



# La Fiesta

LOUNGE AT LA FONDA

## BAR MENU

### CHILE CON QUESO\*

Warm Crispy Corn Tortilla Chips | Pico de Gallo 16.00

### CHIPS, SALSA & GUACAMOLE\*

Warm Crispy Corn Tortilla Chips | House Guacamole  
House Salsa 17.00

### CHARCUTERIE BOARD\*

Cambozola Cheese | Manchego Cheese | Bresola  
Sopresatta | Salumi Calabrese | Mustard Greens  
Marinated Olives | Black Cherry Mostardo | Red Grapes  
Crackers 22.00

### SOUTHWEST LA FONDA CAESAR\*

Fresh Romaine Hearts | Cherry Tomatoes | Avocado  
Black Beans | Roasted Corn | Fried Tortilla Strips  
Green Chile | Queso Cotija | Caesar Dressing 15.00  
Add Red Bird Farms Chicken Breast 9.00

### QUAIL BREAST

Bacon Jalapeño | Mango Chutney 18.00

### JUMBO SHRIMP COCKTAIL

Tangy Atomic Horseradish Sauce 20.00

### SHORT RIB NACHOS

Braised Short Rib | Green Chile Queso  
Pickled Jalapeños | Pinto Beans 20.00

**\* 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.

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.

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



## BAR MENU

### CHICKEN WINGS

Tomatillo BBQ Sauce | Blue Cheese Dressing  
Sliced Carrots and Celery 20.00

### FLAT IRON STEAK FRITTES

Beef Tenderloin | Skinny Fires | Market Vegetables Hatch  
Chile Demi-Glaze | Grain Mustard 35.00

### CHILE RELLENO

Hatch Green Chile filled with Mexican Cheese Blend  
Lightly Beer Battered | Shallow-Fried | Posole  
Pinto Beans 15.00

### REUBEN

Marbled Rye | Corned Beef | Thousand Island Dressing  
Swiss Cheese | Sauerkraut | Fries 17.00

### QUESADILLA

Flour Tortillas | Seasoned Chicken | Mexican Cheese  
Blend | Chipotle Sour Cream | Pico de Gallo 19.00

### BECK & BULOW GREEN CHILE CHEESEBURGER \*

Half-Pound NM Grassfed Beef  
Roasted Hatch Green Chile | Toasted Brioche Bun  
Choice of: American | Swiss | Cheddar 21.00  
Add Applewood Smoked Bacon 5.00

## SIDES

Onion Rings | French Fries | Sweet Potato Fries 6.00  
Truffle Fries 10.00

## DESSERTS

### LA FONDA HOUSE FLAN

Creamy Vanilla Custard | Caramel Sauce | Tuile  
Assorted Berries 13.00

### GELATO

Chocolate | Vanilla | Salted Caramel 12.00



## MARGARITAS

### LA FONDA REPOSADO SPECIAL 20.50

Herradura Reposado | Lime Juice | Grand Marnier  
Leslie's Orange Juniper Syrup

### CADILLAC GOLD 18.50

Corralejo Reposado | Grand Marnier | Fresh Lime | Syrup

### SILVER COIN 16.50

Corralejo Blanco | Cointreau | Fresh Lime | House Syrup

### THE "DON" 20.50

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

### THE OAXACA 15.50

Mezcal | Triple Sec | House Margarita Mix

### MANGO COIN 17.50

100% Agave Tequila Blanca | Cointreau | Syrup  
Fresh Lime | Mango

### THE GODFATHER 21.50

Herradura Añejo | Amaretto Disaronno | Fresh Lime  
Leslie's Orange Juniper Syrup

### PRICKLY PEAR MARAGARITA 16.50

100% Agave Tequila Blanca | Triple Sec  
Prickly Pear Essence

### TAMARINDO 17.00

**Our Margarita Trail Favorite**

Herradura Silver | Orange Liquor | Tamarind | Fresh Lime  
House Mix

### SPICY SERRANO 15.50

Cuervo Tradicional | Triple Sec | House Spicy Mix

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## COCKTAILS

### LA FONDA SANGRIA 14.50

House Sangria Mix | Fruit Juices | Stone Fruit Liqueurs  
Red or White Wine

### MEZCAL MARTINI 15.50

Silencio Mezcal | Aperol | Sweet Vermouth | Fresh Lime

*It happened in this Bar and the Bartender was likely working for the FBI!*

### MANHATTAN PROJECT 18.50

Elijah Craig Private Barrel | Angostura Amaro Antica  
Sweet Vermouth | House Bitters

### THE OPPENHEIMER 17.50

Extra Cold Sapphire | One Drop Dry Vermouth  
Honey and Lime Juice Rim

### SPANISH G&T 16.50

Nordes Gin (A Rare Super Gin from Spain)  
Juniper Berries | Fever Tree Tonic | Thyme | Lemon Peel  
Dehydrated Fruit

### GIN FIZZ BLACK 15.50

Gin | Blackberry Purée | Fresh Lemon | Sparkling Wine

### FRESITA 15.00

Vodka | Strawberry Purée | Fresh Lemon Juice

### GREEN CHILE BLOODY MARY 13.50

Green Chile Vodka | House Mary Mix | Loaded Skewer

### PALOMA 15.00

Grapefruit Soda | Grapefruit Juice | Herradura Reposado

### HIBISCUS MARTINI 16.00

Hibiscus Gin | Lemon | House Syrup

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## WINES BY THE GLASS

### SPARKLING

Mimosa	10.50
Elderflower Royal	13.00
Aperol Spritz	13.00
Vara, Brut Sparkling, American Silverhead New Mexico	13.50   52.00

### WHITE

Sauvignon Blanc, Frenzy Marlborough, New Zealand	15.00   55.00
Chardonnay, Sonoma Cutrer Russian River Ranches, California	16.00   63.00
Pinot Grigio, ViNO, Evergreen Vineyard, Columbia Valley, WA	14.50   47.00

### ROSÉ

Fossil Point Grenache Rosé, California	14.50   55.00
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### RED

Pinot Noir, 7 Cellars, Monterey County, California	14.50   48.00
Malbec, Capitulo Uno, Ruca Malen, Mendoza Argentina	15.50   54.00
Cabernet Sauvignon, Elemental Substance, WA	15.50   58.00

*Should the vintage shown no longer be available, the next available vintage will be presented.*

## BOTTLES & CANNED BEER

Please ask your server about today's beer options  
6.00 each

## MICRO BREW BOTTLES & CANNED BEER

6.50 each

## DRAFT BEER

7.00 each

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## TEQUILA

Adictivo Añejo	22
Casa Amigos Silver	14
Casa Amigos Reposado	15
Casa Amigos Añejo	17
Chamucos Reposado	19
Clase Azul Gold	69
Clase Azul Reposado	42
Clase Azul Añejo	83
Corralejo Silver	13
Corralejo Reposado	14
Don Julio Silver	14
Don Julio Reposado	17
Don Julio Añejo	18
Don Julio 1942	45
Espolon Blanco	13
Herradura Silver	14
Herradura Reposado	16
Herradura Añejo	18
Herradura Ultra Añejo Cristilino	22
Patrón Silver	15
Patrón Reposado	16
Patrón Añejo	18
Patrón Extra Añejo	21
Milagro Reposado	15
Lalo Blanco	14
Mezcal El Silencio	14
Mezcal Xicaru Silver	15
Mezcal Xicaru Reposado	18
Mezcal Xicaru Añejo	18

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