

La Fonda del Bosque

Appetizers

Chinese BBQ Duck Quesadilla - 9

Slow roasted duck tossed in a chinese BBQ sauce, caramelized balsamic onions and jack cheese served with a mango salsa

Guacamole & Trio of Salsas - 9

Housemade guacamole, pico de gallo, mango salsa, and chipotle salsa. Served with our house made chips.

Guacamole & Chips - 8

Housemade guacamole. Served with housemade chips.

Marie Sharp's Mesquite Chicken Wings - 14

Mesquite bone in chicken wings tossed in mesquite and Marie Sharpe's habanero hot sauce.

Green Chile Cheese Fries- 8

Hand cut fries, chopped green chile, and cheddar cheese.

Soups & Salads

Salads come with your choice of dressing: Balsamic (Vegan & GF), Ranch, Chipotle Ranch, or Miso Thai (Vegan & GF). Soups and salads are served with our house made sage bread.

Green Chile Chicken Soup- Cup 6/ Bowl 9

Pan seared Chicken, green chile, tomatoes, potatoes, cilantro in a creamy chicken broth.

House Organic Green Salad- Half 6/ Full 9

Organic greens, tomatoes, carrots, mushrooms, bell peppers and cucumbers.

*Add a cup of soup- 4

Hatch Green Chile Cobb Salad- 17

Organic Greens, Mesquite Chicken Breast, Hard Boiled Eggs, Hatch Green Chile, Queso Fresco, Bacon, Avocado, Tomatoes, Carrots, Mushrooms, Bell Peppers, and Cucumbers.

*Mesquite tofu can be substituted. (Vegan & GF)

Southwest Steak Salad- 18

Organic greens, assorted vegetables, citrus marinated steak, black bean, and corn relish, pico de gallo, queso fresco, & fresh avocado.

*Mesquite tofu can be substituted. (Vegan & GF)

Sandwiches

Sandwiches come with your choice of Green Salad, Homemade Fries, or Homemade Potato Chips. Gluten Free Bread available upon request (add \$1)

Southwest “Dagwood”- 17

Layers of turkey, ham, jalapeno jack cheese, asadero, green chile, fresh avocado, lettuce, tomato, with mustard and sriracha mayo.

Albuquerque French Dip- 16

Tender thin slices of beef topped with jack cheese and hatch green chile, served on a french roll, with a side of green chile au jus.

Green Chile Bacon Cheese Burger- 15

7oz ground beef patty topped with cheddar cheese, bacon, and hatch green chile on a brioche bun.

Entrees

Mesquite Steak or Chicken Taco Plate-16

Mesquite steak or chicken tacos(2), topped with guac, pico, cabbage slaw, and queso fresco, served with calabacitas, salsa, and a side salad with your choice of dressing

*Mesquite tofu can be substituted. (Vegan & GF).

Chicken and Mushroom Crepe- 17

Chicken and wild mushrooms in a marjoram brandy cream topped with asadero cheese.

Wild Mushroom Chile Relleno- 14

New Mexico hatch green chile (1 relleno) stuffed with caramelized shiitake mushrooms, caramelized onions, roasted garlic, goat cheese, and asadero cheese, beer battered and fried, served on a bed of corn and red bell peppers, served with a side salad.

Green Chile Chicken Pasta- 17

Penne pasta with pan seared chicken served in a green chile, tomato, cilantro, white wine cream sauce topped with cojita cheese.

Coffee Tofu Steak- 16

Red chile and coffee rub tofu on a bed of cilantro, lime, quinoa with seasonal mixed vegetables, topped with sweet red chile tahini sauce.

*Gluten Free & Vegan

Desserts

Churro w/ dipping sauce- 10

Mexican Chocolate Brownie- 6 a la mode-9

Tres Leches Flan-7