





STARTERS

TABLESIDE GUACAMOLE ^{VI}^G

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips 18

ARTISANAL BREAD BOARD ^V

House Blue Corn Muffins | Artisanal Bread | House Whipped Butter 4/person

SIGNATURE LA FONDA TORTILLA SOUP ^G

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

TOMATO BISQUE ^V

Smoked Gouda Grilled Cheese | Candied Green Chile | Chive Crème Fraiche 15

DUCK SPRING ROLL

Duck Confit | Apricots | Spinach | Ancho Chile Gastric 15

CRAB CAKES

Green Chile Crab Cakes | Lemon Butter Sauce | Spicy Micro Salad 22

LA FONDA CAESAR ^V

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Cherry Tomatoes | Sourdough Croutons 19
Add Red Bird Farms Chicken Breast 8

CLASSIC WEDGE SALAD ^G

Baby Red Heirloom Tomatoes | Crispy Bacon | Maytag Blue Cheese or Red Chile Ranch Dressing
Perfect Egg | Cracked Black Pepper 16

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 25

ENCHILADAS

Two Fresh White Corn Tortillas | Mexican Cheese Blend | Shredded Beef or Chicken
Red Chile | Green Chile | Christmas Chile 24

FILET Y ENCHILADAS

Char-Grilled 6 oz Filet | Two Fresh White Corn Tortillas | Mexican Cheese Blend
Red Chile | Green Chile | Christmas Chile 44

^VVegetarian | ^GGluten Free

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 22% gratuity for parties of six or more.

Lane Warner, CEC, Executive Chef | Charles Thompson, Chef de Cuisine | Carol Anglin, Manager

Fall 2022



CHEF SPECIALTIES

CAMPFIRE TROUT [Ⓒ]

Roasted Tri-Color Fingerling Potatoes | Haricots Verts | Crispy Bacon
Sunnyside Cage-Free Egg 29

ELK TENDERLOIN

Char-Grilled Elk Tenderloin | Green Chile Risotto | King Oyster Mushroom
Snap Peas | Red Wine Demi 49

WASHINGTON STATE MUSSELS

Pappardelle Pasta | White Wine Butter Sauce | Chile Flakes | Baby Spinach
Roasted Sweet Corn | Heirloom Tomatoes | Grilled Flat Bread 24

HUITLACOCHÉ TAMAL & CORN [∨]

Char-Grilled Broccolini | Corn Purée | Black Beans | Mushroom | Carmelized Onion Cream
Corn & Spinach | Hard Taco | Huitlacoche Tamal 29

Add Red Bird Farms Chicken Breast 8

LA FONDA STEAK FRITES

Flat Iron Steak | House Made Steak Fries | Swiss Chard
Caramelized Onions | Applewood Bacon | Hollandaise Sauce | Ancho Chile Demi Glaze 32

OVEN ROASTED HALIBUT

Guajillo Chile Miso | Ramen Noodle | Bok Choy
Green Chile Lime Roullie | Pea Shoot Salad 40

RED BIRD ROASTED CHICKEN

Free Range Bone-In Chicken Breast | Roasted Garlic Mash | Red Chile Brussel Sprouts
Pepitas | Prosciutto Caper Cream 35

MONDAY - THURSDAY

Please ask Your Server about
Tonight's **Blue Plate** Special

FRIDAY | SATURDAY | SUNDAY

Slow Roasted Prime Rib
Hollandaise | Grilled Asparagus
Silky Potato | Creamy Horseradish
Mojo Picante | Au Jus MP

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