

Breakfast

La Fonda Eggs Benedict

Two poached eggs served on a toasted English muffin with Canadian bacon and grilled tomatillos topped with house made Hollandaise sauce and fresh cilantro, served with grilled breakfast potatoes 13

Huevos Rancheros

Two eggs cooked over-easy, served on corn tortillas, New Mexico Hatch red, green or Christmas chile, asadero cheese and crispy tortilla strips, served with smoky black beans, pork posole and warm flour tortilla 12

Chile Relleno con Huevos de Cualquier Estilo

Beer battered chile relleno topped with two eggs any style, New Mexico Hatch red, green or Christmas chile and smoky black beans 13

Huevos de Cualquier Estilo

Two eggs cooked any style served with your choice of apple wood smoked bacon, sausage links or ham steak and grilled breakfast potatoes and toast 14

Huevos Oaxacas

Green onion cilantro scrambled eggs with crispy fried tortilla strips, salsa roja, poblano rajas and topped with assorted Mexican cheeses, served with black beans and grilled breakfast potatoes 13

Chuletas de Puerco

Char-grilled pork chop served with two eggs any style, grilled breakfast potatoes and pinto beans 15 two chops 21

New Mexico Burrito

A flour tortilla filled with scrambled eggs, chorizo sausage and grilled breakfast potatoes, covered with New Mexico Hatch red, green or Christmas chile and topped with asadero cheese, served with smoky black beans 12

Omelet

Three egg omelet with your choice of ham, avocado, chorizo sausage, green chile, smoked salmon, bell peppers, sautéed mushrooms, onions, cheddar or Mexican cheese served with grilled breakfast potatoes 13

Beverages

Freshly brewed regular or decaf 3
Hot herbal or black tea 3
Espresso 4
Cappuccino and Latte 5
Hot chocolate 3
Milk, 2%, skim, Soy or chocolate 3
Pure squeezed orange juice 4
Pure squeezed grapefruit juice 4
Tomato, V-8, Apple or Cranberry Juice 3
Sodas 3

Water is served on request only

Please allow us to add 20% gratuity to parties of 6 or more.

Executive Chef Lane Warner

Trucha Con Huevos

Pan-fried rainbow trout served with two eggs any style, grilled breakfast potatoes and toast 14

Brioche French Toast

Served with whipped butter, fresh seasonal berries and maple syrup 12

Malted Belgian Waffle

Served with whipped butter, fresh seasonal berries and maple syrup
Plain 10 * Banana Pecan plus 2

Croissant Breakfast Sandwich

Three scrambled eggs on a croissant with mayonnaise, tomato, crispy bacon, green chile and asadero cheese 12

Pancakes

Your choice of buttermilk, whole wheat, blueberry or blue-corn piñon served with whipped butter, fresh seasonal berries and maple syrup 12

Plain or Cinnamon Apple Oatmeal

Served with hot milk and brown sugar 7
with cinnamon apple plus 1
with fresh seasonal berries plus 3

Biscuits and Gravy

Fresh-baked biscuits with roasted green chile and sausage creamed gravy 9

La Plazuela

Sliced seasonal fresh fruits topped with honey-granola yogurt and toasted pecans, served with fresh-baked pastry and your choice of coffee or hot tea 14

Crunchy Granola Parfait

Served with fresh seasonal berries and yogurt 12

Dry Cereals

Served with skim milk, 2% milk, or light cream 6 Add fresh seasonal berries 9

Smoothies (8 oz.)

Mango, strawberry/banana, green apple or Acai, a super antioxidant blend of blackberry, blueberry and pomegranate 8

A La Carte

Single egg, any style 4
Black beans, pinto beans or breakfast potatoes 4
Pork Posole, small bowl 5
Pork Posole, large bowl 7
Apple wood smoked bacon (3 strips) 5
Sausage links (2 links) 5
Ham steak 5
Fresh fruit, yogurt and pecans 6
Red chile, green chile or salsa 3
Fresh French pastry 5
English muffin, bagel, toast or tortilla 3

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