





## STARTERS

### TABLESIDE GUACAMOLE \*

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

### ARTISANAL BREAD BOARD \*

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

### SIGNATURE LA FONDA TORTILLA SOUP \*

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

### TOMATO BISQUE \*

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 \*

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

### CLASSIC WEDGE SALAD \*

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

**\* Can be modified for Vegetarian or Gluten-Friendly. Ask your server about Vegan options.**

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested. | There are no artificial trans fats in any of the food we serve.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

We add a 22% gratuity for parties of five or more.

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

Winter 2023



## CHEF SPECIALTIES

### CAMPFIRE TROUT\* G

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

### 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

**\* Can be modified for Vegetarian or Gluten-Friendly. Ask your server about Vegan options.**

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested. | There are no artificial trans fats in any of the food we serve.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

We add a 22% gratuity for parties of five or more.

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