



WINE MENU



WHITE WINES



ADAMI GARBÈL 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 Garbèl 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 Garbèl 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 | 54 Bottle



MICHAEL DAVID ROSÉ, LODI, CALIFORNIA

Michael David Winery and Lodi go way back. They have been farming that soil since the 1860's and cultivating wine grapes since the early 20th century.

With over 150 years of family farming, the Michael David name has become more than just a winery; *it's a culture.*

Their founders, brothers Michael and David Phillips, are 5th generation grape growers who have raised their families in the vineyard, and now the 6th generation has joined the team, Mike's daughter Melissa.

Showcasing the winemaking prowess of Lodi, California, this sumptuous Rosé delivers a symphony of flavors!

Pale salmon in color, light in body with vibrant acidity, this Rosé opens with an enticing bouquet of juicy pomegranate, nectarine, strawberry and guava on the nose.

With its delightfully lush finish, it's an inspired companion for seafood, fish, salads, charcuterie, *sun-kissed afternoons, and summer nights!*

14.50 Glass | 46 Bottle



TREFETHEN CHARDONNAY, OAK KNOLL, NAPA VALLEY, CALIFORNIA

The Latest Iteration of a History-Making Wine.

In 1979, Gault & Millau's Le Nouveau Guide organized one of the largest wine tastings in history. Assembling wines from 33 countries, they held an "Olympiad du Vin", in which France was expected to triumph. The judges were aghast when the 1976 Trefethen Chardonnay was declared "The Best Chardonnay in the World." "Trefethen Chardonnays have never been in the big and buttery camp, and those familiar with the winery style will immediately recognize the vibrant, slightly tighter construction of this firmly balanced mid-weight rendition." 91 pts - *Connoisseurs' Guide to California Wine 2022*

17.50 Glass | 66 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 undertones and peach.

15.50 Glass | 59 Bottle



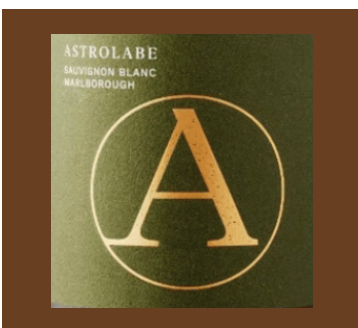
RUFFINO LUMINA PINOT GRIGIO, ITALY

Pinot Grigio has become Italy's most famous white wine, beloved the world over. Ruffino Lumina Pinot Grigio comes from the growing regions best suited for high quality Italian Pinot Grigio: Veneto, Friuli-Venezia Giulia and Trentino. Ruffino has carefully selected the best fruit from high-altitude vineyards that rise dramatically out of flat plains.

The name Lumina, 'illumination of the moon' in Italian, brings attention to the importance of moonlight during a grapevine's life. The label's quarter-moon represents the ancient alchemist's symbol for this satellite of the earth. Medium-bodied, lively, and elegant, Ruffino Lumina Pinot Grigio lingers on the palate. This pinot grigio's bouquet is fresh and complex, featuring bright aromas of pineapple, complemented by notes of meadow flowers, pear, sage, mint, and peach.

Ruffino Lumina Pinot Grigio is perfect as an aperitif or as a wonderful companion with a variety of foods. It's delicious with salads, pasta, anything with a cream sauce! It also pairs perfectly with seafood, shellfish, white meat, or Asian inspired dishes.

14.50 Glass | 47 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.

"I blend to suit what I think is Astrolabe's style, which reflects what I've learnt as a winemaker and drinker over the years. My style is dry, expressive and elegantly balanced. For me it is about getting a lovely sense of fully developed green spectrum flavors from all these different sites and putting them in a glass in a way that is well-styled and elegant. My Marlborough Sauvignon Blanc always presents with ripe green flavors like passionfruit, blackcurrant leaf and gooseberry. On the palate, it is full and round and finishes dry and lingering."

