



## STARTERS

### CHIPS, SALSA & GUACAMOLE \*

Warm Crispy Corn Tortilla Chips | House Salsa  
House Guacamole 19

### ETHEL'S CHICKEN SALAD

Boston Bibb | Green Grapes | Toasted Almonds  
Pecans | Papaya Vinaigrette | Grilled Flatbread 22

### SIGNATURE LA FONDA TORTILLA SOUP \*

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

### LA FONDA CAESAR \*

Fresh Romaine Hearts | Cherry Tomatoes  
Queso Cotija Caesar Dressing | Sourdough Croutons 19  
Add Grilled Red Bird Farms Chicken 9

## HANDHELDS

**SIDE OPTIONS:** Onion Rings | French Fries | Sweet Potato Fries Truffle Fries + 6

### SANTA FE FRENCH DIP

Thin-Sliced Slow Roasted 1855 Prime Rib | Green Chile  
Swiss Cheese | Roasted Garlic | Onions | Telera Bun  
Au Jus 24

### BECK & BULOW GREEN CHILE CHEESEBURGER \*

NM Grassfed Beef | Roasted Hatch Green Chile  
Toasted Brioche Bun  
Choice of: American | Swiss | Cheddar 24  
Add Applewood Smoked Bacon 6  
Impossible Burger Available Add. 2

## CHEF SPECIALTIES

### CAMPFIRE TROUT

Blue Corn Piñon Crust | Roasted Cauliflower  
One Egg Any Style | Romesco Almond Sauce 32

### CARNE ASADA TAMPIQUEÑA

Beck and Bulow Prime Flat Iron | Chile Relleno | Avocado  
Cheese Enchilada | Black Beans | Queso Fresco  
Rajas Poblano | Pico de Gallo | Shredded Lettuce 33

### GREEN CHILE MAC & CHEESE

Smoked Gouda Cheese | English Peas  
Applewood Bacon Hatch Green Chile 22  
Add Red Bird Chicken 9

### 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 28  
Add One Sopaipilla 2

### VEGETABLE FLATBREAD

Grilled Eggplant | Roasted Bell Peppers | Grilled Pears  
Caramelized Onions | Pecans | Jalepeño-Honey Aioli  
Herbed Flatbread 28

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

\* Can be modified to Gluten-Friendly | <sup>V</sup>Vegetarian

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.

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.