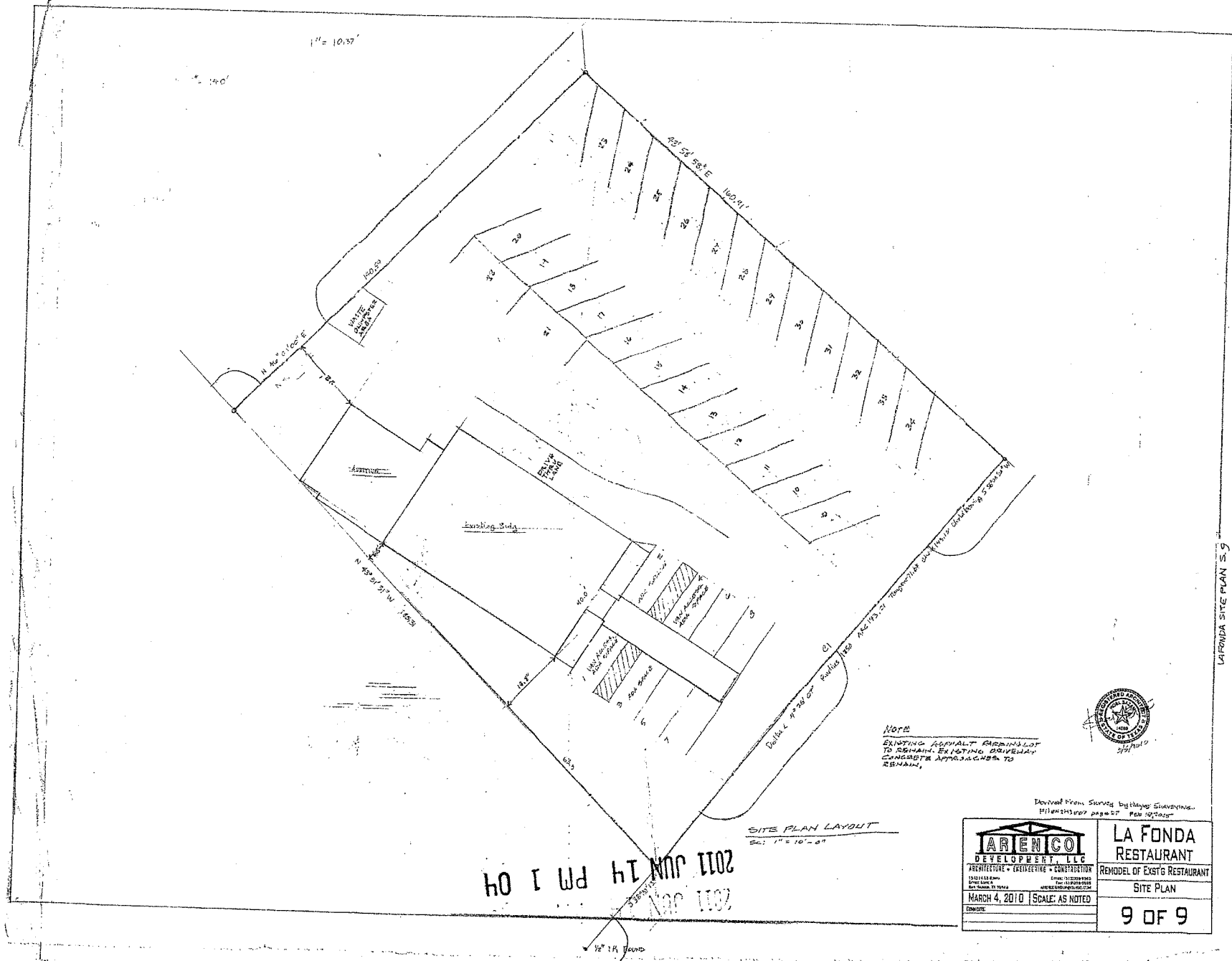




NOTES

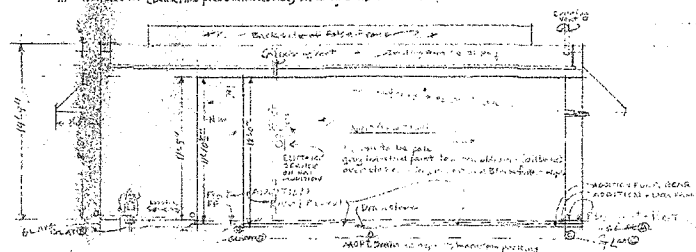
1. NEW WALL SURFACES AND TIEBACKS ARE TO MATCH EXISTING TREATMENT
2. NEW KITCHEN FLOOR IS TO BE STAINED AND SEALED PER FDA REG'S FOR FOOD HANDLING AREAS
3. KITCHEN WALLS ARE TO BE FINISHED PER FDA AND LOCAL REG'S. FOR FOOD HANDLING AREAS
4. ALL NEW FINISH IS TO MEET OR EXCEED CODE REG'S - CONDUCIT-GIWE ESPECIALLY LEAD LINES, WIRE SLEDS, ALL W/C TO BE COPPER
5. SINKING CUBE TO BE INSTALLED IN ALL NEW OR REFINISHED AREAS
6. NEW CEILING IN KITCHEN SHALL NOT BE HEIGHT OF DINING AREA AND SHALL BE FINISHED TO PER CODE - USE SUBJECTS OF 3/4" GYPSUM PANELS STAINED AND SEALED with "dry wall" and smoothly trowled and painted with primer, then Zepco's acrylic enamel
7. RE-GRIND DOWN TO TILE. USE FLEET GRIND SCALERS
8. MEAT CHOPERS USE SEALER ON GRIND
9. CEMENT GRIND REZER WALLS & CEILING TO CONFORM WITH 4" THICK RIGID FIBER INSULATION PANELS SURFACED WITH METALIC SUPERBOND AND STAINED
10. NEW FLOORING AND CARPET. FLOOR PANELS SURFACED WITH 1/4" ZEPHOS TYPICAL ALUMINUM WITH WATER RESISTANT FINISH ADHESIVE.
11. KITCHENS, SHOWERS, TOILETS AND SINKS ARE TO BE SET IN SHATTER PROOF GLASS IN FUTURE
12. WATER STOP (DRAINAGE PREVENTION DEVICE) ON ALL TIEBACKS