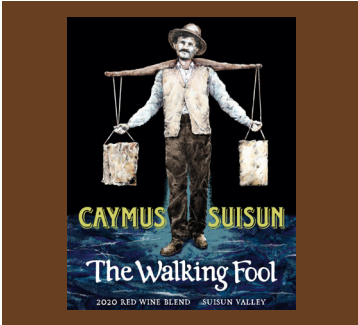
"A fresh and zippy white, offering a vibrant mouthful of green papaya, passion fruit and Key lime flavors that are generous and concentrated on a smooth and mouthwatering frame. Hints of green tea, lemongrass and pink peppercorn add more dimensions on the long, expressive finish". – Wine Spectator

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

14.50 Glass | 55 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.

16.50 Glass | 63 Bottle



LE CHARMEL PINOT NOIR, LANGUEDOC, FRANCE

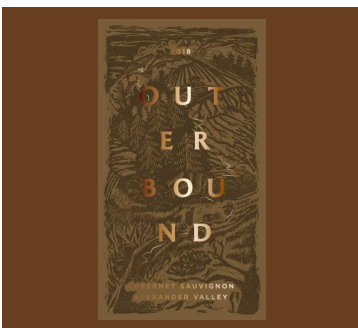
Le Charmel is a line of French wines created by Charlie and Mel Master in partnership with Winesellers, Ltd. Their wines are sourced from *small, artisan growers* and sustainably farmed vineyards in Limoux, one of the coolest parts of Languedoc at the foothills of the Pyrenees Mountains in Southwest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

Blend: 94% Pinot Noir, 6% Syrah

14.50 Glass | 54 Bottle



OUTERBOUND CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

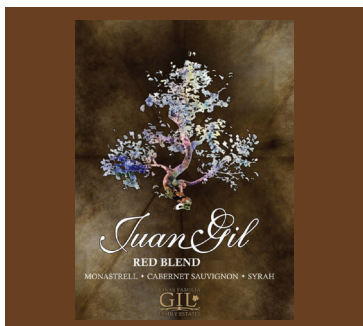
Medium to full in body, this wine is filled with flavors of black currants, blackberries, raspberries, rosemary, plums and baking spice blending seamlessly with plush tannins that linger until the next sip.

The winemaker behind this award-winning wine is Phillip Dube. He is supported by the 6th generation of the well know Phillips family (owners of Michael David Winery) the children of brothers Michael and David Phillips.

18.50 Glass | 64 Bottle



RED WINES



JUAN GIL 'RED BLEND', JUMILLA, SPAIN

The Juan Gil 'Red Blend' is 45% Cabernet Sauvignon, 45% Merlot and 10% Syrah. A rich, full bodied, red which is made in an international style. The tannins are ripe and polished. The black cherry and blueberry fruit is voluminous and juicy. Clove, vanilla and spice aromatics, from maturation in French and American oak, add aromatic and textural complexity. Juan Gil is the flagship wine of the Gil Family, the leading producer in the region of Jumilla in southeastern Spain.

14.50 Glass | 52 Bottle



BODINI MALBEC, MENDOZA, ARGENTINA

Bodini Malbec is crafted by winemaker Jimena Lopez, and showcases the fruit grown by a small estate winery in Mendoza, Argentina.

She brings 18+ years of winemaking experience to the table, not only in Argentina, but 7 other countries, including France, Germany, and California. She is Argentine, and Mendoza is her home. Jimena is a passionate, dedicated winemaker with tenacious drive and an unmatched attention to detail.

Her intention with Bodini, is to showcase Mendoza's Malbec in its purest form without oak related flavors but with plenty of beautiful fruit!

Bodini is a beautifully approachable Malbec that showcases the unique region of Mendoza. A high-elevation desert, Mendoza has long sunny days, cold nights, low humidity, and natural irrigation from glacial snowmelt from the Andes Mountains.

On the nose, there are enticing aromas of dark cherry, blackberry, and a touch of vanilla. The palate is full-bodied and velvety, featuring flavors of ripe plum, blackcurrant, and hints of mocha, all wrapped in smooth tannins and a lingering finish. Cheers!

