



## STARTERS

### CHIPS, SALSA & GUACAMOLE\*

Warm Crispy Corn Tortilla Chips | House Salsa  
House Guacamole 17

### ROASTED GREEN CHILE-SWEET CORN CHOWDER

Chunky Chowder | Hatch Green Chile  
Roasted Corn | Onions | Potatoes | Bell Peppers  
Crispy Fried Leeks 10

### SIGNATURE LA FONDA TORTILLA SOUP\*

Roasted Tomato-Pasilla Chile | Chicken Broth  
Pulled Chicken | Mexican Cheese Blend  
Avocado | Lime | Tortilla Strips 11

### CHILE CON QUESO

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

### KALE & QUINOA SALAD\*

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

### LA FONDA CAESAR\*

Fresh Romaine Hearts | Cherry Tomatoes  
Queso Cotija Caesar Dressing | Sourdough Croutons 17  
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 21  
Add Applewood Smoked Bacon 4  
\*Vegan Patty Available

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

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

### FRENCH DIP\*

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

## CHEF SPECIALTIES

### CAMPFIRE TROUT\*

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

### CHICKEN POT PIE

Grilled Chicken Breast | Potatoes | Peas | Sweet Corn  
Pearl Onions | Carrots | Creamy Guajillo Chile-Chicken  
Veloute | Light Pastry Crust 19

### 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

### 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

### 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

**\* Can be modified for Vegetarian or Gluten-Friendly. Ask your server about Vegan options.**

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested.

There are no artificial trans fats in any of the food we serve.

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

Menu items and prices are subject to change without notice.

City of Santa Fe Ordinance – Water is served on request only.

We add a 22% gratuity for parties of five or more.

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

Lunch | Winter 2023