[illegible]

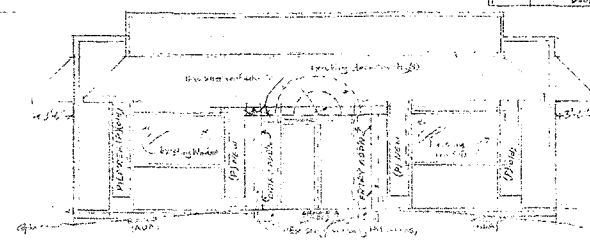
SCHEDULE 18		ISS.
1	WATER HEATER GAS (wall) 20"	W/H (CLSF)
1	CAB/COUNTER/STOVE (wall) 20"	KITCHEN
1	CABINETS/WALL/DOOR (20" x 20" x 20")	KITCHEN
1	COUNTER/SIDES (20" x 20" x 20")	KITCHEN
2	FRIDGE/SINK/STOVE (20" x 20" x 20")	KITCHEN
2	FRIDGE/SINK/STOVE (20" x 20" x 20")	KITCHEN
2 1/2	FLOOR BAITS, METAL WIRE (FREEZ. COOL.)	BATH 3
5 1/2	FLOOR BAITS, METAL WIRE (FREEZ. COOL.)	BATH 3
5 1/2	FLOOR TILE, TONKAWA (20" x 20")	BATH 3
2 1/4	BATH TUB	BATH 3
2 1/4	CABINET TILE	BATH 3
10 1/2	WALL TILE	BATH 3
3 1/2	WALL TILE	BATH 2
1 1/2	WALL TILE	BATH 2
10 1/2	FLOOR TILE	BATH 2
10 1/2	FLOOR TILE	BATH 2

SCHEDULE 'C'	
QTY	MATERIAL
66 ft	3/4" x 8' 6" Gypsum Wall Bd.
10 sf	3/4" x 4' x 8' Clear Crystal Bd.
3' wide	2" Solid Eucalyptus AFB
100 lbs	Basic Joint Mud, 100 x 20"
100 pcs	Insulative Gypsum V-BR's
100 pcs	4" x 6" x 1/2" Perforated V-BR's
91'	1/2" x 10" x 1/2" SHEETROCK
16'	1/2" x 10" x 1/2" SHEETROCK (Cont)
18'	1" x 6" x 1/2" Cementitious Insul.
3'	Structural counterjoist for 3"
5'	3/4" x 2" Chisel-Edged Doors
1	5'0" x 2'0" Solid FRAMER DOOR
1	5'0" x 2'0" Solid FRAMER DOOR
1	3'0" x 2'0" METAL EXTENSION DOOR
2	5'0" x 6'0" Insulated Metal Jct SINKLESS, FR. HAZER