15.50 Glass | 54 Bottle

"A REAL CONNOISSEUR DOES NOT DRINK WINE BUT TASTES OF ITS SECRETS."

– SALVADOR DALÍ



BOTTLE WINES

SPARKLING

Sparkling Brut Rose, Gruet, USA, NV	52
Vara, Sparkling Brut, Silverhead, USA, NV	48
St. Clair Brut, New Mexico	51
Casas del Mar, Cava, Spain	48
Blanc de Blancs, Schramsberg, North Coast, CA 2019	97
Brut, L'Ermitage by Roederer Estate, Anderson Valley, CA 2012	175
Champagne, Gosset Brut Excellence, FR NV	150
Champagne, Duval Leroy Brut, FR NV	125
Champagne, Laurent-Perrier, FR NV	135
Champagne, Veuve Clicquot, FR NV	185
Champagne, Laurent-Perrier Cuvée Rosé Brut, FR NV	210
Champagne, Louis Roederer Cristal, FR 2014	750

HALF BOTTLE WHITES

Champagne, Veuve Clicquot Brut, FR NV	73
Champagne, Laurent-Perrier Brut, FR NV	66
Sparkling, Gruet Blanc De Noir, USA NV	33
Moscato d' Asti, Nivole, Michelle Chiarlo, Italy	28
Rosé, Miraval, Côtes de Provence, FR	42
Sauvignon Blanc, Whitehaven, Marlborough, NZ	37
Chardonnay, Jadot, Pouilly Fuisse, FR 🍷	49
Chardonnay, La Crema, Sonoma, CA 🍷	36
Chardonnay, The Prisoner, Carneros, CA 2019	59

HALF BOTTLE REDS

Pinot Noir, King Estate, Willamette Valley, OR 2019 🍷	32
Cabernet Sauvignon, Prisoner, Napa Valley, CA 2018	59
Zinfandel, Essence, Ridge, Paso Robles, CA 2017	61

LIGHT BODIED WHITES

Gruener Veltliner, Hermann Moser 'Per Due', Kremstal, AT 2021	45
Pinot Gris, Robert Sinskey 'Orgia', Los Carneros, CA 2015 🍷	105
Pinot Grigio, Bottega Vinaia, Trentino, Italy	52

MEDIUM BODIED WHITES

White Blend, Conundrum, CA 2019	48
Sauvignon Blanc, Frenzy, Marlborough	55
Sauvignon Blanc, Twomey by Silver Oak, North Coast, CA 2021 🍷	70
Sauvignon Blanc, Hall, Napa Valley, CA 2020	77
Sauvignon Blanc, Quincy, Domaine Mardon, Loire, France	53
Sauvignon Blanc, Stag's Leap 'Aveta' Napa Valley, CA 2019	84

HEAVY BODIED WHITES

Chardonnay, Sonoma Cutrer Russian River Ranches, CA	59
Chardonnay, Trefethen, Oak Knoll, Napa, CA	66
Chardonnay, Hartford Court, Russian River, CA, 2020	62
Chardonnay, Chablis Vincent Wengier, Chablis, FR 2021	71
Chardonnay, Calera, Central Coast, CA 2018	65
Chardonnay, Cakebread Cellars, Napa Valley, CA 2021 🍷	111
Chardonnay, Patz & Hall, Sonoma County, CA 2018	110
Chardonnay, Rombauer, Carneros, CA 2021	99
Chardonnay, PlumpJack Reserve, Napa Valley, CA 2020	142
Chardonnay, Avni, Lingua Franca, Willamette Valley, OR	102
Chardonnay, Frogs Leap Shale & Stone, CA 2020	75
Chardonnay, Far Niente, Napa Valley, CA 2020	138

ROSÉ

Grenache Rose, Fossil Point, CA	46
Rioja Rosado, Muga, Spain	48
Bonny Doon, Vin Gris de Cigare, Central Coast, CA 2021	45



