



WINE MENU



WHITE WINES

ADAMI GARBEL PROSECCO BRUT, VENETO, ITALY

The Adami family has been making wine in the Veneto region of Italy since 1920. In the 1980s, Armando and Franco Adami, the third generation of the family, began to combine family traditions with new technology and specialization.

Garbèl, which in ancient local dialect, means a dry, crisp, pleasantly tart wine, is produced from the hilly vineyards in the Colli Trevigiani area.

The Adami Brut Prosecco Garbel mixes savory and sweet with a bouquet of crushed rocks and dusty dried flowers complementing hints of green melon. This gorgeous Prosecco is silky in feel without a hard edge in sight, as juicy acidity enlivens its candied citrus fruits. Adami Garbel takes on a tropical flair through the finale, mixing hints of kiwi with vivid young mango. The final takeaway is how remarkably fresh and clean it leaves the palate.

A wonderfully versatile sparkler, Garbèl is perfect with all kinds of seafood, poultry, cheeses, and perfect for celebrations.

14 Glass | 52 Bottle

CHATEAU ROUTAS ROSÉ, PROVENCE, FRANCE

The 290-hectare Estate of Chateau Routas is nestled between the old town elegance of Aix-en-Provence, and the white sand beaches that line the Gulf de Saint Tropez. An altitude of 350 meters provides cooler nights contributing to wines that combine both freshness and grape complexity.

In 2005 Sir David Murray & family took ownership, ushering in a brand new and exciting era for Chateau Routas. Fabrice Grossmann was recently announced as the new wine maker, with an amazing record of making rosé... particularly using Cabernet Sauvignon, which is not a commonly used grape in Provence rosé production, but one which adds much of the depth to this extraordinary wine.

Chateau Routas Rose boasts notes of freshly cut watermelon, ripe peach aromas and floral notes that lead to a palate alive with wild strawberries and hints of mineral notes. Its crisp acidity gives it a refreshing finish. Great with salads, cold soups, and starters. An excellent companion for chicken, and shrimp, or... just for sipping and great conversations!

17 Glass | 61 Bottle

NOVELLUM CHARDONNAY, FRANCE

A fresh take on a classic, Novellum Chardonnay defies expectations. Crafted near the Mediterranean, this wine balances richness with bright minerality. Aged mostly in stainless steel on Viognier lees for added texture, with a touch (under 30%) aged in oak for subtle depth, it offers a layered palate of stone fruit, citrus, and a clean, saline finish. Proof that Chardonnay can still surprise!

17 Glass | 61 Bottle



WHITE WINES

SONOMA – CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA

This Iconic California Winery opened in 1973, featuring world renowned Chardonnay, winemaker Mick Schroeter marries Burgundian traditions with California ingenuity. You can experience stone fruit aromas of white peach and apricot, along with oak spice, light caramel, and subtle notes of clove on the nose. On the palate, Sonoma-Cutrer boasts bold flavors of ripe pear and apple as well as rich spice undernotes and peach.

16 Glass | 58 Bottle

EL COTO BLANCO, SPAIN

El Coto Blanco Rioja is a premium Spanish white wine blend, that offers a unique and delightful tasting experience. It is crafted using traditional wine-making techniques that have been perfected over generations. With its crisp and refreshing character, this blend of Viura, verdejo, and sauvignon blanc, is perfect for both casual sipping, and special occasions. Crafted with precision and care, it showcases the best of Rioja's winemaking tradition. Notes of citrus, tropical fruits, and floral hints dance together harmoniously, creating a layered and enjoyable tasting experience. The wine's crisp acidity adds a refreshing touch, one of the reasons it was chosen for our wine list. From prestigious wine competitions to critical acclaim, this Spanish wine has been recognized for its exceptional quality and taste. Perfect with seafood, chicken, salads, dining on the patio, or sharing with great friends!

