



## LUNCH & DINNER MENU

### STARTERS

#### CHIPS, SALSA & GUACAMOLE

Warm Crispy Tortilla Chips | Housemade Salsa  
Guacamole 15

#### SIGNATURE LA FONDA TORTILLA SOUP\*

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

#### LA FONDA CAESAR

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

### HANDHELDS

#### HATCH GREEN CHILE CHEESEBURGER

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

#### 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

### ENTREÉS

#### PAN ROASTED RED BIRD CHICKEN

Charred Orange-Achiote Glaze | Blue Corn Tamale  
Green Chile | Asadero Cheese | Seasonal Vegetables 28

#### RAINBOW TROUT\*

Blue Corn Crusted Trout | Warm Fingerling  
Potato Salad | Lemon Butter Sauce  
Seasonal Vegetables 23

#### PAPPARDELLE PASTA

Crispy Pork Belly | Green Chile Morel Cream  
Figs | Roasted Garlic | Carmelized Onion  
Goat Cheese 30

#### FILET Y ENCHILADAS

Char-Grilled 6oz Filet | White Corn Mexican  
Cheese Enchiladas | Red Chile | Green Chile  
Christmas Chile 35

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

### DESSERT

#### CHOCOLATE MOLTEN CAKE

Rich Double Chocolate Cake | Dark Chocolate Truffle Center  
Dark Rum Cream Anglaise 8

\*Indicates Gluten Free