

# ROOM SERVICE MENU



TO PLACE YOUR ORDER  
CALL EXT. 4104

  
**La Plazuela**  
RESTAURANT AT LA FONDA



## BREAKFAST 7-10:30am

### Omelet\*

Three Eggs | Choice of Three: Ham | Avocado  
Chorizo Sausage | Hatch Green Chile  
Smoked Salmon | Bell Peppers | Onions  
Sautéed Mushrooms | Mexican Cheese Blend  
Grilled Breakfast Potatoes 19  
Additional Items 2

### Huevos de Cualquier Estilo\*

Two Eggs Any Style | Grilled Breakfast Potatoes  
Applewood Smoked Bacon or Sausage Links or  
Ham Steak 18

### Oatmeal\*

Hot Milk | Brown Sugar | Fresh Seasonal Berries 15

### Pancakes

Choice of Buttermilk | Blueberry | Blue-Corn Piñon  
Whipped Butter | Fresh Seasonal Berries  
Maple Syrup 16

### Fresh Fruit Bowl

Mixed Seasonal Fruit 15  
Add Greek Yogurt 7

### Toasted Bagel & Cream Cheese

Fresh Toasted Bagel & Cream Cheese 11

### Breakfast Pastry Basket & Pot of Coffee for Two

Chef's Daily Pastry Selection 21

## LOCAL COLD PRESSED JUICE FROM VERDE

### Immune Booster\*

Carrot | Pineapple | Orange | Ginger | Mint  
Turmeric 13

### Spring Greens\*

Cucumber | Spinach | Apple | Orange | Pineapple  
Parsley | Kale | Lemon 13

## BREAKFAST 7-10:30am

### BEVERAGES

Freshly Brewed Coffee or Decaf,  
Herbal Tea or Black Tea  
2 Cup Pot 12 6 Cup Pot 33

Orange Juice | Grapefruit Juice 6  
Tomato | V8 | Apple | Cranberry 6  
Milk | 2% | Skim | Chocolate 6

### A LA CARTE

Single Egg Any Style 6 \*Tofu Scramble 7  
Black Beans | Pinto Beans | Breakfast Potatoes 6  
Pork Posole Small 6 Pork Posole Large 10  
Applewood Smoked Bacon (3 Strips) 7  
Sausage Links (2 Links) 6 Ham Steak 6  
\*Vegan Sausage (3 Links) 7  
Red Chile | Green Chile | Salsa 4  
House Pastry 6  
English Muffin | Bagel | Toast | Tortilla 5  
\*Gluten-Free Toast or Muffin 5

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## LUNCH 11am–2pm

### 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 | Lemon Wedge  
Sourdough Croutons 19  
Add Red Bird Farms Chicken 9

### HANDHELDS

#### Includes

Onion Rings | French Fries | Sweet Potato Fries  
Truffle Fries add 6

#### Beck & Bulow Green Chile Cheeseburger \*

Half-Pound NM Grassfed Beef  
Roasted Hatch Green Chile | Toasted Brioche Bun  
Choice of: American | Swiss | Cheddar 24  
Add Applewood Smoked Bacon 5  
**Impossible Burger Available add 2**

#### Santa Fe French Dip \*

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

### SIDES

Onion Rings | French Fries | Sweet Potato Fries 6  
Truffle Fries 10

## LUNCH 11am–2pm

### CHEF'S SPECIALTIES

#### Campfire Trout \*

Blue Corn Piñon Crusted Rainbow Trout  
Roasted Cauliflower | One Egg Any Style  
Romesco Almond Sauce 32

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

#### Vegetable Flatbread

Grilled Eggplant | Roasted Bell Peppers  
Grilled Pears | Carmelized Onions  
Pecans | Jalepeño-Honey Aoli 28

#### Carne Asada Tampiqueña \*

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

#### \* 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  
22% service charge added to each check.

Lane Warner, CEC, Executive Chef

## MIDDAY MENU 12–3 pm



### Chips, Salsa & Guacamole\*

Warm Crispy Corn Tortilla Chips | House Guacamole  
House Salsa 19

### Charcuterie Board\*

Cambozola Cheese | Manchego Cheese | Bresaola  
Sopresatta | Salumi Calabrese | Mustard Greens  
Marinated Olives | Black Cherry Mostarda  
Red Grapes | Crackers 24