15 Glass | 54 Bottle

ASTROLABE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Astrolabe Wines are owned and operated by the Waghorn family in Marlborough, New Zealand. Winemaker Simon Waghorn harnesses Marlborough's unique growing conditions to craft extraordinary wines that express the landscape in which they were produced.

Pairs perfectly with: Fresh, leafy green salads; goat's cheese; seafood of all types; and dishes with lifted, aromatic herbs.

15 Glass | 54 Bottle

PACIFIC RIM SWEET RIESLING, WASHINGTON

Life is short! Make it sweet! "Sweetology" is the vibe at Pacific Rim, and it is what they do best! Their wines come from the Yakima and Columbia Valley, in Washington State. The minerally driven terroir is perfect in producing a Riesling with complexity and concentration. Pacific Rim winery believes in low input winemaking using sustainable techniques in the vineyard, and the winery.

Rich pale gold in color, with aromas of honey, pear and orange blossom. Sweet on the palate, bright acidity with pineapple and white peach notes best describes this yummy Riesling. Ideal with fiery fare – especially Asian, Mexican, and anything with green or red chile! As the American palate has evolved in recent years toward wines with greater complexity and crisper acidity, the popularity of Pacific Rim Riesling has grown exponentially. Excitement around this wine has literally boomed, as here is a winery dedicated exclusively to making delicious Rieslings!

Enjoy this with our Enchiladas or Rellenos!

15 Glass | 54 Bottle



RED WINES

CAYMUS-SUISUN "THE WALKING FOOL," SUISUN VALLEY, CALIFORNIA

This new blend is produced from Suisun Valley, a remarkable AVA. Just 30-minutes from Napa, Suisun has ideal soils and climate for a variety of grapes. The Walking Fool is named after a long-ago relative who was often seen traveling by foot – thus earning this affectionate moniker. Winemaker Jenny Wagner uses Zinfandel and Petite Sirah, to make a wine that is smooth and lively, with notes of juicy raspberries as well as of a hint of espresso with softly fine tannins.

17 Glass | 61 Bottle

LE CHARMEL PINOT NOIR, LANGUEDOC, FRANCE

Le Charmel is a line of French wines created by Charlie and Mel Master in partnership with Winesellers, Ltd. Their wines are sourced from *small, artisan growers* and sustainably farmed vineyards in Limoux, one of the coolest parts of Languedoc at the foothills of the Pyrenees Mountains in Southwest France.

The milder temperatures and rain fall, and the rocky soils consisting of clay and limestone create a unique terroir, perfect for the Pinot grape.

This elegant Pinot has a lovely deep color, with ruby tints. It has scents of red and black berries mixed with floral notes and vanilla. On the palate, it displays aromas of crushed black fruits such as raspberries, blackcurrants, cherries and black-cherry jam. Le Charmel is complex, rich and long with well-integrated tannins, with many of the characteristics of a little Burgundy and is rich and long on the finish. Its 2024, and all of the rules have changed. Enjoy. Blend: 94% Pinot Noir, 6% Syrah.

15 Glass | 54 Bottle

MICHAEL DAVID EARTHQUAKE CABERNET SAUVIGNON, LODI CALIFORNIA

Michael David Earthquake Cabernet Sauvignon is a bold and complex red wine produced by Michael David Winery, a family-owned winery in Lodi, California.

The winery was founded by two brothers, Michael and David Phillips, who come from a long line of grape growers and winemakers. Earthquake Cabernet Sauvignon is named after the 1906 earthquake that struck Lodi and the surrounding region. The wine is made from Cabernet Sauvignon grapes grown in the Phillips family's vineyards, which are known for their unique soil composition and microclimate.

Over the top and shattering to the veins, this wine possesses major concentration and daring flavor. Deep ruby in hue, this wine opens with bold, layered aromas of raspberry crème brûlée and cedar box in the glass. Full bodied, "Earthquake" is filled with intense flavors of wild huckleberry, cherry pie and butter croissant leading to a trembling, oak-inspired finish.

