



# Bell Tower

ROOFTOP AT LA FONDA

## CHIPS, SALSA & GUACAMOLE\*

Warm Crispy Corn Tortilla Chips | House Salsa  
House Roasted Jalapeño Salsa | House Guacamole 15

## CHILE CON QUESO\*

Warm Crispy Corn Tortilla Chips | House Queso | Hatch Green Chile 14

## SPANISH CHEESE BOARD

Goats Milk Chevre | Raw Milk Manchego | Malvarosa-Sheeps Milk  
Gotes Catalanes-Goats Milk | Quince Membrillo | Grapes | Fig Jam  
Toasted Artisan Crackers 17

## CURED MEAT BOARD

Hard Salami | Prosciutto di Parma | Spanish Chorizo | Jamón Serrano | Marcona Almonds  
Grainy Mustard | Gherkins | Toasted Artisan Crackers 17

## SPICY DEVEILED EGGS\*

Roasted Tomatoes | Chives 12

## OLIVE JAR

Assorted Olives | Roasted Garlic Cloves | Pickled Pearl Onions | Cherry Tomato 11

## SHRIMP COCKTAIL\*

House Chipotle Cocktail Sauce 15

## BURRATA

Basil-Piñon Pesto | Pickled Red Onions | Crostini 13

\* 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 | Karen Severson, Manager

Fall 2021



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## COCKTAILS

### HOUSE MARGARITA

Exotico Blanco | Triple Sec | Margarita Mix **12**

### SILVER COIN

Corralejo Blanco | Cointreau | Fresh Lime **16**

### TAMARINDO

Kimo Sabe Mezcal | Tamarindo | Fresh Lime  
Smoked Sea Salt **13**

### PALOMA

Exotico Blanco | Giffard Pamplemousse  
Stiegl Grapefruit Radler **14**

### JUNGLE BIRD

Plantation Rhum | Campari | Pineapple Juice | Lime Juice  
Demerara Syrup | Liquid Alchemist Coconut  
For one: **15**  
It's better shared! Try the Tiki Bowl for Two: **32**

### CLARIFIED MILK PUNCH

Elijah Craig Bourbon | Sherry | Apple Brandy  
Lemon Juice | Baking Spices | Pineapple **15**

### SANGRIA

Peach Schnapps | Apricot Brandy | Triple Sec  
Orange Juice | Pineapple Juice  
Choice of: Red Wine, White Wine or Bubbly **12**

### ETHEL'S FROZEN BLUE MARGARITA

Exotico Blanco | Curacao | House Margarita Mix **12**

### ROTATING FROZEN DRINK 14

Ask your server about today's selections.

## WINES

### Blanc de Noirs

Gruet, New Mexico, NV **12 | 40**

### Sauvignon Blanc

Giesen, Marlborough, NZ, 2020 **11 | 38**

### Chardonnay

Hess, Monterey County, CA, 2019 **11 | 39**

### Rosé

Nebbiolo, Ippa Rusin  
Colline Novaresi, Italy, 2018 **11 | 38**

### Pinot Noir

The Seeker, France, 2019 **12 | 38**

### Malbec

Zuccardi, Uco Valley, Argentina, 2019 **13 | 41**

### Cabernet Sauvignon

Smith and Hook, Central Coast, CA, 2018 **14 | 42**

## DRAFT BEERS

Marble Cerveza **6**

Santa Fe Brewing 7K IPA **6**

## BOTTLED | CANNED BEERS

Bud Light **5**

Dos Equis **5**

Corona **5**

Michelob Ultra **5**

Santa Fe Pale Ale **6**

Marble Seltzer **6**

La Fonda does not accept vertical IDs as proof of drinking age, even if accompanied by a parent. When visiting New Mexico, please bring other sources (passport or horizontal ID) as proof of age for young adults, as other establishments may also have this same policy.