eggs Benedict *

Two Poached Eggs | Toasted English Muffin
Canadian Bacon Grilled Tomatillos | House Made
Hollandaise Sauce | Grilled Breakfast Potatoes 18

Huevos Rancheros *

Two Eggs Over-Easy | Corn Tortillas | Asadero Cheese
Red Chile | Green Chile | Christmas Chile
Crispy Tortilla Strips | Smoky Black Beans | Pork Posole
Warm Flour Tortilla 16

Huevos de Cualquier Estilo *

Two Eggs Any Style | Grilled Breakfast Potatoes
Applewood Smoked Bacon or Sausage Links or
Ham Steak 16

New Mexico Burrito *

Flour Tortilla | Scrambled Eggs | Chorizo Sausage
Grilled Breakfast Potatoes | Asadero Cheese
Red Chile | Green Chile | Christmas Chile
Smoky Black Beans 16

Omelet *

Three Eggs | Choice of Three: Ham | Avocado
Chorizo Sausage | Hatch Green Chile
Smoked Salmon | Bell Peppers | Onions
Sautéed Mushrooms | Cheddar Mexican Cheese
Blend | Grilled Breakfast Potatoes 17
Additional Items 1.50

Oatmeal *

Hot Milk | Brown Sugar | Fresh Seasonal Berries 14

Biscuits and Gravy

Biscuits | Green Chile & Sausage Gravy
One Biscuit 10 Two Biscuits 15

Brioche French Toast

Whipped Butter | Fresh Seasonal Berries
Maple Syrup 16

Pancakes

Choice of Buttermilk | Blueberry | Blue-Corn Piñon
Whipped Butter | Fresh Seasonal Berries
Maple Syrup 15

BREAKFAST 7–10:30 am * * * *

Local Granola Parfait

Fresh Seasonal Berries | Yogurt 13

Avocado Toast *

Roasted Poblano Fig Jam | Applewood Smoked Bacon
Avocado | Arugula | Wheat Toast | Egg Any Style 17

Huevos Oaxacas

Green Onion-Cilantro Scrambled Eggs
Crispy Fried Tortilla Strips | Salsa Roja | Poblano Rajas
Black Beans | Mexican Cheese Blend
Grilled Breakfast Potatoes 16

LOCAL COLD PRESSED JUICE FROM VERDE

Immune Booster *

Carrot | Pineapple | Orange | Ginger | Mint
Turmeric 11

Spring Greens *

Cucumber | Spinach | Apple | Orange | Pineapple
Parsley | Kale | Lemon 11

A LA CARTE

Single Egg Any Style 6 * Tofu Scramble 7
Black Beans | Pinto Beans | Breakfast Potatoes 5
Pork Posole Small 6 Pork Posole Large 10
Applewood Smoked Bacon (3 Strips) 6
Sausage Links (2 Links) 6 Ham Steak 6
* Vegan Sausage (3 Links) 5
Fresh Fruit | Yogurt | Pecans 8
Red Chile | Green Chile | Salsa 4
House Pastry 6
English Muffin | Bagel | Toast | Tortilla 4
* Gluten-Free Toast or Muffin 4

LUNCH 11am–2pm

STARTERS

Chips, Salsa & Guacamole *

Warm Crispy Corn Tortilla Chips | House Salsa
House Guacamole 17

Chile con Queso

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

Kale & Quinoa Salad *

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

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 Red Bird Farms Chicken 8

HANDHELDS

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

Vegan Patty Available

Beck & Bulow Bison Short Rib Tacos *

Pulled Bison Short Rib | Mojo Picante
Purple Cabbage Grilled Pineapple Slaw
Pickled Red Onion | Green Rice with Piñon
Micro Cilantro | Black Beans 27

SIDES

Onion Rings | French Fries | Sweet Potato Fries 6
Truffle Fries 10

LUNCH 11am–2pm

CHEF'S SPECIALTIES

Campfire Trout *

Roasted Tri-Color Fingerling Potatoes | Haricots Verts
Crispy Bacon | Sunnyside Cage-Free Egg 29

Green Chile Mac & Cheese

Sage Derby-Fontal-Gruyere Cheese | English Peas
Applewood Bacon | Hatch Green Chile 15
Add Red Bird Chicken 8

Red Bird Chicken Breast Sandwich

Roasted Corn-Farro Salad | Harissa Carrots
Apple Cider Demi-Glace 22

NORTHERN NEW MEXICO SPECIALTIES

*Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole
Add One Sopaipilla 1.90*

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

Enchiladas

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

Carne Asada Borracha

Beer Marinated Char Grilled Sirloin Steak
Chorizo Refritos | Roasted Hatch Green Chile
Roasted Tomato Sauce | Cheese Enchilada 29

*** 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.

Lane Warner, CEC, Executive Chef

Rafael Zamora, Chef de Cuisine | Nallely Garcia, Manager

STARTERS

Artisanal Bread Board*

House Blue Corn Muffins | Artisanal Bread
House Whipped Butter 4/person

Signature La Fonda Tortilla Soup*

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

Strawberry & Goat Cheese Salad*

Organic Arugula | Strawberries | Goat Cheese
Apple Vinaigrette | Candied Walnuts
Balsamic Reduction 19

