



**LA FONDA EGGS BENEDICT**

Two Poached Eggs | Toasted English Muffin | Canadian Bacon  
Grilled Tomatillos | House Made Hollandaise Sauce  
Grilled Breakfast Potatoes 16

**HUEVOS RANCHEROS**

Two Eggs Over-Easy | Corn Tortillas | Asadero Cheese  
Red Chile | Green Chile | Christmas Chile  
Crispy Tortilla Strips | Smoky Black Beans | Pork Posole  
Warm Flour Tortilla 12

**HUEVOS DE CUALQUIER ESTILO**

Two Eggs Any Style | Applewood Smoked Bacon or  
Sausage Links or Ham Steak | Grilled Breakfast Potatoes 14

**NEW MEXICO BURRITO**

Flour Tortilla | Scrambled Eggs | Chorizo Sausage  
Grilled Breakfast Potatoes | Asadero Cheese  
Red Chile | Green Chile | Christmas Chile | Smoky Black Beans 12

**OMELET**

Three Eggs | Choice of Three: Ham | Avocado | Chorizo Sausage  
Hatch Green Chile | Smoked Salmon | Bell Peppers | Onions  
Sautéed Mushrooms | Cheddar | Mexican Cheese Blend  
Grilled Breakfast Potatoes 14

Additional Items .75

**OATMEAL\***

Hot Milk | Brown Sugar 7  
Fresh Seasonal Berries add 3

**LOCAL COLD PRESSED JUICE FROM VERDE**

**IMMUNE BOOSTER\***

Carrot | Pineapple | Orange | Ginger  
Mint | Tumeric 9

**BEVERAGES**

Freshly Brewed Local Aroma Coffee Regular | Decaf 3  
Hot Herbal | Black Tea 3  
Milk | 2% | Skim | Soy | Almond | Chocolate 3  
Orange Juice 4  
Grapefruit Juice 4  
Tomato | V-8 | Apple | Cranberry Juice 3  
Sodas 3

**BRIOCHE FRENCH TOAST**

Whipped Butter | Fresh Seasonal Berries  
Maple Syrup 13

**MALTED BELGIAN WAFFLE**

Whipped Butter | Fresh Strawberries  
Maple Syrup  
Plain 13 Banana Pecan 14

**PANCAKES**

Choice of Buttermilk | Blueberry | Blue-Corn Piñon  
Whipped Butter | Fresh Seasonal Berries  
Maple Syrup 12

**LOCAL GRANOLA PARFAIT**

Fresh Seasonal Berries | Yogurt 10

**AVOCADO TOAST**

Roasted Poblano Fig Jam | Applewood Smoked Bacon  
Avocado | Arugula | Wheat Toast | Egg Any Style 15

**TRUCHA BREAKFAST BOWL**

Poached or Scrambled Egg | Grilled Rainbow Trout  
Grilled Breakfast Potatoes | Ham Steak | Flour Tortilla  
Asadero Cheese | Hatch Green Chile 18

**HUEVOS OAXACAS**

Green Onion-Cilantro Scrambled Eggs | Crispy Fried  
Tortilla Strips | Salsa Roja | Poblano Rajas | Black Beans  
Mexican Cheese Blend | Grilled Breakfast Potatoes 13

**GREEN HYDRATION SWEETNESS\***

Apple | Cucumber | Spinach | Kale | Carrot | Celery  
Parsley | Lemon | Chia Seeds 9

**A LA CARTE**

Single Egg Any Style 4  
Black Beans | Pinto Beans | Breakfast Potatoes 4  
Pork Posole Small 5 Pork Posole Large 9  
Applewood Smoked Bacon (3 Strips) 5  
Sausage Links (2 Links) 5 Ham Steak 5  
Fresh Fruit | Yogurt | Pecans 6  
Red Chile | Green Chile | Salsa 3  
House Pastry 5  
English Muffin | Bagel | Toast | Tortilla 3

\* Indicates gluten free options.

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 | Bobby Griffing, Chef de Cuisine | Carol Anglin, Manager