18 Glass | 62 Bottle



RED WINES

EL TERRANO MONASTRELL, SPAIN

Situated in the transition between coastal Mediterranean influences and the harsh, hot continental climate of Spain's interior, these vineyards have been handed down through the family of growers since 1850. El Terrano is a Spanish wine producer with multiple varietals, including Tempranillo, Monastrell, Albarino, Garnacha, Rosado, and Verdejo. The family-owned bodega has a history in the Yecla, a DO region since 1925. El Terrano Monastrell is a Spanish grape variety known for producing powerful wines with spicy character, and soft tannins. If you enjoy ripe dark berries, spice, smoke, hints of oak, a tinge of tobacco, and cloves, you will be completely delighted with this wine. El Terrano is excellent with hearty meat dishes, pork, lamb, game, and any kind of steak or burger! It also pairs beautifully with an assortment of cheeses, and a great group of friends!

16 Glass | 58 Bottle

CATENA MALBEC, ARGENTINA

Catena Zapata winery in Argentina certainly stands out. A pyramid designed to represent a Mayan temple rises between the vines, signaling the resting place of one of Argentina's most prized and best-known wineries. Now run by fourth-generation vigneron Laura Catena who inherited her father Nicolás Catena's innovative spirit and vision, the flagship winery is based in Luján. Laura, his daughter and the fourth generation of the family, runs the winery. She also established the Catena Institute of Wine, which focuses on the study of terroir, sustainability and other research findings that will help further elevate Mendoza as a world-class wine region.

This 2023 Catena Malbec features intense aromas of ripe red and dark fruits, delicate floral notes, and traces of vanilla, leather, and mocha. It has a soft, rich mouthfeel and bright acidity.

It's one of our very favorite wines to pour by the glass, often inspiring our guests to order a bottle. Beautifully structured and delicious, this wine pairs with steak, bison, and cheeses.

17 Glass | 61 Bottle

**“A REAL CONNOISSEUR DOES NOT DRINK
WINE BUT TASTES OF ITS SECRETS.”**

– SALVADOR DALÍ



SPARKLING BOTTLES

Sparkling Brut Rosé, Gruet, USA, NV	54
Prosecco, Adami Garbel, Brut, Italy	53
Sparkling Blanc de Blanc Brut, Simonet, FR	38
Crémant d'Alsace, Brut Rosé, Pierre Sparr	77
Brut, L'Ermitage by Roederer Estate, Anderson Valley, CA	196
Champagne, Gosset, Brut Grande Réserve, FR NV	144
Champagne, Duval Leroy, Brut, FR NV	127
Champagne, Laurent Perrier, Brut, FR NV	163
Champagne, Laurent Perrier, Brut Cuvée Rosé, FR NV	245
Champagne, Veuve Clicquot, FR NV	180
Champagne, Louis Roederer Cristal, FR 2014	770

HALF BOTTLE WHITES

Prosecco, Mionetto, Brut, DOC Treviso, Italy	35
Champagne, Laurent Perrier, Brut, 375ml, FR NV	86
Moscato d'Asti, Nivole, Michele Chiarlo, Italy	42
Rosé, Miraval, Côtes de Provence, FR	54
Sauvignon Blanc, Whitehaven, Marlborough, NZ	34
Chardonnay, Jadot, Pouilly-Fuissé, FR	76
Chardonnay, La Crema, Sonoma, CA	33
Chardonnay, The Prisoner, Carneros, CA 2019	88

LIGHTER BODIED WHITE BOTTLES

Pinot Gris, Orgia, Robert Sinskey, Los Carneros, CA	84
Pinot Grigio, Santa Margherita, Valdadige, Italy	68

MEDIUM BODIED WHITE BOTTLES

White Blend, Conundrum, CA 2019	55
Sauvignon Blanc, Astrolabe, Marlborough, NZ	54
Sauvignon Blanc, Twomey by Silver Oak, North Coast, CA	82
Sauvignon Blanc, Hall, Napa Valley, CA	75

