



Bell Tower

ROOFTOP AT LA FONDA

CHIPS, SALSA & GUACAMOLE ^{VG}

Warm Crispy Corn Tortilla Chips | House Salsa
House Roasted Jalapeño Salsa | House Guacamole 15

CHILE CON QUESO ^{VG}

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

SPANISH CHEESE & CURED MEAT BOARD

Goat Milk Chevre | Raw Milk Manchego | Gotes Catalanes | Pickled Quail Eggs
Hard Salami | Prosciutto di Parma | Spanish Chorizo | Grainy Mustard
Gherkins | Quince Membrillo | Grapes | Fig Jam
Chocolate Covered Marcona Almonds | Toasted Artisan Crackers 21

OLIVE JAR ^V

Assorted Olives | Roasted Garlic Cloves | Pickled Pearl Onions | Cherry Tomatoes 11

SHRIMP COCKTAIL ^G

House Chipotle Cocktail Sauce 3 each

NM WAGYU GROUND BEEF SLIDER

Spicy BBQ Ketchup | Beer Braised Onions
Heirloom Tomato | Micro Greens 5 each

BURRATA ^V

Basil-Piñon Pesto | Pickled Red Onion | Crostini 14

QUESADILLA

Flour Tortillas | Seasoned Chicken | Mexican Cheese Blend
Chipotle Sour Cream | Pico de Gallo 17

^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 20% gratuity for parties of six or more.

Lane Warner, CEC, Executive Chef

7-22-22



Bell Tower

ROOFTOP AT LA FONDA

COCKTAILS | MARGARITAS

ABUELITA

Patrón Extra Añejo | Agave | Lime Juice | Margarita Mix
Fresh Lime **25**

BELL TOWER HOUSE MARGARITA

Exotico Blanco | Triple Sec | Margarita Mix **14**

SILVER COIN

Corralejo Blanco | Cointreau | Fresh Lime **16**

DRINK YOUR VITAMINS

Corralejo Reposado | Ancho Chile Reyes Liqueur
Carrot Juice | Lime Juice Blood Orange Soda
Chile Salt Rim **16**

PALOMA

Exotico Blanco | Giffard Pamplemousse
Stiegl Grapefruit Radler **14**

LA BATANGA

Exotico Blanco | Fever Tree Distiller's Cola | Lime
Tajin Rim **14**

CLARIFIED MILK PUNCH

Plantation Rhum Pineapple | Sherry | Apple Brandy
Lemon Juice | Baking Spices | Pineapple **15**

JUNGLE BIRD

Plantation Rhum | Campari | Pineapple Juice | Lime Juice
Demerara Syrup | Liquid Alchemist Coconut
For one: **15**

It's better shared! Try the Tiki Bowl for Two: **32**

FROZEN COCONUT MARGARITA

Kimo Sabe Joven Mezcal | Coconut Milk | Serrano Simple
Syrup | Velvet Falernum | Lime Juice **14**

ETHEL'S FROZEN BLUE MARGARITA

Exotico Blanco | Curacao | House Margarita Mix **14**

SPIKED CUCUMBER LEMONADE

House Cucumber Mint Lemonade
Cucumber Effen Vodka **13**

WINES

Blanc de Noirs

Gruet, New Mexico, NV **12 | 40**

Sauvignon Blanc

Giesen, Marlborough, NZ, 2020 **11 | 38**

Chardonnay

Hess, Monterey County, CA, 2019 **11 | 39**

Rosé

Nebbiolo, Ippa Rusin
Colline Novaresi, Italy, 2018 **11 | 38**

Pinot Noir

The Seeker, France, 2019 **12 | 38**

Malbec

Zuccardi, Uco Valley, Argentina, 2019 **13 | 41**

Cabernet Sauvignon

Smith and Hook, Central Coast, CA, 2018 **14 | 42**

Should the vintage shown no longer be available, the next available vintage will be presented.

DRAFT BEERS

Marble Cerveza **6**

Santa Fe Brewing 7K IPA **6**

BOTTLED | CANNED BEERS

Bud Light **5**

Dos Equis **5**

Corona **5**

Michelob Ultra **5**

Santa Fe Pale Ale **6**

Marble Seltzer **6**

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.