





STARTERS

SIGNATURE LA FONDA TORTILLA SOUP*

Roasted Tomato-Pasilla Chile | Chicken Broth | Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 9

CHILE CON QUESO*

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

ARTISANAL BREAD BOARD

House Blue Corn Muffins | Artisanal Bread | House Whipped Butter 8

LA FONDA CAESAR

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Cherry Tomatoes | Sourdough Croutons 11
Add Grilled Chicken 6

LOCAL HEIRLOOM TOMATO

Local Tomatoes | Feta | Micro Greens
Fresh Herb Vinaigrette | Cotija Cheese Crisp 14

NORTHERN NEW MEXICO SPECIALTIES

*Served with Pork Posole | Pinto or Black Beans | Sour Cream
Pico de Gallo | Guacamole | Sopaipilla
Add Sunnyside Cage-Free Egg 3*

RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce
Red Chile | Green Chile | Christmas Chile 23

ENCHILADAS

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

FILET Y ENCHILADAS

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

* 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

Dinner 1 | Fall 2021



CHEF SPECIALTIES

CAMPFIRE TROUT*

Roasted Tri-Color Fingerling Potatoes | Haricots Verts | Crispy Bacon
Sunnyside Cage-Free Egg 27

ORGANIC REDBIRD CHICKEN BREAST*

Pan Roasted Redbird Chicken | Sweet Corn Salad
Roasted Red Pepper Vinaigrette | Seasonal Vegetables 28

PAPPARDELLE PASTA

Fresh Peas | Leeks | Morels | Spinach | Olive Oil | Roasted Garlic
Arugula | Pesto | Aged Parmesan 24
Add Redbird Chicken Breast 6

PAPAYA GLAZED CAULIFLOWER

Cashew Cake | Roasted Leeks
Sautéed Portobello, Sweet Corn, Tomato and Spinach
Rainbow Quinoa Pilaf | Roasted Red Pepper Coulis 24

BECK & BULOW NM WAGYU "BUTCHER'S CUT"

Pearl Pasta Stuffed Roasted Red Onion | Local Heirloom Tomatoes
Poblano Chimichurri | Crispy Onions 42

CHIMAYO CHILE GLAZED SALMON*

Tomatillo Salsa | Creamy Yellow Pepper Polenta
Seasonal Vegetables 30

* 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

Dinner 2 | Fall 2021