HEAVY BODIED WHITE BOTTLES

Chardonnay, Sonoma-Cutrer, Russian River Ranches, CA	59
Chardonnay, Trefethen, Oak Knoll, Napa, CA	90
Chardonnay, Calera, Central Coast, CA 2018	78
Chardonnay, Cakebread Cellars, Napa Vly, CA 2021	86
Chardonnay, Patz & Hall, Sonoma County, CA 2018	134
Chardonnay, Rombauer, Carneros, CA	93
Chardonnay, PlumpJack Reserve, Napa Vly, CA 2020	132
Chardonnay, Frog's Leap "Shale & Stone," CA 2020	84
Chardonnay, Far Niente, Napa Valley, CA 2020	110

ROSÉ BOTTLES

Grenache Rosé, Fossil Point, Edna Valley, CA	48
Rosé, Louis Jadot, France	44
Rosé, Maison Saleya, Côtes de Provence, France	73

HALF BOTTLES RED

Pinot Noir, La Crema	41
Cabernet Sauvignon, The Prisoner, Napa Valley, CA	63



LIGHTER BODIED RED BOTTLES

Pinot Noir, Le Charmel, Languedoc, France	54
Pinot Noir, Foris, Rogue Valley, OR	66
Pinot Noir, Ken Wright, Willamette Vly, OR	66
Pinot Noir, Merry Edwards, Russian River, Sonoma, CA	128

MEDIUM BODIED RED BOTTLES

Carmenere, Casa Silva, Terroir de Familia, Colchagua, Chile	52
Merlot, Decoy, CA	69
Merlot, Alexander Valley Vineyards, CA	62
Merlot, Trefethen Estate, Napa, CA	84
Merlot, Duckhorn, Napa Vly, CA	128
Red Blend, Tablas Creek, Esprit de Tablas, Paso Robles, CA	138
Tempranillo, Marques de Murrieta, Rioja, Spain	83
Tempranillo, Tinto Pesquera, Crianza, Ribera del Duero, ESP	82

HEAVY BODIED RED BOTTLES

Malbec, Sodeini, Mendoza, Argentina	54
Malbec, Catena, Vista Flores, Mendoza, Argentina	61
Malbec, Zuccardi Q, Uco Valley, Mendoza, Argentina	58
Red Blend, Caymus-Suisun "The Walking Fool," Suisun, CA	64
Red Blend, Eshcol, Trefethen, Oak Knoll, CA	71
Red Blend, Harvey & Harriet, San Luis Obispo, CA	90
Red Blend, Dragon's Tooth, Trefethen, Napa, CA	120
Red Blend, Machete, Orin Swift, CA	89
Beaujolais, Regnie, Vieilles Vignes, Domaine de Colette, FR	71
Gamay, Moulin-à-Vent, Domaine de Chenepierre, Burgundy	64
Château Rozier, Saint-Émilion, Grand Cru, France	68
Cabernet Sauvignon, San Simeon, Paso Robles, CA	64
Cabernet Sauvignon, Cartlidge & Brown, CA	44
Cabernet Sauvignon, DAOU, Paso Robles, CA	64
Cabernet Sauvignon, Decoy, CA	70
Cabernet Sauvignon, Austin, Paso Robles, CA	72
Cabernet Sauvignon, Charles Krug, Napa, CA	89
Cabernet Sauvignon, Caymus, California, CA	100
Cabernet Sauvignon, Trefethen, Oak Knoll, Napa, CA	139
Cabernet Sauvignon, Faust, Napa Vly, CA 2020	158
Cabernet Sauvignon, Torres Mas La Plana, Penedes, ESP 2020	199
Cabernet Sauvignon, Orin Swift Mercury Head, Napa Vly, CA 2019	330
Cabernet Sauvignon, PlumpJack Estate, Oakville, Napa	400
Cabernet Sauvignon, Far Niente, Napa Vly, CA 2019	348
Cabernet Sauvignon, Silver Oak, Alexander Vly, CA	184
Opus One, Cabernet Sauvignon, Oakville, CA 2018	859
Barbaresco, Gaja, Italy 2016	630
Zinfandel, St Francis, Sonoma County, CA	56
Zinfandel Blend, Orin Swift, 8 Years in the Desert, CA	88
Zinfandel, Lust by Michael David, Lodi, CA	84

