



LUNCH SMALL PLATES

Signature La Fonda Tortilla Soup*

Roasted Tomato-Pasilla Chile | Chicken Broth | Pulled Chicken
Mexican Cheese Blend | Avocado | Lime Tortilla Strips 9

Roasted Green Chile-Corn Chowder

Chunky Chowder | Hatch Green Chile | Roasted Corn | Potatoes
Bell Peppers | Crispy Fried Leeks 8

Red Chile Cranberry Glazed Baked Brie

Grilled Honey Crisp Apples | Piñon | Orange Zest
Grain Mustard Vinaigrette | Croustades 13

La Fonda Caesar

Fresh Romaine Hearts | Queso Cotija Caesar Dressing
Cherry Tomatoes | Sourdough Croutons 11
Add Grilled Chicken 17

Chile con Queso

Warm Crispy Corn Tortilla Chips | Melted Queso | Green Chile
Sautéed Spanish Chorizo Palacios 14

SANDWICHES

*Choice of Seasoned French Fries | Sweet Potato Fries
Caesar Salad | Onion Rings*

Hatch Green Chile Cheeseburger

Freshly Ground Beef | Roasted Hatch Green Chile
Toasted Brioche Bun | American | Swiss | Cheddar 15
Add Applewood Smoked Bacon 17

Grilled Portabello on Focaccia

Grilled Portabello | Sweet Onion Relish | Sliced Pears
Blue Cheese | Baby Spinach | Chipotle Aioli | Cheddar 15

*Indicates Gluten Free

All seafood is sustainably harvested.

City of Santa Fe Ordinance – Water is served on request only.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

We add a 20% gratuity for parties of six or more.

Lane Warner, CEC, Executive Chef | Randy Tapia, Chef de Cuisine | Carol Anglin, Manager



SPECIALTIES OF THE CHEF

Herb Crusted Chicken Pot Pie

Grilled Chicken | Sweet Potatoes | Peas | Sweet Corn | Pearl Onions
Carrots | Creamy Guajillo Chile-Chicken Velouté | Herbed Pastry Crust 18

Panko Crusted Rainbow Trout

Rainbow Trout | Sweet Corn Purée | Orange Butter Sauce
Seasonal Grilled Vegetables | Butternut Squash Gratin 24

Pappardelle Pasta

Pappardelle Pasta | Roasted Red Bell Peppers | Roasted Butternut Squash
Fresh Kale | Caramelized Onions | Goat Chèvre | Spiced Walnuts
Fire Roasted Tomato Cream 22
Add Duck & Foie Gras Sausage 26

Local Bison Short Rib Tacos *

Pulled Short Rib Bison | Mojo Picon | Purple Cabbage Grilled Pineapple Slaw
Pickled Red Onion | Micro Cilantro
Green Rice | Black Beans 26

Cashew Cake

Carmelized Onion | Baked Goat Cheese | Grapes | Roasted Red Pepper Coulis
Baby Spinach | Seasonal Vegetables | Creamy Sweet Potato Polenta 22

NORTHERN NEW MEXICO SPECIALTIES

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

Enchiladas del Norte

White Corn Tortillas | Shredded Beef or Chicken or Mexican Cheese Blend
Red | Green | Christmas Chile 21

Rellenos de La Fonda

Two Green Chiles | Mexican Cheese Blend
Lightly Beer Battered | Shallow-Fried
Red | Green | Christmas 22