La Fiesta Lounge
**Beers**

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

<table>
<thead>
<tr>
<th>Tequila Name</th>
<th>Tequila Details</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Patron Silver Coin</strong></td>
<td>100% homemade Agave Silver Tequila with Cointreau</td>
<td>$9.75</td>
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<tr>
<td><strong>Chinaco</strong></td>
<td>100% Agave Anejo Tequila with Cointreau</td>
<td>$12</td>
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<tr>
<td><strong>Silver Herradura Coin</strong></td>
<td>100% homemade Agave Silver Tequila with Cointreau</td>
<td>$9</td>
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<tr>
<td><strong>Gran Tres Generaciones</strong></td>
<td>100% Agave Anejo Tequila with Gran Marnier</td>
<td>$9.75</td>
</tr>
<tr>
<td><strong>Gran Gold Margarita</strong></td>
<td>Jose Cuervo with Gran Marnier</td>
<td>$6.75</td>
</tr>
<tr>
<td><strong>Correlejo Reposado Tequila</strong></td>
<td>with Cointreau</td>
<td>$10</td>
</tr>
<tr>
<td><strong>Gran Silver-Herradura</strong></td>
<td>100% Agave Silver Tequila with Gran Marnier</td>
<td>$8</td>
</tr>
<tr>
<td><strong>Cabo Wabo</strong></td>
<td>100% homemade Agave Anejo Tequila with Triple Sec</td>
<td>$10</td>
</tr>
<tr>
<td><strong>El Jimador</strong></td>
<td>100% Agave Silver Tequila with Triple Sec</td>
<td>$7</td>
</tr>
<tr>
<td><strong>El Jimador</strong></td>
<td>100% Agave Silver Tequila with Triple Sec</td>
<td>$7</td>
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<tr>
<td><strong>House Margarita</strong></td>
<td>Silver Tequila with Triple Sec</td>
<td>$6</td>
</tr>
<tr>
<td><strong>Flavored Margaritas</strong></td>
<td>Strawberry, Turquoise, Almond, Raspberry, Peach or Melon</td>
<td>$6</td>
</tr>
</tbody>
</table>

### 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

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

Spring/Summer 2004