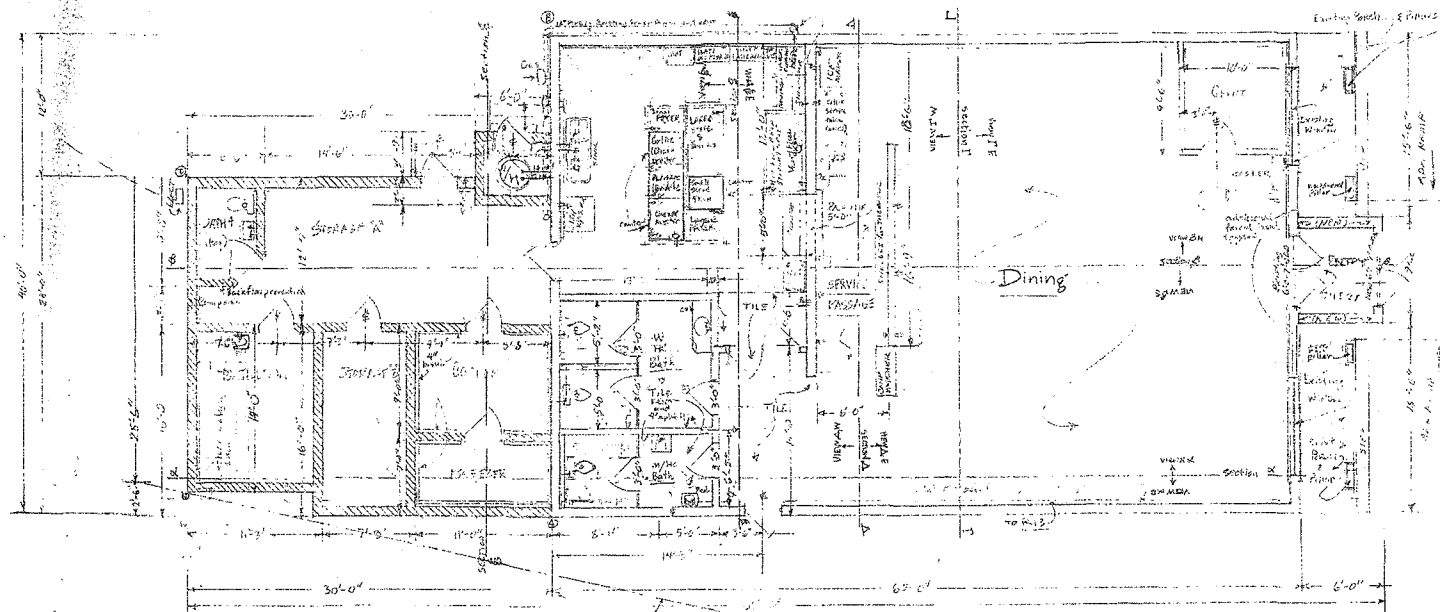
INDEX of SHEETS	
S/N	TITLE
1	PLAN of REMODELLED AREA
2	ELECTRIC PLAN
3	ROOF PLAN
4	FOUNDATION ADDITIONS
5	PLUMBING ADDITIONS
6	HVAC PLAN
7	INTERIOR SECTIONAL VIEWS
8	DETAILS, MATERIALS
9	SITE PLAN
10	—



Peak Elevations



FRONT 1/2 SECTION

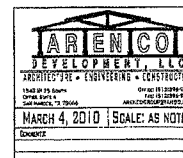


PLAN OF REMODELED AREAS

SCALE $\frac{1}{4}" = 1'-0"$

HALL LEGEND

- EXISTING C.M.U BLOCK WALL
TO REMAIN
- NEW C.M.U. BLOCK WALL UP
EVERY OTHER CELL FILLED
W/ AGGREGATE AND 4" REBAR
AND VERTICALS..