### La Fonda Caesar\*

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

### Beck & Bulow Green Chile Cheeseburger\*

Half-Pound NM Grassfed Beef  
Roasted Hatch Green Chile | Toasted Brioche Bun  
Choice of: American | Swiss | Cheddar 24

#### Includes

Onion Rings | French Fries | Sweet Potato Fries  
Truffle Fries add 6

Add Applewood Smoked Bacon 5

**Impossible Burger Available add 2**

### SIDES

Onion Rings | French Fries | Sweet Potato Fries 8  
Truffle Fries 10

### DESSERTS

#### Flan

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

#### Chocolate Mousse

Raspberry Coulis | Prickly Pear Sorbet 17

#### Mexican Chocolate Bread Pudding

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

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**DINNER** 5–9pm 

**STARTERS**

**Chips, Salsa & Guacamole\***

Warm Crispy Corn Tortilla Chips | House Salsa  
House Guacamole 19

**Signature La Fonda Tortilla Soup\***

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

**Beet & Spinach Salad\***

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

**Coctel de Camaron**

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

**La Fonda Caesar\***

Fresh Romaine Hearts | Cherry Tomatoes  
Queso Cotija Caesar Dressing | Lemon Wedge  
Sourdough Croutons 19

Add Red Bird Farms Chicken Breast 12

**CHEF'S SPECIALTIES**

**Chilean Seabass\***

Green Chile Risotto | Market Vegetables  
Citrus Beurre Blanc | Micro Cilantro 53

**Chicken Schnitzel**

Redbird Farms Chicken Breast | "Jäger" Sauce  
Market Vegetables | Roasted Garlic Mashed Potatoes  
Lingonberry Jam 39

**Grilled Beef Tenderloin\***

Roasted Garlic Mashed Potatoes  
Green Chile Béarnaise | Asparagus 64  
Blue Lump Crab Meat Oscar 8

**DINNER** 5–9pm 

**La Fonda Steak Frites**

New York Strip  
Caramelized Shallots-Cilantro Compound Butter  
Skinny Fries | Smokey Chipotle Demi-Glace  
Grain Mustard | Market Vegetables 48

**Huitlacoche Tamal\***

Chayote Slaw | Vichyssoise | Black Beans  
Roasted Corn | Fried Epazote Leaves  
Grilled Green Onions 30  
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

Add Char-Grilled 6oz Filet 32

## DESSERTS 11am–9pm

### Flan

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

### Chocolate Mousse

Raspberry Coulis | Prickly Pear Sorbet 17

## BEVERAGES

Freshly Brewed Coffee or Decaf,

Herbal Tea or Black Tea

2 Cup Pot 12 6 Cup Pot 33

Orange Juice | Grapefruit Juice 6

Tomato | V8 | Apple | Cranberry 6

Milk | 2% | Skim | Chocolate 6

Coke | Diet Coke | Sprite | Ginger Ale 6

## ALCOHOLIC BEVERAGES

### Silver Coin Margarita 18

Mi Campo Blanco | Cointreau | Fresh Lime

### Prickly Pear Margarita 17

100% Agave Tequila Blanco | Prickly Pear Essence  
Triple Sec

### Spanish G&T 17

Hayman's Gin | Juniper Berries | Tonic | Thyme  
Lemon Peel

### Adobe Manhattan 17

Elijah Craig | Angostura Amaro  
Antica Sweet Vermouth

### White Wines

	Glass	Bottle
Chardonnay	16	58
Sauvignon Blanc	15	54
Rosé	17	51

### Red Wines

Pinot Noir	15	54
Malbec	17	61
Cabernet Sauvignon	18	62

### Sparkling

Prosecco, Adami, Italy	14	52
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### Bottle

Gruet, Blanc de Noirs, USA	56
Veuve Cliquot, France	180

Ask for more options when you call in your order

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