

## SEASONAL COCKTAILS

### S'MORE MONEY \$15

Toasted Marshmallow Syrup, Ground Cracker Infused Bourbon, Homemade Chocolate Bitters

### HOMEMADE HOT APPLE CIDER \$15

Apples & Cinnamon infused w/ Zacapa Rum 23 yrs.

### MANGO PICHU SOUR \$14

Infused Mango Pisco Sour, Basil Syrup, Lemon Juice, Muddle Mango & Egg White

### RED WINTER SANGRIA \$14

Hibiscus peppercorn, and blood orange (served HOT or COLD)

### DOÑA VEGA OLD FASHION \$14

Premium Mezcal, Sugar, Bitters, Twisted & Garnished w/ Orange Peel

### THE KNOCKOUT PUNCH \$14

Pineapple Ginger infused w/Don Q Rum, Pineapple juice, Ginger Syrup & Fresh Lime Juice

## SIGNATURE COCKTAILS

### LA FONDA FLIP \$15

Zacapa Rum (23 years aged), Fresh Lemon Juice, Cointreau, Ginger Syrup, Bar spoon maple syrup, Blackberries & 1 egg white.

### MANGO LOCO \$15

Mango Infused w/ YaVe Jalapeño Tequila, Cointreau & Fresh Lime Juice

### FABULOS PARROT \$15

Infused black berry and leechee Sobeski Vodka, Simple syrup, & Fresh Lime juice Garnish w/ Black berry & Mint

### EL BARRIO \$15

Ancho Chile infused Vermouth w/ Zacapa Rum (23 years aged) and Homemade mole bitters

### ZACAPA OLD FASHION \$13

Zacapa Rum (23 years aged), Sugar, Bitters, Twisted & Garnished w/ Orange Peel

### LA TORMENTA \$15

Blueberry & Mint infused YaVe Tequila, Cointreau, Agave, Fresh Lime Juice

### TOME LA YAVE A MI MARGARITA \$13

YaVe Tequila, Cointreau, Agave, Lime Juice, Salt Rimmed, Garnished w/ Lime

## BEERS

MEDALLA \$7

CORONA \$7

MODELO ESP/NEG \$7

COORS \$5

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***\$25 AND UNDER;  
THE ESSENCE OF  
HOME COOKING,  
PUERTO RICAN-  
STYLE***

Eric Asimov of the NYTimes, stated,

*“A handsome little place that offers big helpings of excellent Puerto Rican home cooking...BEST DISHES: Octopus Salad... Chicharrones of Chicken, Roast Pork, Steak with Onions, Arroz con Pollo...”*

*Ask about the Puerto Rican dishes featured on the Food Network Throwdown w/ Bobby Flay (Yes, we won) & Man Vs. Food Nation.*

*For 30+ years La Fonda has been serving Puerto Rican cuisine (both traditional & w/ a twist) to the community of El Barrio/SpaHa – aka Spanish Harlem, all while adding value to the community we serve.*

*During COVID we partnered & worked w/ World Central Kitchen to feed our community. Pushing out over 500,000 meals. We want to thank them for helping us feed our people! Feel free to donate to [www.wck.org](http://www.wck.org)*

## RESTAURANT AND TAPAS BAR

169 E. 106<sup>th</sup> Street  
New York, NY 10029  
212.410.7292

(NOTE: Tag us on Social media)