LA FONDA
RESTAURANT
REMODEL OF EXST'G RESTAURANT
PLAN
1 OF 9

Botanas Frias

Guacamole Clasico Pico de gallo & aroma de cilantro.	0.00
Molcajete Frio La Fonda 	24.00
Callo Catarina, camarones, pescada, ostiones, pepino, chile serrano & aguacate.	
Coco Loco de Mariscos Mixtos	18.00
Camarones enchilados, jicama, callo catarina, pulpo, pescado & cacahuates.	
Torre de Mariscos	26.00
Atún fresco, guacamole, aguachile negro de camarón, pepino, camarón cocido & cebolla morada.	
Tiradito de Atún Fresco	12.00
Cebolla juliana, crocante de tortilla, chile serrano, salsa de soya & jitomate.	
Aguachile de Camarón Verde 	18.00
Cebolla morada, pepino, aguacate & cilantro fresco.	
Ceviches	
Ceviche de Camarón	15.00
Ceviche de Pulpo	18.00
Ceviche de Pescado	15.00
Ceviche Mixto	18.00
Pico de gallo, pepino & aguacate.	
Cocktail de Camarón	Chico = 10.00 Grande = 14.00
Salsa cocktailera, pico de gallo & aguacate.	

Botanas Calientes

Queso Fundido de Camarón al Pastor Queso monterrey, pita asada, & cebolla caramelizada.	10.00
Pescadillas 3pz. Minilla de pescado con adobo de chile chipotle, ensalada fresca & salsa de tomate.	9.00
Camaronillas 3pz. Camarones guisados, salsa de tomate y ensalada fresca.	9.00
Chicharrón de Pescado. Guacamole, rubanos frescos, cebolla morada & mayonesa de chipotle.	9.00
Chicharrón de Ribeye Guacamole, pico de gallo, chiles toreados y cilantro fresco.	12.00
Mini Tacos de Pescado Estilo Ensenada Tiras de pescado fritos, ensalada fresca & mayonesa de chile chipotle.	0.50
Mini Tacos Estilo Gobernador Chile dulce, cebolla caramelizada & queso monterrey & mayonesa de chipotle.	0.00
Mini tacos 3 pz Res o Pollo Cebolla, cilantro, y limon.	0.00
Chile Con Queso Pico de gallo & totopos.	0.00



Molcajete Caliente



Mojarra Frita

Especialidades

Molcajete Caliente 	20.00
Nopal asado, camarones con cabeza y cascabe, fajita de res, cangrejo rey, queso fresco, coldillo de tomate picoso.	
Mojarra Frita	18.00
Arroz primavera, salsa de chile serrano & ensalada fresca.	
Huachinango Entero Zarandeado	18.00
Arroz primavera, vegetales al pasto & cebolla caramelizada.	
Camarones Cucaracha	12.00
Mayonesa de chile chipotle, queso parmesano, chile serrano & ensalada fresca.	
Camarones Empanizados al Coco	14.00
Arroz primavera, ensalada, aderezo de mayonesa & chipotle.	
Camarones a la Diabla 	18.00
Vegetales al pasto, arroz primavera & ensalada fresca.	
Pasta Alfredo con Camarones	18.00
Salsa blanca de queso parmesano, pan con mantequilla & ajo.	
Filete de Pescado al Mojo de Ajo	18.00
Arroz primavera, vegetales al pasto, pan con ajo & mantequilla.	
Filete de Pescado Empanizado	14.00
Aderezo ranch, arroz primavera & papas fritas.	
Fajitas de Camarón Gratinadas	18.00
Chile dulce, queso monterrey, cebolla caramelizada, queso cheddar, arroz primavera y papas fritas.	
Fajita de Res a la Mexicana 	18.00
Chile jalapeño, jitomate, cebolla caramelizada, arroz primavera & papas fritas.	
Fajita de Pollo	18.00
Chile dulce, arroz primavera, papas fritas, cebolla asada & jitomate.	
Fajitas Mixtas para Compartir 	24.00
Res, Pollo, Camaron, chile jalapeño, jitomate, cebolla asada, arroz primavera & papas fritas.	
Pulpo a la Talla 	18.00
Papas bravas & arroz primavera.	
Pulpo a la Parrilla	18.00
Vegetales al pasto, arroz primavera & champiñones al ajillo.	



Torre de Mariscos



Molcajete Frio La Fonda



Coco Loco de Mariscos



Pescadillas

Caldos

Pescado	14.00
Camarón	14.00
Acompañado de papa, apio & aroma de chile chipotle	
Caldos Mixto	10.00
Pescado, camarón & jalisco	

Niños

Pasta con Salsa Blanca	0.00
Acompañado de pan con mantequilla.	
Chicken Nuggets	2.00
Quesadilla	0.00
Palomitas de Camarón	0.00
Platillos acompañado con Arroz primavera o papas fritas.	