DINNER MENU



MARGARITAS

LA FONDA REPOSADO SPECIAL 21
Herradura Reposado | Lime Juice | Grand Marnier
Leslie's Orange Juniper Syrup

SILVER COIN 18
Mi Campo Blanco | Cointreau | Fresh Lime

THE "DON" 23
Herradura Reposado | Espolon Reposado
Cointreau | Grand Marnier | Fresh Lime
Leslie's Orange Juniper Syrup

DOÑA MARGARITA 29
Don Julio Anejo | Casamigos Añejo | Aperol
Fresh Lime Juice | Fresh Orange Juice
Orange Juniper Syrup

PRICKLY PEAR MARGARITA 17
100% Agave Tequila Blanco | Triple Sec
Prickly Pear Essence

SMOKEY PINEAPPLE MARGARITA 18
Ojo de Tigre Mezcal | Cointreau | Lime Juice
Agave Nectar | Pineapple Juice | Grilled Pineapple
Black Salt

COCKTAILS

LA FONDA SANGRIA 17
House Sangria Mix | Fruit Juices
Stone Fruit Liqueurs | Red Wine

ADOBE MANHATTAN 17
Elijah Craig | Angostura Bitters
Antica Sweet Vermouth

SPANISH G&T 17
Hayman's London Dry Gin | Juniper Berries
Fever Tree Tonic | Thyme | Lemon Peel

SPIKED CUCUMBER LEMONADE 16
Cucumber Vodka | Lemonade | Mint | Cucumber

HERBED OLD FASHIONED 17
Rosemary infused Rye | Angostura Bitters
Touch of Honey-Rosemary Syrup

VERY BERRY SMASH 16
Elijah Craig | Fresh Berries | Lemon Juice
Soda Water

PAIN KILLER 16
Spiced Rum | Pineapple Juice | Coco Lopez
Orange Juice

MOCKTAILS

CUCUMBER LEMONADE 8
Lemonade | Mint | Cucumber

PINK MADEMOISELLE 9
Prickly Pear Purée | Fresh Lime | Ginger Bitters
Pink Peppercorn | Thyme | Ginger Beer

ORANGE SMASH 8
Smashed Fresh Orange | Guava | Soda Water | Mint



SOUP

SIGNATURE LA FONDA TORTILLA SOUP*

Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 14

APPETIZERS

COCTEL DE CAMARON

Lightly Poached Shrimp | Spicy Tomato Broth | Avocado | Cucumber
Onions | Cilantro | Lime | Mexican Crackers 23

TABLESIDE GUACAMOLE*^{IV}

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips 22
Add Chile con Queso* 12

BEET & SPINACH SALAD*

Baby Spinach | Roasted Beets | Goat Cheese | White Balsamic-Bacon Vinaigrette
Green Apple | Red Onion | Roasted Piñon 20

LA FONDA CAESAR^V

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Croutons | Lemon Wedge 19
Add Red Bird Farms Chicken Breast 12

NORTHERN NEW MEXICO SPECIALTY

Served with Pork Posole | Pinto or Black Beans | Sour Cream | Pico de Gallo | Guacamole
Add One Sopaipilla 2

RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend 33
Two Hatch Green Chiles filled with Spicy Shredded Beef* 35
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce | Red Chile | Green Chile | Christmas Chile
with Char-Grilled 6 oz Filet add 32
Pair with our Grilled Pineapple Mezcal Margarita

