



# Bell Tower

ROOFTOP AT LA FONDA

## ROOFTOP SNACKS

CHIPS | SALSA | GUACAMOLE ♦ 15

MARINATED OLIVES ♦ 4

QUESADILLAS 13

Pork Carnitas, Borrego or Spice Pulled Chicken | Local Green Chile | Asadero

CHILE CON QUESO 12

Warm Tortilla Chips | House Three Blended Cheeses | Local Green Chile

THREE SOUTHWEST SLIDERS (PORK OR LAMB) & KETTLE CHIPS 14

Pork Carnitas with Jicama Slaw & Avocado | Local Brioche

House Braised Lamb with Red Onion Escabeche & Local Feta | Local Brioche

CHEESE & CHARCUTERIE 16

Duck Pate with Black Truffle | Dry Aged Genoa Salami | Triple Crème Brie

Fig Jam | Local Gruyere | House Gherkins | Mixed Olives | Garlic

## SWEETS

ASSORTED MINI DESSERTS 4 each

Chocolate Oreo Cookie

Vanilla Chocolate Chip

Raspberry Shortbread

Key Lime Graham Crackers

## LIBATIONS

BELL TOWER SOUR 15

La Fonda Barrel Select Knob Creek | Citrus | Ginger Syrup

Grapefruit | Hopped Grapefruit Bitters | Angostura Bitters

MANA MARGARITA\* 19

La Fonda Barrel Select Patrón Añejo | Velvet Falernum | Patrón Mango Citrónge

Tiki Bitters | House Margarita Mix

PATRONIC 12

Patron Silver | Fever Tree Citrus Tonic | Orange

PALOMA 13

Herradura Silver | Q Grapefruit Soda

TOWER SUNSET 14

Espolón Blanco | House Margarita Mix | Pomegranate Grenadine | Patrón Citrónge

SATURN 16

Hendricks Gin | Citrus | Passion Fruit Syrup | Orgeat | Velvet Falernum | Bitters

ETHEL'S BLUE MARGARITA 12

Hornitos Plata | Giffard Blue Curacao | House Margarita Mix

*\*Signature drink glass available for purchase \$25*

# WINE

WHITE & PINK	glass	bottle
Pinot Gris   <b>ELK COVE</b>   Oregon   2016	13	42
Sauvignon Blanc   <b>HONIG</b>   Napa   2017	14	45
Chardonnay   <b>HESS</b>   California   2016	11	35
Albarino   <b>MARTIN CODAX</b>   Spain   2016	12	38
Rosé Gris de Gris   <b>DOMAINE FONTSAINTE</b>   France   2016	12	38
Organic Rose   <b>MUGA</b>   Spain   NV	13	42

## BUBBLES

Brut   <b>GRUET</b>   New Mexico   NV	12	38
Prosecco   <b>ADRIANO ADAMI</b>   Italy   NV	13	40
Rose   <b>LUCIEN ALBRECHT</b>   France   NV	14	44

## RED

Pinot Noir   <b>FOUR GRACES</b>   Oregon   2017	15	48
Tempranillo   <b>MARQUES DE MURIETTA</b>   Spain   2014	14	44
Cabernet Sauvignon   <b>DECOY</b>   California   2017	13	57
Malbec   <b>SALENTEIN</b>   Argentina   2016	13	41

Please note that a credit card is required to start a tab.

All tabs left open will be subject to a 15% gratuity charge.

Should you choose to purchase a Signature Drink glass, a \$25 charge will be added to the credit card used to start a tab.