

## ROOM SERVICE BREAKFAST

7:00 am to 11:30 am

### LA PLAZUELA 15

Sliced seasonal fresh fruits topped with honey granola yogurt and toasted pecans, served with a fresh-baked pastry and a choice of coffee or hot tea

### NEW MEXICO BURRITO 15

A flour tortilla filled with scrambled eggs, chorizo sausage and grilled breakfast potatoes, covered with New Mexico Hatch red, green or Christmas chile and topped with asadero cheese, served with smoky black beans

### LA FONDA EGGS BENEDICT 15

Two poached eggs served on a toasted English muffin with Canadian bacon and grilled tomatillos, topped with house-made Hollandaise sauce and fresh cilantro, served with grilled breakfast potatoes

### HUEVOS RANCHEROS 14

Two eggs, over easy, served on corn tortillas, covered with New Mexico Hatch red, green or Christmas chile, asadero cheese and crispy tortilla strips, served with smoky black beans, pork posole and warm flour tortilla

### OMELET\* 15

Three egg omelet with your choice of ham, avocado, chorizo sausage, green chile, smoked salmon, bell peppers, sautéed mushrooms, onions, cheddar or asadero cheese served with grilled breakfast potatoes

### HUEVOS DE CUALQUIER ESTILO 16

Two eggs cooked any style with your choice of applewood smoked bacon, sausage links or ham steak, served with grilled breakfast potatoes and toast

### PANCAKES 13

Your choice of buttermilk, whole wheat, blueberry or blue-corn piñon served with whipped butter, fresh seasonal berries and maple syrup

### PLAIN OR CINNAMON APPLE OATMEAL\*

Served with hot milk and brown sugar 8 with cinnamon apple 10  
fresh seasonal berries add 4

### CROISSANT BREAKFAST SANDWICH 14

Three scrambled eggs on a croissant with mayonnaise, tomato, crispy bacon, green chile and asadero cheese

\*Indicates gluten free.

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

There are no artificial trans fats in the foods we prepare.

A 20% service charge will be added to all room service orders.

## BREAKFAST A LA CARTE

7:00 am to 11:30 am

Single Egg, any style	4	Ham Steak	5
Black Beans	4	Fresh Fruit, Yogurt & Pecans	6
Grilled Breakfast Potatoes	4	Red or Green Chile or Salsa	4
Pork Posole	5	Fresh Pastry	5
Applewood Smoked Bacon (3)	5	English Muffin, Bagel,	
Sausage Links (2)	5	Toast or Tortilla	3

## ROOM SERVICE ALL DAY MENU

11:30 am to 10:00 pm

### SOUPS, SALADS AND APPETIZERS

#### LA PLAZUELA TORTILLA SOUP\* 9

Garnished with shredded chicken breast, avocado, asadero cheese and lime tortilla strips

#### CREAMY POBLANO CORN CHOWDER Cup 7 Bowl 9

Chunky chowder, roasted poblano, roasted corn, sweet onions, russet potatoes, bell peppers, crispy leeks

#### LA FONDA CAESAR SALAD 13 add chicken breast 17

Freshly cut romaine hearts tossed with seasonal tomatoes, sourdough croutons and cotija cheese Caesar dressing

#### LA FONDA COBB SALAD 16

Freshly cut romaine hearts tossed with an apple cider vinaigrette served with roasted turkey breast, seasonal tomatoes, avocado, jicama, crispy applewood smoked bacon and blue cheese

#### RIO GRANDE QUESADILLA 13

Flour tortillas filled with pulled chicken and Mexican cheeses, grilled and topped with lettuce, sour cream, guacamole and pico de gallo

#### LA FIESTA NACHOS 13

Crispy corn tortilla chips with refried beans, your choice of spicy chicken or beef, pickled jalapenos, melted Mexican cheeses and garnish with lettuce, sour cream, guacamole and Pico de Gallo

\*Indicates gluten free.

There are no artificial trans fats in the foods we prepare.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.



A 20% service charge will be added to all room service orders.

## SANDWICHES

*Sandwiches are served with your choice of French fries, sweet potato fries, beer battered onion rings, or house side salad. Gluten free buns are available upon request.*

### TORTA DE BORREGO 20

Tender braised lamb shoulder, served on toasted telera bread topped with sliced seasonal tomatoes, sliced avocado, caramelized onion, arugula, local feta cheese and lemon-cilantro aioli

### ROASTED GREEN CHILE TURKEY MELT 15

Sliced turkey breast, Hatch green chile, applewood smoked bacon, asadero cheese, avocado aioli, sourdough bread

### HATCH GREEN CHILE CHEESEBURGER 16 add bacon 18

Fresh beef patty, roasted Hatch green chile, toasted brioche bun, choice of American, Swiss or cheddar cheese

## NORTHERN NEW MEXICO SPECIALTIES

### ENCHILADAS DEL NORTE 21

Two rolled yellow corn tortillas filled with your choice of shredded beef, chicken or Mexican cheeses and topped with your choice of New Mexico Hatch red, green or Christmas chile

### RELLENOS DE LA FONDA 21

Two green chiles filled with Mexican cheeses, lightly beer-battered and shallow-fried, topped with your choice of New Mexico Hatch red, green or Christmas chile

### LA PLAZUELA CARNE ASADA 22

New Mexico flat iron char-grilled, served on a bed of creamy rajas, served with refried beans, red chile cheese enchilada, guacamole and pico de gallo

\*Indicates gluten free.

