

La Fonda del Bosque



DINNER MENU

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 - 8

House made guacamole and pico de gallo, mango salsa and chipotle salsa, served with house made chips. - **Gluten Free & Vegan*

SOUPS & SALADS

Soups and Salad are served with our house made sage bread.

Salads come with your choice of house made dressing: balsamic (Vegan & GF), ranch (GF), chipotle ranch (GF) or miso Thai (Vegan & GF).

Green Chile Chicken Soup - Cup 6 / Bowl 8

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

House Organic Green Salad - Half 6 / Full 9

Organic greens, tomatoes, carrots, mushrooms, bell peppers and cucumbers. **GF • Add Cup Soup - 2*

South West Steak Salad - 17

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

**Mesquite tofu can be substituted. *GF*

ENTRÉES

Lavender Salmon - 21

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

Mesquite Steak or Chicken Taco Plate - 15

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.



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



ENTRÉES

Burger of the Day - 12

Burger of the day with your choice of green salad, or house made fries or house made potato chips.

**Gluten free bread available upon request (add \$1).*

Wild Mushroom Chile Relleno - 16

New Mexico green chile (2 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 pepper coulis, served with a side salad.

Ribeye Green Chile au Poivre - 30

8oz pan seared Ribeye, topped with a green chile peppercorn brandy crème sauce. Served with garlic smashed potatoes and roasted seasonal vegetables.

**Gluten Free*

Green Chile Chicken Pasta - 16

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

**Tofu can be substituted.*

Coffee Tofu Steak - 15

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 / with dipping sauce - 10

Mexican Chocolate Brownie - 6 / a la mode 8

Tres Leches Flan - 7

DRINKS

Sodas, Coffee, Iced Tea, Hot Tea - 2.50

Juice, Bottled Teas, Tonic Water - 3

Fresh Lemonade, Craft Beverages, Ginger Beer, Pellegrino - 4

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All entrées are fresh and made to order. Please allow time to prepare.

An 18% gratuity will be added to tables of 6 or more. - Thank you!

