

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 - 15

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

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 7/ Bowl 10

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

House Organic Green Salad- Half 7/ Full 10

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

*Add a cup of soup- 4

Southwest Steak Salad- 20

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

*Mesquite tofu can be substituted.

Entrees

Mesquite Steak or Chicken Taco Plate-19

Mesquite steak or chicken tacos(2), topped with guac, pico, cabbage slaw, and queso fresca, served with calabacitas, salsa, and a side of black beans.

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

Wild Mushroom Chile Relleno- 19

New Mexico hatch green chile rellenos 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, and side of black beans.

Green Chile Chicken Pasta- 19

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

Coffee Tofu Steak- 18

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

Green Chile Bacon Cheese Burger- 16

7 oz ground beef patty topped with cheddar cheese, bacon, and hatch green chile on a brioche bun. With a choice of fries, chips, or a side salad.

Lavender Salmon-29

Pan seared Salmon topped with an organic lavender beurre blanc with lemon basil quinoa and seasonal roasted vegetables.

Ribeye Green Chile Au Poivre-40

14 oz pan seared ribeye, topped with a green chile peppercorn brandy cream sauce. Served with green chile garlic smashed potatoes and roasted seasonal vegetables.

Belizean Stewed Chicken- 20

Achiote marinated chicken breast and thigh, stewed with red bell peppers, onions, and carrots. Served on a bed of coconut rice and plantains.

Desserts

Churro w/ dipping sauce- 10

Mexican Chocolate Brownie- 6 a la mode-9

Tres Leches Flan-7