



## LUNCH AT LA PLAZUELA

### 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

### CHILE CON QUESO

Crispy Tortilla Chips | Melted Queso  
Green Chile 14

### LA FONDA CAESAR

Fresh Romaine Hearts | Queso Cotija Caesar Dressing  
Cherry Tomatoes | Sourdough Croutons 11  
Add Grilled Chicken 6

### ETHEL'S CHICKEN SALAD

Boston Bib Lettuce | Green Grapes  
Toasted Almonds | crunchy croustades  
papaya vinaigrette 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

### FRENCH DIP

Thin-Sliced Slow Roasted 1855 Prime Rib  
Caramelized Onions | Telera Bun | Au Jus Lie  
Swiss Cheese 20

### BUTTERMILK OPEN-FACED FRIED CHICKEN SANDWICH

French Bread | Applewood Smoked Bacon  
Avocado | Tomato | Shredded Lettuce  
Honey-Serrano Vinaigrette 14

## CHEF SPECIALTIES

### FREE-RANGE CHICKEN BREAST\*

Pan Roasted Chicken | Sweet Corn Salad  
Roasted Red Pepper Vinaigrette | Seasonal Vegetables 28

### RAINBOW TROUT\*

Blue Corn Crusted Trout | Papaya-Avocado Salsa  
Yukon Gold Potatoes and Sweet Onions  
Seasonal Vegetables 24

### PAPPARDELLE PASTA

Fresh Peas | Leeks | Morels | Spinach | Olive Oil  
Roasted Garlic | Arugula | Pesto | Aged Parmesan 22  
Add Redbird Chicken Breast 6

### ENCHILADAS

Two Fresh White Corn Tortillas | Mexican  
Cheese Blend | Shredded Beef or Chicken  
Red Chile | Green Chile | Christmas Chile 21  
*Served with Pork Posole | Pinto or Black Beans  
Sour Cream | Pico de Gallo | Guacamole | Sopaipilla*

### RELLENOS DE LA FONDA

Two Green Chiles filled with Mexican Cheese Blend  
Lightly Beer Battered | Shallow-Fried | Pinto or Black  
Beans | Sour Cream | Shredded Lettuce | Pico de Gallo  
Red | Green | Christmas Chile 23

### CARNE ASADA BORRACHA

Beer Marinated | Char Grilled Sirloin Steak  
Chorizo Refritos | Roasted Green Chile  
Roasted Tomato Sauce | Cheese Enchilada  
Pico de Gallo | Guacamole | Sour Cream 28

### 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

## DESSERT

### CHOCOLATE MOLTEN CAKE

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

### FLAN\*

Creamy Vanilla Custard | Caramel Sauce  
Fresh Raspberries 9

### SORBET TRIO 8

### LEMON CURD

Raspberry Coulis | Raspberries | Whipped Cream 10

\*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 | Carol Anglin, La Plazuela Restaurant Manager