



## STARTERS

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

Warm Crispy Corn Tortilla Chips | House Salsa  
House Guacamole 15

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

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

### MANGO GAZPACHO <sup>V</sup>

Mango | Cucumber Pepper Relish 11

### ETHEL'S CHICKEN SALAD

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

### SIGNATURE LA FONDA TORTILLA SOUP <sup>G</sup>

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

### KALE & QUINOA SALAD <sup>VIG</sup>

Romero Farms Kale | Quinoa | Blue Cheese | Red Grapes  
Toasted Pecans | Maple Pecan Vinaigrette 17  
Add Grilled Red Bird Farms Chicken 6

### LA FONDA CAESAR <sup>V</sup>

Fresh Romaine Hearts | Cherry Tomatoes  
Queso Cotija Caesar Dressing | Sourdough Croutons 11  
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 19  
Add Applewood Smoked Bacon 3  
Add a Patty 12

### BECK & BULOW BISON SHORT RIB TACOS <sup>G</sup>

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

### 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 19

## CHEF SPECIALTIES

### CAMPFIRE TROUT <sup>G</sup>

Roasted Tri-Color Fingerling Potatoes | Haricots Verts  
Crispy Bacon | Sunnyside Cage-Free Egg 27

### MIDNIGHT PASTA

Squid Ink Pasta | Red Chili Glazed Shrimp  
Applewood Smoked Bacon | Roasted Sweet Corn  
Heirloom Tomatoes | Basil Caper Aioli 32

### CHICKEN PANZANELLA

Redbird Bone-In Chicken Breast | Cucumbers  
Roasted Green Chile | Heirloom Tomato | Red Onion  
Croutons | Basil Cream | Chicken Jus 25

### PORK TENDERLOIN

Char-Grilled Pork Tenderloin | Pearl Pasta  
Rainbow Swiss Chard | Applewood Smoked Bacon  
Cherry Chile Demi 22

### 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

### 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

<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 | Carol Anglin, Manager

Lunch | Spring 2022-3