



## SMALL PLATES

### **Chips, Salsa & Guacamole**

Warm Crispy Corn Tortilla Chips | House Salsa  
House Roasted Jalapeño 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  
with Grilled Chicken 17

### **Watermelon Heirloom Tomato Caprice**

Watermelon | Fresh Pulled Mozzarella | Heirloom Tomatoes | Red Chile Pistachios | Mint Basil Vinaigrette  
EVOO | Balsamic Reduction | Micro Basil 18

### **Chile con Queso**

Warm Crispy Corn Tortilla Chips | Melted Queso with Green Chile | Sautéed Spanish Chorizo Palacios 14

## SANDWICHES

Choice of Seasoned French Fries | Sweet Potato Fries | Onion Rings | House Side Caesar Salad  
Gluten Free Options Available Upon Request

### **Hatch Green Chile Cheeseburger**

Freshly Ground Beef | Roasted Hatch Green Chile | Toasted Brioche Bun  
Choice of American | Swiss | Cheddar Cheese 15 with Applewood Smoked Bacon 17

### **Ethel's Chicken Salad Croissant**

Grilled Chicken | Boston Bibb Lettuce | Green Grapes | Toasted Almonds  
Papaya Vinaigrette | Croissant 16

## SPECIALTIES OF THE CHEF

### Free Range Chicken Breast\*

Grill Chicken Breast | Tamarind Glaze | Sweet Corn Sauce | Roasted Garlic-Buttermilk Mashed Potatoes  
Fresh Seasonal Vegetables 25

### Red Snapper\*

Yucatan Marinated Red Snapper | Banana Leaf Roasted | Grilled Pineapple-Orange Relish  
Green Apple Lentil Salad | Fresh Seasonal Vegetables 27

### Pappardelle Pasta

Pappardelle Pasta | Olive Oil | White Wine Butter Sauce | Baby Portobello Mushrooms | Cherry Tomatoes  
Roasted Cipollini Onions | Asparagus | Artichoke Hearts | Roasted Bell Peppers | Squash 22  
with Chicken 25

### Local Bison Short Rib Tacos

Pulled Short Rib Meat | Raspberry Chipotle Crema | Pickled Cabbage | Pickled Red Onion  
Green Rice | Black Beans 26

### Huitlacoche Tamal

Grilled Sweet Corn | Pistachio-Green Chile Cream | Cashew Cake  
Barley Salad with Grilled Apples, Dried Figs, Red Onions | Seasonal Vegetables 22

## NORTHERN NEW MEXICO SPECIALTIES

NM Specialties are Served with Pork Posole | Pinto or Black Beans  
Sour Cream | Pico de Gallo | Guacamole | Sopaipilla

### Filet y Enchiladas

Char-Grilled 6oz Filet | Two Fresh White Corn Mexican Cheese Enchiladas  
Red | Green | Christmas Chile 35

### Enchiladas del Norte

Two Fresh White Corn Tortillas | Shredded Beef or Chicken or Mexican Cheese Blend  
Red | Green | Christmas Chile 21

\* Indicates Gluten Free

All seafood is sustainably harvested.

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 | Randy Tapia, Chef de Cuisine | Carol Anglin, Manager