



STARTERS

CHIPS, SALSA & GUACAMOLE ^{VI}

Warm Crispy Corn Tortilla Chips | House Salsa
House Guacamole 16

ROASTED GREEN CHILE-SWEET CORN CHOWDER ^V

Chunky Chowder | Hatch Green Chile
Roasted Corn | Onions | Potatoes | Bell Peppers
Crispy Fried Leeks 9

SIGNATURE LA FONDA TORTILLA SOUP ^G

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

CHILE CON QUESO ^{VI}

Warm Crispy Corn Tortilla Chips | House Queso
Hatch Green Chile | Pico de Gallo 15

KALE & QUINOA SALAD ^{VI}

Romero Farms Kale | Quinoa | Blue Cheese | Red Grapes
Toasted Pecans | Maple Pecan Vinaigrette 17
Add Grilled Red Bird Farms Chicken 8

LA FONDA CAESAR ^V

Fresh Romaine Hearts | Cherry Tomatoes
Queso Cotija Caesar Dressing | Sourdough Croutons 19
Add Grilled Red Bird Farms Chicken 8

HANDHELDS

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

BECK & BULOW GREEN CHILE CHEESEBURGER

NM Grassfed Beef | Roasted Hatch Green Chile
Toasted Brioche Bun
Choice of: American | Swiss | Cheddar 20
Add Applewood Smoked Bacon 4

FRENCH DIP

Thin-Sliced Slow Roasted 1855 Prime Rib
Swiss Cheese | Caramelized Onions | Telera Bun
Au Jus Lie 21

BECK & BULOW BISON SHORT RIB TACOS ^G

Pulled Bison Short Rib | Mojo Picante | Micro Cilantro
Purple Cabbage Grilled Pineapple Slaw
Pickled Red Onion | Green Rice with Piñon
Black Beans 27

ETHEL'S CHICKEN SALAD PANINI

Creamy Goat Cheese | Green Chile Bread
Papaya Vinaigrette 18

CHEF SPECIALTIES

CAMPFIRE TROUT ^G

Roasted Tri-Color Fingerling Potatoes | Haricots Verts
Crispy Bacon | Sunnyside Cage-Free Egg 29

WASHINGTON STATE MUSSELS

Pappardelle Pasta | White Wine Butter Sauce
Chile Flakes | Baby Spinach | Roasted Sweet Corn
Heirloom Tomatoes | Grilled Flat Bread 17

CHICKEN POT PIE

Grilled Chicken Breast | Potatoes | Peas | Sweet Corn
Pearl Onions | Carrots | Creamy Guajillo Chile-Chicken
Veloute | Light Pastry Crust 18

NM BUFFALO GREEN CHILE MEATLOAF

Golden Raisins | Toasted Pinon | Smoky Chipotle Ketchup
Glaze | Fire Roasted Tomato Sauce | Roasted Garlic
Mashed Potatoes | Fresh Seasonal Vegetables 29

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 25
Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole | Sopaipilla

ENCHILADAS

Two Fresh White Corn Tortillas | Mexican Cheese Blend
Shredded Beef or Chicken | Red Chile | Green Chile
Christmas Chile 24
Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole | Sopaipilla

CARNE ASADA BORRACHA

Beer Marinated Char Grilled Flat Iron Steak
Chorizo Refritos | Roasted Hatch Green Chile
Roasted Tomato Sauce | Cheese Enchilada
Pico de Gallo | Guacamole | Sour Cream 29

^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 22% gratuity for parties of six or more.

Lane Warner, CEC, Executive Chef | Charles Thompson, Chef de Cuisine | Carol Anglin, Manager

Lunch | Fall 2022