



## STARTERS

### CHIPS, SALSA & GUACAMOLE\*

Warm Crispy Corn Tortilla Chips | House Salsa  
Guacamole 15

### CHILE CON QUESO\*

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

### ETHEL'S CHICKEN SALAD

Boston Bibb Lettuce | Green Grapes | Toasted Almonds  
Crunchy Croustades | Papaya Vinaigrette 17

### SIGNATURE LA FONDA TORTILLA SOUP\*

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

### LA FONDA CAESAR

Fresh Romaine Hearts | Cherry Tomatoes  
Queso Cotija Caesar Dressing | Sourdough Croutons 11  
Add Grilled Chicken 6

## HANDHELDS

### BECK & BULOW GREEN CHILE CHEESEBURGER

NM Grassfed Beef | Roasted Hatch Green Chile  
Toasted Brioche Bun  
Choice of: American | Swiss | Cheddar 19  
Add Applewood Smoked Bacon 3

### FRENCH DIP

Thin-Sliced Slow Roasted 1855 Prime Rib | Swiss Cheese  
Caramelized Onions | Telera Bun | Au Jus Lie 20

### BUTTERMILK OPEN-FACED FRIED CHICKEN SANDWICH

French Bread | Applewood Smoked Bacon  
Avocado | Tomato | Shredded Lettuce  
Honey-Serrano Vinaigrette 14

### BECK & BULOW BISON SHORT RIB TACOS\*

Pulled Bison Short Rib | Mojo Picon | Purple Cabbage  
Grilled Pineapple Slaw | Pickled Red Onion  
Micro Cilantro | Green Rice | Black Beans 26

## CHEF SPECIALTIES

### RAINBOW TROUT

Blue Corn Crusted Trout | Papaya-Avocado Salsa  
Yukon Gold Potatoes and Sweet Onions  
Seasonal Vegetables 27

### PAPPARDELLE PASTA

Fresh Peas | Leeks | Morels | Spinach | Olive Oil  
Roasted Garlic | Arugula | Pesto | Aged Parmesan 19  
Add Redbird Chicken Breast 6

### 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 23  
Served with Pork Posole | Pinto or Black Beans  
Sour Cream | Pico de Gallo | Guacamole | Sopaipilla

### ORGANIC REDBIRD CHICKEN BREAST\*

Pan Roasted Redbird Chicken | Sweet Corn Salad  
Roasted Red Pepper Vinaigrette  
Seasonal Vegetables 28

### ENCHILADAS

Two Fresh White Corn Tortillas | Mexican Cheese Blend  
Shredded Beef or Chicken | Red Chile | Green Chile  
Christmas Chile 21  
Served with Pork Posole | Pinto or Black Beans  
Sour Cream | Pico de Gallo | Guacamole | Sopaipilla

### CARNE ASADA BORRACHA

Beer Marinated | Char Grilled Sirloin Steak  
Chorizo Refritos | Roasted Hatch Green Chile  
Roasted Tomato Sauce | Cheese Enchilada  
Pico de Gallo | Guacamole | Sour Cream 28

## DESSERTS

### LA FONDA BREAD PUDDING

Baguette | Croissant | Mexican Chocolate  
Piñon | Raisins | Crème Anglaise 10

### FLAN

Creamy Vanilla Custard | Caramel Sauce  
Fresh Raspberries 10

### GELATO

Chocolate | Vanilla | Salted Caramel 10

### SORBET TRIO 8

### APPLE TART

Vanilla Bean Gelato | Cinnamon Dust  
Fig-Balsamic Reduction 13

\* Indicates gluten free options.

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 | Bobby Griffing, Chef de Cuisine | Carol Anglin, Manager

Lunch | Fall 2021