BOTTLE WINES

LIGHT BODIED REDS

Pinot Noir, Four Graces, Willamette Valley, OR	68
Pinot Noir, Ken Wright, Willamette Valley, OR 2021	64
Pinot Noir, Substance Columbia Valley, Washington State	55
Pinot Noir, Merry Edwards, Russian River Valley, CA	147

MEDIUM BODIED REDS

Merlot, Decoy, CA	50
Merlot, Trefethen Estate, Napa, CA	89
Merlot, Cakebread Cellars, Napa Valley, CA 2018	152
Merlot, Duckhorn, Napa Valley, CA, 2020	120
Red Blend, Tablas Creek, Esprit de Tablas, Paso Robles, CA 2020	144
Les Crestes, "mas doix", Priorat, Spain	93
Tempranillo, Marques de Murrieta, Rioja, Spain, 2017	69
Tempranillo, Pesquera Tinto Crianza, Ribera del Duera, ESP 2019	90

HEAVY BODIED REDS

Malbec, Familia Furlotti, Mendoza, Argentina	52
Red Blend, Juan Gil, Jumilla, Spain	52
Red Blend, Caymus-Suisun "The Walking Fool," Suisun, CA	63
Red Blend, "Harvey & Harriet", Paso Robles, CA	97
Red Blend, "Others", Department 66, Roussillon, France	69
Red Blend, Eshcol, Trefethen, Oak Knoll, CA 2020	69
Red Blend, "Machete", Orin Swift, CA 2018	119
Barolo, Castiglione, Vietti, Italy 2017	127
Barolo, Pio Cesare, Italy 2016	162
Chateau Neuf du Pape, Domaine Perrin, France 2017	92
Gamay, Morgon, Buillat, Beaujolais, France 2018	54
Cabernet Sauvignon, Smith & Hook, Monterey California	59
Cabernet Sauvignon, Decoy, Sonoma County, CA 2019	64
Cabernet Sauvignon, DAOU, Paso Robles, CA	55
Cabernet Sauvignon, Outerbound, Alexander Valley, CA	64
Cabernet Sauvignon, Joseph Carr, Oakville, CA 2019	82
Cabernet Sauvignon, Charles Krug, Napa, CA	78
Cabernet Sauvignon, Trefethen, Oak Knoll, Napa, CA 2020	138
Cabernet Sauvignon/Shiraz, Penfolds Bin 389, South Australia 2018	140
Cabernet Sauvignon, Frogs Leap, CA 2019	149
Cabernet Sauvignon, Torres Mas La Plana, Penedes, ESP 2016	179
Cabernet Sauvignon, Faust, Napa Valley, CA 2020	129
Cabernet Sauvignon, Orin Swift Mercury Head, Napa Valley, CA 2019	305
Cabernet Sauvignon, Caymus, Napa Valley, CA 2020	175
Cabernet Sauvignon, Jordan, Alexander Valley, CA 2018	159
Cabernet Sauvignon, PlumpJack Estate, Oakville, Napa	310
Cabernet Sauvignon, Far Niente, Napa Valley, CA 2019	360
Cabernet Sauvignon, Opus One, Oakville, CA 2018	560
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA 2018	204
Petit Verdot, Inkblot, Michael David, Lodi, CA	65
Cab Sauv/Cab Franc, Tenuta San Guido Sassicaia, Bolgheri, IT 2018	510
Cab Franc/Cab Sauv/P Verdot, Gaja, Bolgheri, IT 2016	490
Zinfandel, Klinker Brick, "Old Vine", Lodi, CA, 2019	52
Zinfandel, Seghesio, Sonoma County, CA 2021	65
Zinfandel, St. Francis, Sonoma County, CA	61
Zinfandel Blend, Orin Swift '8 Years in The Desert', CA 2021	110
Zinfandel, Lust by Michael David, Lodi, CA 2017	120

ONE-OFF BOTTLES 15% OFF LISTED PRICE BELOW

Sauvignon Blanc, Ronco del Gnemiz, Friuli, IT 2017	80	64.00
Ancient Vine Cinsault, Michael David, Lodi, CA 2016	88	74.40
Ghiaia Nera, Tenuta Tascante, Etna Rosso, Sicily,	59	47.20
Gevrey Chambertin, Lignier, Cote d'Or, 2013, France	150	120.00
Cabernet Sauv., Cakebread Cellars, Napa, CA 2021	205	164.00
Viognier, Darioush, Napa Valley, CA, 2016	174	139.20

