



# Bell Tower

ROOFTOP AT LA FONDA

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

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

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

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 <sup>V</sup>

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

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

House Chipotle Cocktail Sauce 3 each

## NM WAGYU GROUND BEEF SLIDER

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

## BURRATA <sup>V</sup>

Basil-Piñon Pesto | Pickled Red Onion | Crostini 14

## QUESADILLA

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

<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.

Lane Warner, CEC, Executive Chef

Spring 2022R2



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## COCKTAILS | MARGARITAS

### 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**

## 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.