



Appetizers, Soups & Salads

***Salsa Flight**

house-made salsa, roasted jalapeno and pineapple, with warm house made corn tortilla chips 12

*** Deconstructed**

refritos, mexican cheeses, pickled jalapenos,
spicy chicken or beef, freshly-made corn tortilla chips on side 12

***House-made Guacamole**

served with warm corn tortilla chips 12

Rio Grande Quesadilla

flour tortillas filled with pulled chicken and mexican cheeses,
grilled and topped with lettuce, sour cream, guacamole and pico de gallo 13

Kale and Roasted Jalapeno Hummus

served with carrots and celery and pita chips 12

La Plazuela Tortilla Soup

roasted tomato-pasilla chile chicken broth with shredded chicken,
mexican cheeses, avocado and lime tortilla strips 8

Cilantro-Lime Avocado Chicken Salad

served with corn tortilla chips 11

Chopped Artisan Lettuces

red onions, red peppers, roasted sweet corn, jicama, creamy poblano dressing 11
add chicken breast 15

La Fonda Caesar Salad

fresh romaine hearts tossed with queso cotija caesar dressing
and garnished with seasonal cherry tomatoes and sourdough croutons 11
add chicken breast 15

Northern New Mexico

*All, except for the tacos, are served with your choice of pinto
or black beans, pork posole, pico de gallo, guacamole, sour cream, shredded lettuce and sopapillas.*

Rellenos de La Fonda

two green chilies filled with mexican cheeses, lightly beer-battered and shallow-fried,
topped with your choice of New Mexico Hatch red, green or christmas chile 18

Burrito La Plazuela

a flour tortilla filled with your choice of shredded beef or chicken and
topped with your choice of New Mexico Hatch red, green or Christmas chile 15

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

\*indicates gluten free

Executive Chef Lane Warner

Spring/Summer 2016



## Northern New Mexico

### **Enchiladas del Norte**

two yellow corn tortillas filled with your choice of pulled chicken, shredded beef or mexican cheeses, topped with red, green or christmas chile, served with your choice of pinto beans or black beans, pork posole, lettuce, sour cream, guacamole, pico de gallo and sopaipilla 17  
with two eggs 19

### **Braised Short-Rib Tacos**

served in two fresh corn tortillas, topped with avocado-tomatillo salsa, fresh cilantro jalapeño mixto and served with jicama slaw 16

## Sandwiches

*Served with your choice of one side*

*\*Gluten free buns available*

### **Hatch Green Chile Cheeseburger**

freshly ground all natural New Mexico beef patty grilled to order topped with roasted Hatch green chile served on a toasted Telera bun with your choice of american, swiss or cheddar 15  
served with an egg 18

### **Santa Fe Turkey Wrap**

roasted turkey breast served in a flour or wheat tortilla, filled with crispy applewood smoked bacon, pico de gallo, roasted garlic aioli and shredded lettuce 12

### **Torta de Borrego**

tender local Felix River Ranch lamb shoulder, braised and served on toasted Telera bread topped with sliced seasonal tomatoes, sliced avocado, caramelized onions, arugula, local feta cheese and lemon-cilantro aioli 15

### **\*Grilled Portobello**

creamy goat cheese, spinach, grilled squashes, honey mustard vinaigrette, Kaiser bun 15

### **\*Ground Turkey Sliders**

gouda, smoked jalapeno aioli, crispy bacon, red chile rolls 15

### **Sides 5**

\*French Fries

\*Sweet Potato Fries

\*Beer Battered Onion Rings

\*Side Artisan Lettuces with creamy poblano dressing

\*Jicama Slaw

### **Desserts 3**

\*Caramel Brownie Bites with vanilla gelato, caramel sauce and whipped cream

\*Tres Leches with prickly pear cactus coulis, fresh berries and mint

\*Crispy Churros with Mexican chocolate dipping sauce

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