DINNER MENU



MARGARITAS

LA FONDA REPOSADO SPECIAL 20.5
Herradura Reposado | Lime Juice | Grand Marnier
Leslie's Orange Juniper Syrup

SILVER COIN 16.5
Mi Campo Blanco | Cointreau | Fresh Lime

THE "DON" 20.5
Herradura Reposado | Milagro Reposado
Cointreau | Grand Marnier | Fresh Lime
Leslie's Orange Juniper Syrup

MANGO COIN 17
Silver Tequila | Agave Syrup | Fresh Lime | Mango
Cointreau

PRICKLY PEAR MARAGARITA 16.5
100% Agave Tequila Blanco | Triple Sec
Prickly Pear Essence

COCKTAILS

LA FONDA SANGRIA 14.5
House Sangria Mix | Fruit Juices
Stone Fruit Liqueurs | Red Wine

ADOBE MANHATTAN 17.5
Elijah Craig | Angostura Amaro
Antica Sweet Vermouth

SPANISH G&T 15
Hayman's London Dry Gin | Juniper Berries
Fever Tree Tonic | Thyme | Lemon Peel

SPIKED CUCUMBER LEMONADE 15.5
Cucumber Vodka | Lemonade | Mint | Cucumber

GIN FIZZ BLACK 15.5
Gin | Blackberry Purée | Fresh Lemon
Sparkling Wine

GREEN CHILE BLOODY MARY 13.5
Green Chile Vodka | House Mary Mix
Loaded Skewer

MOCKTAILS

CUCUMBER LEMONADE 8
Lemonade | Mint | Cucumber

PINK MADEMOISELLE 8
Prickly Pear Puree | Fresh Lime | Ginger Bitters
Pink Peppercorn | Thyme | Ginger Beer

POMEGRANATE FIZZ 8
Tart Pomegranate Syrup | Sprite | Soda
Mint Sugar Rim



SOUPS

SIGNATURE LA FONDA TORTILLA SOUP*

Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 13

LOBSTER AND RED CHILE BISQUE

Crème Fraîche | Chives | Meyer Lemon Olive Oil 16

APPETIZERS

DUROC PORK BELLY

Braised | Port Wine Glaze | Apple and Green Chile Chutney | Rapini 21

CURED BEEF CARPACCIO

Shallots | Fried Capers | Dijon Mustard | Basil Olive Oil
Arugula | Parmesan Crisps 26

CLASSIC SHRIMP COCKTAIL

Atomic Horseradish Sauce | Micro Cilantro 22

TABLESIDE GUACAMOLE*IV

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips 22

SPINACH & STRAWBERRY GOAT CHEESE SALAD

Spinach | Strawberry | Goat Cheese | Roasted Shallot-Bacon Vinaigrette | Candied Walnuts 19

LA FONDA CAESAR^V

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Sourdough Croutons 18
Add Red Bird Farms Chicken Breast 9

LA PLAZUELA WEDGE SALAD

Iceberg Lettuce | Tomato | Red Onions | Avocado | Blue Cheese Crumbles | Jamón Serrano Chips
Green Chile Blue Cheese Dressing | Red Chile Ranch Dressing 20

ARTISANAL BREAD BOARD^V

House Blue Corn Muffins | Artisanal Bread | House Whipped Butter 4/person

NORTHERN NEW MEXICO SPECIALTIES

Served with Pork Posole | Pinto or Black Beans | Sour Cream | Pico de Gallo | Guacamole
Add One Sopaipilla 1.90

ENCHILADAS

Two Fresh White Corn Tortillas | Mexican Cheese Blend | Shredded Beef or Chicken
Red Chile | Green Chile | Christmas Chile 26

