

BAR CAMPO



CÓCTELES

- CAMPO MARGARITA** 12
Milagro Blanco Tequila, Naranja, lavender, lime, lemon
- RGB (RIO GRANDE BOULVARDIER) 2.0** 12
Barrel-aged Los Poblanos Aperitivo, Weller Special Reserve, Carpano Antica Sweet Vermouth
- THE THREE GUINEAS** 12
Wheeler's Gin, Green Chartreuse, Campari, sage, grapefruit
- LAVENDER '99** 14
Nikle Gin, Crème de Violette, lavender, lemon, Domaine Saint Vincent Brut sparkling wine
- FLIGHT OF THE PEACOCK** 15
Monticello Pomegranate, Chamomile and Fall Spice-Santa Fe Apple Brandy, Amaro di Angostura, pear, lemon, LP thyme glycerite
- LADDER TO THE TOP SHELF** 14
Milk clarified and Earl Grey infused Milagro Reposado, lemon, vanilla
- FRIENDS OF THE OWNER** 14
Del Maguey Vida Mezcal, mint, Kronan, lime
- LA ISLAY BONITA** 15
Shackleton Scotch, Pasubio, Laphroig, lemon, honey, ginger
- FIG & ARTICHOKE** 14
Fig-infused W.L. Weller Bourbon, Byrrh, Cynar
- CURANDERO'S REMEDY** 14
Toasted Piñon Plantation-Dark Rum, Santa Fe Atapiño, Zirbenz, rosemary, yellow chartreuse, honey, LP tarragon elixir

CÓCTELES CALIENTES

- AN APPLE A DAY...** 12
Flor De Caña 7 year aged rum, Santa Fe Spirits Apple Brandy, Bodegas Yuste Oloroso Sherry, Amaro Nonino, Big B's Apple Cider, maple
- CARTHUSIAN CONFUSION** 14
Green Chartreuse, Tempus Fugit Crème de Cacao, LP hot chocolate, marshmallow
- WOBBLY IN THE KNEES** 12
Buffalo Trace Bourbon, St. Elizabeth Allspice Dram, orange chamomile tea, honey, lemon

THE STORY BEHIND THE LAVENDER '99



*Sourcing from the surrounding fields and local distillers, our beautifully refreshing **Lavender '99** features fresh organic ingredients, New Mexican spirits and house-made components including our very own lavender simple syrup. Infused with our favorite botanical, this signature beverage pays homage to 1999, the year lavender was first planted on our farm.*

Bar Campo's entire cocktail program is a stellar example of the culinary model at Los Poblanos, which uses fresh herbs, fruits and other botanicals that are harvested steps from the kitchen. Our mixologists, chefs and gardeners continue to thoughtfully nod to our agrarian history by incorporating native plants throughout the Campo menu.



VINOS

white

2017 SOHM & KRACHER "LION" GRÜNER Niederosterreich, Austria	13/50
2014 HENRI BADOUX Aigle les Murailles, Chablais, Switzerland	15/58
2018 VON HUL "ARMAND" RIESLING Kabinett, Pfalz, Germany	13/50
2019 VENICA & VENICA PINOT GRIGIO Collio Goriziano, Friuli Venezia Giulia	12/46
2016 GREYWACKE SAUVIGNON BLANC Marlborough, New Zealand	14/50
2018 ROLAND LAVANTUREAUX Chablis, France	17/66

orange

2018 PASSIONATE WINES "BRUTAL" Uco Valley, Mendoza, Argentina	15/58
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rosé

2019 DOMAINE VETTRICIE Corsica, France	12/46
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red

2018 GUIMARO "CAMINO REAL" MENCIA Ribera Sacra, Spain	13/50
2016 BREWER-CLIFTON PINOT NOIR Santa Rita Hills, California	16/62
2015 LUNA ROSSA "NINI" Deming, New Mexico	15/58
2016 TURLEY "OLD VINE" ZINFANDEL California	17/66
2017 STOLPMAN SYRAH Ballard Canyon, California	17/66
2016 KIONA CABERNET SAUVIGNON Red Mountain, Washington	15/58
2014 BARON DE LEY RESERVA Rioja, Spain	15/58



If you would like to see a complete list of wines and spirits available, please ask your server.



sparkling

NV NINO FRANCO PROSECCO "RUSTICO" Valdobbiadene, Italy	14/54
NV CLETO CHIARLI "CENTENARIO" LAMBRUSCO Emilia-Romagna, Italy	12/46



CERVEZAS

draft

BOW & ARROW "VISIONLAND" AMBER	7
EX-NOVO "MOUNTAINS & MOUNTAINS" CHOCOLATE CHERRY IMPERIAL STOUT	7
EX-NOVO "UNSTUCK IN TIME" HAZY IPA	7
BOW & ARROW "OH PEACHY!"	7
PEACH COBBLER PASTRY SOUR	7

bottles & cans

SANTA FE BREWING COMPANY	6
HAPPY CAMPER IPA	6
MARBLE WILDFLOWER WHEAT	6
BOSQUE BREWING "SCOTIA"	6
MARBLE RED	6
RIO BRAVO BREWING COMPANY	8
PIÑON COFFEE PORTER	8
EX-NOVO "MISE-EN-PLACE"	12
SAISON (16.9oz)	16
EX-NOVO "REVERE'S RIDE"	16
BARREL AGED SAISON (16.9oz)	16

REFRESCOS

PIÑA PICANTE pineapple, lime, NM red chile, soda	6
BITTER SWEETIE ginger, lemon, honey, tonic	6
LAVENDER SPRITZ grapefruit, lavender, soda	6
SOFT DRINKS Blue Sky ginger ale, Diet Coke, Mexican Coca-Cola, Zia Root Beer	3
CUTBOW COFFEE	3
POT OF TEA · O · GRAPHY HOT TEA Ask your server for varieties	5.5

Campo adds a 20% service charge to every check. This 20% is a restaurant community charge returned to all restaurant hourly employees and support staff. Any additional gratuity is at your discretion and goes directly to your service team.