

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
Sopaipilla*

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

Charles Thompson, Chef de Cuisine | Carol Anglin, Manager

DINNER 5–9 pm

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

Local Heirloom Tomato Tart

Spanish Goat Cheese | Poached Egg | EVOO
Smoked Salmon | Red Onion Frisée Salad 18

La Fonda Caesar *

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

Quail Breast

Marinated Quail | White Corn Polenta
Honey Mustard | Tellicherry Pepper
Port Wine Reduction 23

CHEF'S SPECIALTIES

Campfire Trout *

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

Free Range Chicken Breast

Roasted Corn-Farro Salad | Harissa Carrots
Apple Cider Reduction 35

Lamb Chops

Lamb Chops | Pearl Pasta Risotto | Rainbow Chard
Brandy Mint Shallots | Mustard Demi-Glace 49

DINNER 5–9 pm

Tiger Prawns *

Tajin Grilled Tiger Prawns | Wild Rice Cake
Shrimp Velouté | Sweezy Soy | Pea Shoot Salad 46

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 8

La Fonda Steak Frites

Flat Iron Steak | House Made Steak Fries
Swiss Chard | Caramelized Onions
Applewood Bacon | Hollandaise Sauce
Ancho Chile Demi Glaze 33

NORTHERN NEW MEXICO SPECIALTIES

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

Enchiladas

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

Filet y Enchiladas

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

DESSERTS 7 am–9 pm

La Fonda Bread Pudding

Baguette | Croissant | Mexican Chocolate
Piñon | Raisins | Crème Anglaise 13

Flan

Creamy Vanilla Custard | Caramel Sauce
Fresh Raspberries 12

Gelato

Chocolate | Vanilla | Salted Caramel 11

Sorbet Trio

Mango | Pomegranate | Blood Orange 10

Chocolate Piñon Tart

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

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

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**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

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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