



SMALL PLATES

Chips, Salsa & Guacamole

Warm Crispy Corn Tortilla Chips | House 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