There are no artificial trans fats in the foods we prepare. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*A 20% service charge will be added to all room service orders.*

## ROOM SERVICE DINNER MENU

5:00 pm to 10:00 pm

### SPECIALTIES OF THE CHEF

#### BEEF TENDERLOIN MEDALLIONS 34

Pan seared medallions, poblano potato gratin, sautéed spinach,  
Madeira wine demi-glace

#### REDBIRD FREE RANGE CHICKEN BREAST\* 25

Char-grilled, cranberry-Hatch green chile relish, warm fingerling potato salad,  
fresh seasonal vegetables

#### SCOTTISH SALMON 34

Sustainably raised, roasted, charred sweet corn red onion vinaigrette,  
spicy couscous, fresh seasonal vegetables

#### PORK SHANK 27

Braised, sauce naturel, cheesy green chile grits, slow cooked red onion confit,  
sautéed spinach

#### SHRIMP PASTA 26

Ziti pasta, shrimp, creamy Alfredo, green chile, portobello mushrooms,  
pine nuts, roasted bell peppers  
*available tossed with extra virgin olive oil and garlic*

## ROOM SERVICE CHILDREN'S MENU

For kids  
12 and under

*The following items are served with your choice of two sides:*

*French fries, sweet potato fries, steamed broccoli, grapes or applesauce*

Each Item \$9

MACARONI & CHEESE

QUESADILLA - CHICKEN OR CHEESE

HAMBURGER OR CHEESEBURGER

GRILLED CHICKEN BREAST STRIPS  
with BBQ Sauce or Ranch Dressing

PB&J - GRILLED OR PLAIN

\*Indicates gluten free.

There are no artificial trans fats in the foods we prepare.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

*A 20% service charge will be added to all room service orders.*

## DESSERTS

### FLAN 8

Traditional rich and creamy vanilla custard served with caramel sauce and fresh raspberries

### MOLTEN CHOCOLATE CAKE 8

Rich double chocolate cake filled with a dark chocolate truffle molten center served with dark rum cream anglaise

### PEACH ALMOND TART RASPBERRY SAUCE 9 a la mode 11

### GELATOS & SORBETS 9

Coffee Chocolate Chip, Vanilla Bean, Dark Chocolate, Mint Chip and Spumoni Sorbets include Blood Orange, Raspberry and Lemon

### FRESH PIE OF THE DAY 8 a la mode 10

Please ask your server

## ROOM SERVICE BEVERAGES

### FRESHLY BREWED COFFEE OR DECAF, HERBAL TEA OR BLACK TEA

1½ cup pot 4      3 cup pot 6

6 cup pot 8      8 cup pot 10

### PURE SQUEEZED ORANGE JUICE 5

### PURE SQUEEZED GRAPEFRUIT JUICE 5

### TOMATO, V8, APPLE, CRANBERRY 4

### MILK, 2%, SKIM OR CHOCOLATE 4

### COKE, DIET COKE, SPRITE, GINGER ALE 3

### IBC ORIGINAL ROOT BEER 3

### ODWALLA LEMONADE 3.25

### PANNA LITER 5

### SAN PELLEGRINO SPARKLING NATURAL MINERAL WATER

Half Liter 2.75      Liter 5

### ICED TEA 3.25

There are no artificial trans fats in the foods we prepare. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*A 20% service charge will be added to all room service orders.*

## ADULT BEVERAGES

### DOMESTIC 5

Bud Light, Budweiser, Coors Light, Miller Light, Michelob Ultra, O'Douls

### LOCAL & IMPORTS 6

Marble IPA, Marble Red, Blue Moon, Amstel Light, Heineken, Victoria, Corona, Dos XX Lager, Negra Modelo, Guinness

## MARGARITAS

### DOUBLE BARREL 16 *Specially Crafted for La Fonda on the Plaza*

Herradura Double Barrel Reposado & Cointreau

### DON RAEL 13

Hornitos Reposado, Hornitos Añejo, Grand Marnier & Patrón Citrónge

### EL CAMPANARIO 11

Sauza Cucumber Chile Tequila, Triple Sec Liqueur

# WINES BY THE GLASS/BOTTLE

Fall 2018/Winter 2019

## SPARKLING

49	Brut, Gruet, New Mexico	10/38
50	Prosecco, Adriano Adami, Veneto Italy	12/45
64	Conundrum Sparkling Rosé, California 2016	14/53

## WHITE

51	Pinot Gris, Elk Cove, Willamette Valley, Oregon 2016	13/48
52	Sauvignon Blanc, Honig, Napa Valley, 2016	12/44
54	Chardonnay, Gruet, New Mexico 2016	10/38
55	Chardonnay, Hess Shirtail Ranches, Monterey County 2016	11/39
57	Albariño, Martin Códax, Rias Baixas Spain 2016	12/40

## ROSÉ

61	Rosé, Fleur de Mer, Côtes de Provence France 2016	15/57
66	Rosé, Esprit Gassier, Côtes de Provence France 2017	16/59

## RED

70	Pinot Noir, Four Graces, Willamette Valley Oregon 2016	16/59
71	Pinot Noir, La Crema, Sonoma Coast 2015	15/57
73	Malbec, Pascual Toso Reserva, Mendoza, Argentina 2015	12/40
76	Cabernet Sauvignon, Rodney Strong, Alexander Valley 2014	14/55
77	Cabernet Sauvignon, Decoy, Sonoma County 2016	13/47
78	Cabernet Sauvignon, Earthquake, Lodi, California 2015	14/55
79	Zinfandel, Klinker Brick, Lodi, California 2015	11/39

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

*A 20% service charge will be added to all room service orders.*