Charred Red Grape Burrata

Burrata Cheese | Red Grapes | Olive Oil | Chives
Grilled Baguette 1 person 16 2 people 27

Salbixada Mussels

Mussels | Spanish Chorizo | Beer and Coconut Broth
Leeks | Bell Peppers 27

La Fonda Caesar*

Fresh Romaine Hearts | Queso Cotija Caesar Dressing
Cherry Tomatoes | Sourdough Croutons 17
Add Red Bird Farms Chicken Breast 9

CHEF’S SPECIALTIES

Campfire Trout*

Roasted Tri-Color Fingerling Potatoes | Crispy Bacon
Haricots Verts | Sunnyside Cage-Free Egg 29

Half Chicken Poulet Rouge

Pan-Seared Chicken | Baked Sweet Potato
Steamed Bok Choy | Yuzu Lime Juice
Red Chili Paste Kosho 35

8 oz New York Strip Steak Au Poivre

Mashed Potatoes | Roasted Green Chile
Huitlacoche | Demi-Glaze 54

Grilled Tiger Prawns over Carnaroli

Lobster Risotto | Sautéed Carrots and Asparagus
Ancho-Chipotle Chili Curry Sauce 54

Huitlacoche Tamal & Corn*

Char-Grilled Broccolini | Corn Purée | Black Beans
Mushroom | Caramelized Onion Cream
Corn & Spinach | Hard Taco | Huitlacoche Tamal 29
Add Red Bird Farms Chicken Breast 9

La Fonda Steak Frites

Flattened Beef Tenderloin | Skinny Fries
Hatch Chili Demi-Glaze | Grain Mustard 34

NORTHERN NEW MEXICO SPECIALTIES

*Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole
Add Sunnyside Cage-Free Egg 3*

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 Char-Grilled 6oz Filet 20
Add One Sopaipilla 1.90

Filet Y Enchiladas

Char-Grilled 6oz Filet | Two Fresh White Corn Tortillas
Mexican Cheese Blend | Red Chile | Green Chile
Christmas Chile 44 Add One Sopaipilla 1.90

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

DESSERTS 7 am–9 pm

Chocolate Brownies and Vanilla Milkshake 13

Brioche Bread Pudding

Crème Anglaise | Raspberry Ice Cream 15

Chocolate Piñon Tart

Roasted Piñon | Dark Chocolate

Dulce de Leche-Banana Gelato

Prickley Pear Coulis 13

Flan

Creamy Vanilla Custard | Caramel Sauce

Fresh Raspberries 13

Gelato

Chocolate | Vanilla | Salted Caramel 11

Sorbet Trio

Mango | Pomegranate | Blood Orange 10

BEVERAGES

Freshly Brewed Coffee or Decaf,

Herbal Tea or Black Tea

2 Cup Pot 9 6 Cup Pot 24

Orange Juice | Grapefruit Juice 5.50

Tomato | V8 | Apple | Cranberry 5

Milk | 2% | Skim | Chocolate 4.50

Coke | Diet Coke | Sprite | Ginger Ale 4.50

TO PLACE YOUR ORDER CALL EXT. 4104

*** 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.

Lane Warner, CEC, Executive Chef

Rafael Zamora, Chef de Cuisine | Nallely Garcia, Manager

AFTER HOURS ROOM SERVICE PROVIDED BY LA FIESTA LOUNGE.

PLEASE SEE NEXT PAGE. Only Available 9-10pm

AFTER HOURS 9–10 pm ONLY

STARTERS

Chile con Queso *
Warm Crispy Corn Tortilla Chips | Pico de Gallo 15

Chips, Salsa & Guacamole *
Warm Crispy Corn Tortilla Chips | House Guacamole
House Salsa 17

Charcuterie Board *
Chevre | Raw Milk Manchego | Gotes Catalanes
Hard Salami | Prosciutto di Parma | Spanish Chorizo
Grainy Mustard | Gherkins | Quince Membrillo
Grapes | 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 17
Add Red Bird Farms Chicken Breast 8

Buffalo Nachos
Buffalo Short Rib | Green Chile Queso
Pickled Jalapeños | Pinto Beans 23

Boneless Wings
Chicken Wings | Sweet & Spicy Glaze | Carrot
Celery | House Ranch Dressing 17

AFTER HOURS 9–10 pm ONLY

CHEF SPECIALTIES

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

Quesadilla
Flour Tortillas | Seasoned Chicken
Mexican Cheese Blend | Chipotle Sour Cream
Pico de Gallo 17

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
Vegan Patty Available

Snake River Farms Wagyu Beef Hotdog
All Beef Wagyu Hotdog | BBQ Ranch | French Fries 12

SIDES
Onion Rings | French Fries | Sweet Potato Fries 6
Truffle Fries 10

DESSERTS

Flan
Creamy Vanilla Custard | Caramel Sauce
Fresh Raspberries 12

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

*** 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.

Lane Warner, CEC, Executive Chef
Rafael Zamora, Chef de Cuisine | Nallely Garcia, Manager