



TERRACE DINING 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

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