FILET Y ENCHILADAS

Char-Grilled 6oz Filet Mignon | Two Fresh White Corn Tortillas | Mexican Cheese Blend
Red Chile | Green Chile | Christmas Chile 58

RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend 27
Two Hatch Green Chiles filled with Spicy Shredded Beef 29
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce | Red Chile | Green Chile | Christmas Chile
Add Char-Grilled 6oz Filet 32

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

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine | Nallely Garcia, Manager

11.11.24



MENU IS AVAILABLE A LA CARTE OR PRIX FIXE
THREE COURSES 75/PERSON | FOUR COURSES 84/PERSON

CHEF SPECIALTIES

PAN SEARED DIVER SCALLOPS *

Ginger Lemongrass-Tomato Buerre Blanc | Mushroom Risotto
Sugar Snap Peas | Carrots | Micro Cilantro 47

BRAISED COLORADO LAMB SHANK

Roasted Corn | Creamy Roasted Corn Polenta | Grilled Asparagus
Yellow Beets | Chives | Gremolata 55

LA FONDA STEAK FRITES *

1855 Choice Top Sirloin | Skinny Fries | Market Vegetables | Ancho Chile Demi-Glaze | Grain Mustard 35

HUITLACOCHÉ TAMAL *^{IV}

Golden & Red Beet Terrine | Roasted Poblano Sauce | Black Beans | Blue Corn Tortilla Ash
Fried Green Onion | Roasted Corn | Huitlacoche Tamal 29
Add Red Bird Farms Chicken Breast 9

GREEN CHILE LOBSTER MAC & CHEESE

Smoked Gouda | Cavatappi Pasta | English Peas | Applewood Bacon | Hatch Green Chile 39

CHICKEN CORDON BLEU

Smoked Ham | Spinach | Swiss Cheese | Dijon Mustard | Sauce Mornay | Asparagus
Roasted Garlic Mashed Potatoes 36

PAN-SEARED CHILEAN SEABASS *

Green Chile Risotto | Sugar Snap Peas | Citrus Beurre Blanc 53

BEEF TENDERLOIN OSCAR *

Blue Lump Crab Meat | Roasted Garlic Mashed Potatoes | Sautéed Asparagus | Green Chile Bernaise 59

MONDAY - THURSDAY

Please ask Your Server about
Tonight's **Blue Plate** Special

FRIDAY | SATURDAY | SUNDAY

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

VEGETARIAN | GLUTEN FREE | VEGAN THREE COURSES 58/PERSON

MUSHROOM COCONUT CREAM SOUP 12

GRILLED EGGPLANT

Tomato Coulis | Vegan Carrot "Butter" | Yucca Root Chips | Red Quinoa Pilaf 29

CHOCOLATE MOUSSE

Raspberry Coulis | Prickly Pear Sorbet 17

* 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.

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.



DESSERTS

PINEAPPLE UPSIDE DOWN CAKE

Served with Vanilla Ice Cream 13

MARISOL'S CHOCOLATE LAVA CAKE

Kakawa's Sweet Corn Ice Cream 16

FLAN

Creamy Vanilla Custard | Caramel Sauce | Fresh Raspberries | Whipped Cream 13

CHOCOLATE MOUSSE *|V|VEGAN

Raspberry Coulis | Prickly Pear Sorbet 17

GELATO

Chocolate | Vanilla | Salted Caramel 12

SORBET TRIO

Mango | Raspberry | Blood Orange 11

COFFEE*

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

*Featuring Aroma Coffee, Santa Fe, NM

DESSERT WINES

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. 11

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. 13

PEREZ BARQUERO LA CANADA 25 YEAR PX, MONTILLA, SPAIN

Pérez Barquero has built an international reputation as one of the top Sherry producers, earning numerous awards, including the only 100-Point rating from the Wine Advocate for a Sherry. 11

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

La Fonda does not accept vertical IDs as proof of drinking age, even if accompanied by a parent. When visiting New Mexico, please bring other sources (passport or horizontal ID) as proof of age for young adults, as other establishments may also have this same policy.