



THE BAR MENU

CHIPS, SALSA & GUACAMOLE*^{IV}

Prepared Fresh with Choice of Ingredients
Warm Crispy Tortilla Chips 18

LA FONDA CAESAR^V

Fresh Romaine Hearts | Queso Cotija Caesar Dressing
Croutons | Lemon Wedge 18

Add Red Bird Farms Chicken Breast 9

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 5

Impossible Burger Available Add. 2

CHARCUTERIE BOARD*

Cambozola Cheese | Manchego Cheese | Bresaola
Calabrese Spicy Salami | Marinated Olives
Black Cherry Mostardo | Garlic Crackers 24

MARGARITAS

LA FONDA REPOSADO SPECIAL 21

Herradura Reposado | Lime Juice
Grand Marnier | Orange Juniper Syrup

SILVER COIN 18

Mi Campo Blanco | Cointreau
Fresh Lime

THE "DON" 23

Herradura Reposado | Espolon
Reposado | Cointreau | Grand Marnier
Fresh Lime | Orange Juniper Syrup

DOÑA MARGARITA 29

Don Julio Añejo | Casamigos Añejo
Aperol | Lime Juice | 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
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