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

Lane Warner, CEC, Executive Chef

Winter 2025



CHEF SPECIALTIES

CHILEAN SEABASS*

Green Chile Risotto | Market Vegetables | Citrus Beurre Blanc | Micro Cilantro 53
Pair with Sonoma Cutrer

CHICKEN SCHNITZEL

Redbird Farms Chicken Breast | "Jäger" Sauce | Market Vegetables | Roasted Garlic Mashed Potatoes
Lingonberry Jam 39
Pair with Astrolabe Sauvignon Blanc

HUITLACOCHE TAMAL*^{IV}

Chayote Slaw | Vichyssoise | Black Beans | Roasted Corn | Fried Epazote Leaves | Grilled Green Onions 30
Add Red Bird Farms Chicken Breast 12
Pair with La Charmel Pinot Noir

LA FONDA STEAK FRITES

New York Strip | Caramelized Shallot-Cilantro Compound Butter | Skinny Fries
Smokey Chipotle Demi-Glace | Grain Mustard | Market Vegetables 48
Pair with Caymus-Suisun "The Walking Fool"

GRILLED BEEF TENDERLOIN*

Roasted Garlic Mashed Potatoes | Green Chile Béarnaise | Asparagus 55
Blue Lump Crab Meat Oscar +8
Pair with Earthquake Cabernet Sauvignon

MONDAY - THURSDAY

Please ask Your Server about
Our Chef's Special

FRIDAY | SATURDAY | SUNDAY

Slow Roasted Prime Rib*
Hollandaise | Grilled Asparagus
Silky Potato | Creamy Horseradish
Mojo Picante | Au Jus MP

* Gluten-Friendly | ^VVegetarian | **VEGAN**

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 products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

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



DESSERTS

CHOCOLATE MOUSSE

Raspberry Coulis | Prickly Pear Sorbet 17

FLAN

Creamy Vanilla Custard | Caramel Sauce | Fresh Raspberries | Biscochito | Whipped Cream 14

MEXICAN CHOCOLATE BREAD PUDDING

Baguette | Croissant | Mexican Chocolate
Piñon | Raisins | Crème Anglaise 15

COFFEE *

Dark Roast 6 | Espresso 5 | Double Espresso 7 | Latte 7 | Cappuccino 7

*Featuring Aroma Coffee, Santa Fe, NM

DESSERT WINES

1.5oz pour

ROYAL TOKAJI LATE HARVEST, HUNGARY

This amber-colored late-harvest wine has aromas of honeycomb and white flowers, especially jasmine and freesia. In the mouth, it has nice fruit sweetness and flavors of clover honey, ripe apricot, and yellow peach. 92 points by Wine Enthusiast. 12

CHATEAU LARIBOTTE SAUTERNES, BORDEAUX, FRANCE

This wine shines with aromas and flavors of honey, apricot, and pineapple. Estate grown and bottled. Sustainable practices. The Winery has been in the Lahiteau family since 1855. 14

COSSART GORDON RAINWATER MADEIRA, MADEIRA, PORTUGAL

A fresh crisp Madeira with delicate but firm fruit. Madeira played such an important part of American life that Madeira was used to toast the Declaration of Independence on July 4th 1776. 11

COSSART GORDON BUAL 10 YEAR MADEIRA, MADEIRA, PORTUGAL

A bouquet of Prunes, Almond, Vanilla and Toffee with a smooth, medium-sweet finish and an excellent balance between the fruit and acidity. It is excellent as an after dinner drink and also very good with fruit, milk chocolate and cakes. 11

ST GEORGE SPIRITS

ST GEORGE SPICED PEAR LIQUEUR, ALAMEDA, CALIFORNIA

Wonderful either neat or over ice as a sipper, it makes a wonderful martini, it works over ice cream or drizzled over pound cake. Delicious and complex, like freshly pressed bartlett pear cider. 11

ST GEORGE NOLA COFFEE LIQUEUR, ALAMEDA, CALIFORNIA

Layered with nutty and tart berry notes and chicory spices. An amazing after-dinner drink. 11