Churros Mexicanos



Flan de Naranja & Maple

Postres

Churros Mexicanos	12.00
Dulce de leche, salsa de chocolate & frutos finos.	
Flan de Naranja & Maple	2.00
Frutos finos & crema montada.	
Pan de Elote.	2.00
Salsa de vainilla & frutos finos.	
Volcán de Chocolate	1.00
Crema montada & frutos finos.	
Helados	0.00
Crocante de vainilla, chispas de chocolate & frutos finos.	
Vainilla / Chocolate / Fresa	

Ostiones

Ostiones Fresco	1/2 dz = 14 1 dz = 28
Salsa marisquera negro con clamato & jugo de limón.	
Ostiones Mazatecos.	1/2 dz = 18 1 dz = 32
Salsa marisquera con camarones, Callo catarina & pico de gallo.	
Balazos de Ostión	2.75
Clamato preparado, tajín & salsa tapatio.	



Balazos de Ostión



1208 IH S, San Marcos, TX 78666

(512) 392-8362

11a.m - 8p.m

Alimentos pueden contener o entrar en contacto con alérgenos comunes, como lácteos, huevos, trigo, soja, frutos secos, mar, pescado, mariscos o trigo.

El consumo de carnes, aves, mariscos, mariscos o huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.



Refrescos

Coca Cola	1.99
Diet Coke	1.99
Dr. Pepper	1.99
Sprite	1.99
Squirt	1.99
Sunkist	1.99
Big Red	2.50
Coca Cola Mexicana	2.50
Jarritos	2.50
Té sin Azúcar	2.99
Té Dulce	2.99
Arnol Palmer	2.99
Half and Half	2.99
Sangria	2.50
Topo Chico	2.99
Botella de Agua	1.99

Aguas Frescas

Limonada	2.99
Agua Fresca de Mango	2.99
Agua Fresca de Sandia	2.99
Agua Fresca de Piña	2.99
Agua Fresca de Pepino y Limon	2.99
Horchata	2.99



BEBIDAS



Micheladas

Vaso Michelado	4
Vaso Chelado	3
Clamato Preparado	4.99



Coctelería

Margarita de Limon	12
Margarita de Mango	12
Margarita de Fresa	12
Piña Colada	8.50
Mojito Tradicional	8.50
Sangria de Vino Blanco	8
Sangria de Vino Tinto	8
Sangria de Vino Rosado	8



Cervezas

Corona	5
Dos Equis	5
Modelo Especial	5
Negra Modelo	5
Pacifico	5
Bud Light	4
Miller Light	4
Michelob Ultra	4
Budweiser	4



TEXAS ALCOHOLIC BEVERAGE COMMISSION

BG -200135742

Expires:9/19/2026

14% WINE

**WINE AND MALT BEVERAGE RETAILER'S ON-PREMISE
PERMIT (BG)
FOOD AND BEVERAGE CERTIFICATE (FB)**



**LA FONDA RESTAURANT
1208 I 35 FRONTAGE RD
SAN MARCOS, TX, US, 78666**

RESTAURANT LA FONDA INC.

A handwritten signature in black ink, appearing to read "M. St. H.", located above the title "EXECUTIVE DIRECTOR".

EXECUTIVE DIRECTOR

THIS PERMIT IS NOT TRANSFERABLE, MUST BE PUBLICLY DISPLAYED AT ALL TIMES AND USED ONLY IN PLACE OF BUSINESS INDICATED HEREON THE ACCEPTANCE HEREOF CONSTITUTES AN EXPRESS AGREEMENT TO PERMIT ANY AUTHORIZED REPRESENTATIVE OF THE COMMISSION OR ANY PEACE OFFICER TO FREELY ENTER UPON PERMITEES TO PERFORM ANY DUTY IMPOSED UPON HIM.

6023

STATE OF
TEXAS

CK#1042 County License

OR ANNUAL OCCUPATION TAX RECEIPT

\$ 175.00

COUNTY OF
HAYS

This is to Certify That Ra Tonda Restaurant
having paid to the Tax Collector of HAYS COUNTY, TEXAS, the sum of One hundred
seventy five + no 1,005 (\$ 175.00) DOLLARS,
as County License or Annual Occupation Tax, is authorized to pursue the occupation of Wine + Malt
Beverage On-Premise Permit BG 20035742 for the period of 24 months, from
09/20, 2024 to 09/19, 2026, in the county of Hays, Texas.

Received the above amount and License issued this the 24 day of October, 2024.

By Medina Nino Jose Deputy

JENIFER O'KANE, Tax Collector