



# La Fiesta

LOUNGE AT LA FONDA

## CHILE CON QUESO <sup>VIG</sup>

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

## CHIPS, SALSA & GUACAMOLE <sup>VIG</sup>

Warm Crispy Corn Tortilla Chips | House Salsa  
House Guacamole 15

## SHRIMP COCKTAIL <sup>G</sup>

Chipotle Cocktail Sauce | Mojo Picante | Green Chile Tartar  
Five Shrimp 17 Nine Shrimp 25

## SPANISH CHEESE BOARD

Goat Milk Chevre | Raw Milk Manchego | Malvarosa-Sheep Milk | Gotes Catalanes-Goat Milk  
Quince Membrillo | Grapes | Fig Jam | Toasted Artisan Crackers 19

## CURED MEAT BOARD

Hard Salami | Prosciutto di Parma | Spanish Chorizo | Jamón Serrano | Marcona Almonds  
Grainy Mustard | Gherkins | Toasted Artisan Crackers 19

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## BLACKBERRY-CHIPOTLE BBQ RIBS <sup>G</sup>

Blue Corn Crusted BBQ Ribs | Blackberry Chipotle Glaze  
Jicama-Apple Slaw | Honey Crème Fraîche 25

## LA FONDA CAESAR <sup>V</sup>

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Cherry Tomatoes | Sourdough Croutons 11  
Add Red Bird Farms Chicken Breast 6

## BECK & BULOW GREEN CHILE CHEESEBURGER

NM Grassfed Beef | Roasted Hatch Green Chile | Toasted Brioche Bun | French Fries  
American | Swiss | Cheddar 19

Add Applewood Smoked Bacon 3 Add a Patty 12

## SNAKE RIVER FARMS WAGYU BEEF HOTDOG

All Beef Wagyu Hotdog | BBQ Ranch | French Fries 12

## SIDES

Onion Rings | French Fries | Sweet Potato Fries 5  
Truffle Fries 10

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## LA FONDA HOUSE FLAN

Creamy Vanilla Custard | Caramel Sauce | Fresh Raspberries 10

<sup>V</sup>Vegetarian | <sup>G</sup>Gluten 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 20% gratuity for parties of six or more.



## MARGARITAS

### HOUSE MARGARITA 12

Exotico Blanco | Triple Sec | House Margarita Mix

### TAMARINDO 13

Kimo Sabe Mezcal | Tamarindo | Fresh Lime | Smoked Sea Salt

### SILVER COIN 16

Corralejo Blanco | Cointreau | Fresh Lime

## COCKTAILS

### BEETS & BOOZE 16

Hendrick's Gin | Beet Shrub | G n p y | Cocchi Americano | Egg White | Lemon Juice | Beet Powder

### SPANISH G&T 13

Hayman's London Dry Gin | Juniper Berries | Fever Tree Mediterranean Tonic  
Thyme | Lemon Peel | Dehydrated Fruit

### CLARIFIED MILK PUNCH 15

Elijah Craig Bourbon | Sherry | Apple Brandy | Lemon | Baking Spices | Pineapple

### SEASONAL OLD FASHIONED 16

Elijah Craig Bourbon | Giffard Rhubarb | Liquid Alchemist Orgeat | Orange Bitters | Lemon

## BOTTLED BEER

Bud Light 5

Dos Equis 5

Corona 5

Michelob 5

Santa Fe Pale Ale 6

Please ask your server about today's draft beer options 6

## WINES BY THE GLASS

Sparkling Ros�, Lucien Albrecht, Alsace France, NV	14   44
Blanc de Noirs, Gruet, New Mexico, NV	12   40
Sauvignon Blanc, Giesen, Marlborough, New Zealand, 2020	11   38
Chardonnay, Hess Shirtail Ranches, Monterey County, California, 2019	11   39
Ros�, Nebbiolo, Ioppa Rusin, Colline Novaresi, Italy, 2018	11   38
Pinot Noir, Seeker, France, 2019	12   38
Cabernet Sauvignon, Smith and Hook, Central Coast, California, 2018	14   42
Malbec, Zuccardi, Uco Valley, Argentina, 2019	13   41

La Fonda does not accept vertical IDs as proof of drinking age, even if accompanied by a parent. When visiting New Mexico, please bring other sources (passport or horizontal ID) as proof of age for young adults, as other establishments may also have this same policy.