



La Fiesta Lounge

Beers

Samuel Adams Draft \$4	Negra Modelo \$5
Amstel Light \$4.50	New Castle \$5.25
Anchor Steam \$5	Pilsner Urquell \$5.25
Bass Ale \$5	Red Stripe \$4.50
Becks Dark \$4.50	Rio Grande Lager \$4.75
Budweiser \$4	Rolling Rock \$4
Bud Light \$4	Sam Smith Nut Brown \$5.25
Coors Light \$4	Sam Smith Pale Ale \$5.25
Corona \$4.50	Santa Fe Pale Ale \$4.75
Dos XX Draft \$4	Shiner Bock \$4
Fat Tire \$4.75	Tecate \$4.50
Guinness \$5	
Heineken \$4.50	
Miller Lite \$4	Buckler \$4
Miller Genuine Draft \$4	O'Doul's \$4

Wine by the Glass

Deloach Chardonnay \$6
Gruet Chardonnay \$6
Kendall Jackson Chardonnay \$7
Monterra Chardonnay \$6
Ferrari Carano Fume Blanc \$7
King Estate Pinot Gris \$7
Beringer White Zinfandel \$6
Errazuriz Merlot \$6
Forest Glen Merlot \$6
Markham Merlot \$10
Monterra Merlot \$6
Fuentespina \$7
J. Lohr Cabernet Sauvignon \$7
Monterra Cabernet Sauvignon \$6
Morande Pinot Noir \$6

Appetizers

Coctel de Camaron

La Fonda's version of Mexican shrimp cocktail. Lightly poached rock shrimp in a spicy tomato broth, topped with avocado, cilantro, Tapatio salsa & lime. \$10

Chicken Quesadilla

Grilled flour tortillas filled with seasoned chicken, jack & cheddar cheeses. Accompanied by lettuce, guacamole, sour cream & pico de gallo. \$9

Chips & Salsa or Guacamole

White & blue corn tostaditos with fresh house salsa or house-made guacamole.
Salsa \$6, Guacamole \$8, both \$10

Chicken Wings

Fried & tossed in a sweet & spicy butter sauce. Served with ranch dressing & celery sticks \$8.50

Nachos

Refried beans topped with tostaditos, seasoned chicken or beef, pickled jalapeños, jack & cheddar cheeses. \$8
Vegetarian nachos with black beans. \$7

Ensaladas

Ensalada de la Casa

Hearts of romaine tossed with queso cotija Caesar dressing, sweet red onions, Roma tomatoes & garlic croutons. \$7

Specialties

Tacos de Carnitas

Two corn tortillas filled with slow roasted, crispy fried pork. Accompanied by frijoles refritos, posole, red & green salsa, jalapeño mixto & sliced avocado. \$11

Torta de Bistek

Flatiron steak, marinated & char-grilled to order. Served on telera bread with grilled red onions, sliced avocado, tomatoes & red chile-honey mayonnaise. Accompanied with your choice of fries, coleslaw or plantain chips. \$11

Hamburguesa

A half pound of fresh ground beef, char-grilled to order. Served plain, with cheese (American, cheddar or Swiss) or Santa Fe style (green chile & cheese). \$10

Rellenos de La Fonda

Two roasted green chiles filled with Chihuahua, Oaxaca & asadero cheeses. Lightly beer-battered & fried. Topped with red, green or "Christmas" (both red & green) chile. Served with beans & posole. \$10

Enchiladas del Norte

Two yellow corn enchiladas prepared with seasoned beef, chicken, or Chihuahua, Oaxaca & asadero cheeses. Your choice of red, green or "Christmas" (both red & green) chile. Served with beans & posole. \$9.50

Ask Your Server about Dessert Selections

Tequilas

El Tesoro Platinum
El Jimador Reposado
El Jimador Blanco

Cabo Wabo
1800
Gold Herradura

Hornitos

Margaritas

Served Frozen or On-the-Rocks

Patron Silver Coin
100% homemade Agave Silver
Tequila with Cointreau \$9.75

Chinaco
100% Agave Anejo
Tequila with Cointreau \$12

Silver Herradura Coin
100% homemade Agave Silver
Tequila with Cointreau \$9

Gran Tres Generacions
100% Agave Anejo Tequila
with Gran Marnier \$9.75

Gran Gold Margarita
Jose Cuervo with
Gran Marnier \$6.75

Correlejo Reposado Tequila
with Cointreau \$10

Gran Silver Herradura
100% Agave Silver Tequila
with Gran Marnier \$8

Cabo Wabo
100% homemade Agave Anejo
Tequila with Triple Sec \$10

El Jimador
100% Agave Reposado Tequila
with Triple Sec \$7

El Jimador
100% Agave Silver Tequila
with Triple Sec \$7

House Margarita
Silver Tequila with Triple Sec \$6

Flavored Margaritas
Strawberry, Turquoise, Almond,
Raspberry, Peach or Melon \$6

Coffee Drinks

Can be topped with whipped cream

Mexican Coffee Tequila, Copa de Oro

Spanish Coffee Tia Maria, Rum

Keoki Coffee Copa de Oro, Brandy

Latin Lover Coffee Copa de Oro, St. Brendan, Frangelico

Apple Pie Tuaca, Hot Apple Cider

Peppermint Patty Peppermint Schnapps, Hot Cocoa

Spirited Drinks *without alcohol*

Beers

O'Doul's
Bucklers

Wine

Sutter Home Fre White Zinfandel

Strawberry Margarita

Strawberry mix & lime juice
in a sweet & sour base

Santa Fe Sunset

Orange juice & pineapple juice
plus a colorful splash of grenadine

Piña Colada

A tropical blend of coconut milk,
pineapple juice & half-and-half

Southwest Quencher

A refreshing blend of cranberry juice,
orange juice & sweet & sour mix

Bloody Mary

Spicy tabasco mix served over ice
& garnished with lime



On the Plaza
NATIONAL TRUST
HISTORIC HOTELS
of AMERICA

~ No Personal Checks Accepted ~
Please allow us to add 18% gratuity to parties of 6 or more

Spring/Summer 2004