



STARTERS

CHIPS, SALSA & GUACAMOLE *

Warm Crispy Corn Tortilla Chips | House Salsa
House Guacamole 18

LOBSTER AND RED CHILE BISQUE

Crème Fraîche | Chives | Meyer Lemon Olive Oil 16

ETHEL'S CHICKEN SALAD

Boston Bibb | Green Grapes | Toasted Almonds
Papaya Vinaigrette | Grilled Flatbread 17

CHILE CON QUESO *

Warm Crispy Corn Tortilla Chips | House Queso
Hatch Green Chile | Pico de Gallo 15.50

SIGNATURE LA FONDA TORTILLA SOUP *

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

LA FONDA CAESAR *

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

KALE & QUINOA SALAD *

Romero Farms Kale | Quinoa | Blue Cheese | Red Grapes
Toasted Pecans | Maple Pecan Vinaigrette 18
Add Grilled Red Bird Farms Chicken 9

HANDHELDS

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

BECK & BULOW BEEF TACOS *

Braised Short Rib | Mojo Picante | Micro Cilantro
Purple Cabbage Grilled Pineapple Slaw
Pickled Red Onion | Green Rice with Piñon
Black Beans 28 No side included.

BECK & BULOW GREEN CHILE CHEESEBURGER *

NM Grassfed Beef | Roasted Hatch Green Chile
Toasted Brioche Bun
Choice of: American | Swiss | Cheddar 22
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 | Skinny Fries 22

CHICKEN SANDWICH PORTOFINO

Chicken Breast | Pepperonata | Talera Bun
Heirloom Tomato | Buffalo Mozzarella
Pepperoncini | Fresh Basil | Balsamic 21

CHEF SPECIALTIES

CAMPFIRE TROUT

Blue Corn Piñon Crust | Roasted Cauliflower
One Egg Any Style | Romesco Almond Sauce 30

SAUTÉED TIGER PRAWNS

Sweet Chile Sauce | Saffron Rice | Sautéed Asparagus
Avocado 30

GREEN CHILE MAC & CHEESE

Smoked Gouda Cheese | English Peas
Applewood Bacon | Hatch Green Chile 19
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 26
Add One Sopaipilla 1.90

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

ROASTED CAULIFLOWER STEAK ^{Vegan}

Roasted Cauliflower | Quinoa | Carrot Purée
Balsamic Reduction | Poblano Rajas 27

ENCHILADAS

Two Fresh White Corn Tortillas Mexican Cheese Blend
Shredded Beef or Chicken | Red Chile | Green Chile
Christmas Chile 25 Add One Sopaipilla 1.90
Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole

CARNE ASADA TAMPIQUEÑA

Beck and Bulow Flank Steak | Chile Relleno | Avocado
Cheese Enchilada | Black Beans | Queso Fresco
Rajas Poblano | Pico de Gallo | Shredded Lettuce 30

*** Can be modified to Gluten-Friendly | ^VVegetarian**

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.

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine

HISTORIC HOTELS
of AMERICA

National Trust for Historic Preservation

Lunch | Fall 2024