

BAR CAMPO



CÓCTELES

CAMPO MARGARITA	12
Milagro Blanco Tequila, Naranja, lavender, lime, lemon	
NUDE ALPACA	14
Milagro Blanco Tequila, Salers aperitif, garden cordial, lime, chile salt	
LAVENDER '99	14
Wheeler's Gin, Crème de Violette, lavender, lemon, Domaine Saint Vincent Brut sparkling wine	
THE THREE GUINEAS	12
Wheeler's Gin, Green Chartreuse, Campari, sage, grapefruit	
PRETTY IN PINK	12
Roku Gin, Cocchi Rosa, hibiscus, lemon	
THE MASTER & MANZANILLA	14
Tumbleroot Sugarcane Vodka, Lustau Manzanilla Sherry, chamomile, lemon, honey	
LA ISLAY BONITA	15
Laphroig 10 year Scotch, Shackleton, Amaro Pasubio, lemon, ginger, honey	
"...FOR EVERYTHING BAD, MEZCAL"	14
Del Maguey Vida, Luxardo Bitter Bianco, lime, apricot, peach bitters	
A DEFINITE MAYBE	14
Del Maguey Vida Mezcal, Gran Classico, Palo Santo infused sweet vermouth, Aperitivo Cappelletti	
DAIQUIRI DE LOS RANCHOS	12
Plantation Rum, Novofogo Cachaça, Luxardo Maraschino, Naranja, lime, orange bitters	
FIG & ARTICHOKE	14
Fig-infused "Campo Select Barrel" Buffalo Trace Bourbon, Byrrh, Cynar	

DE LA COCINA

POPCORN	5
Chimayo red chile, honey butter	
HOUSE-MADE ASSORTED BREAD	5
red chile manteca	
SEAFOOD CHOWDER	12
crispy potato, green chile, house bacon	
HAMACHI AGUACHILE	18
prickly pear, cilantro, lime	
BLUE CORN HUSHPUPIES	13
carne adovada, red chile gribiche	
FIELD SALAD	11
prickly pear, candied pistachio, onion, Vella Dry Jack	
ASH-ROASTED VEGETABLE TOSTADA	15
Tucumcari feta, tepary beans, radish	
HOUSE-MADE PICKLE JAR	5
LP CHARCUTERIE BOARD	18
served with house-made accompaniments	
ARTISANAL CHEESE PLATE	18
served with house-made accompaniments	
<i>Chef recommends a drizzle of 21 year-aged New Mexico Monticello Balsamico on your charcuterie board or cheese plate</i>	12

especiales



SOCIAL HOUR, 4-6PM DAILY

THREE GUINEAS	8
NEGRONI SBAGLIATO	8
HOUSE RED OR WHITE WINE	8
LOCAL DRAFT OF THE DAY	6



*Inn Guests, please enjoy
a complimentary
house-made punch.*



MONDAYS & TUESDAYS

Campo main dining room is closed,
but ask your bartender about the
chef's specials prepared for
Bar Campo for the week.



VINOS

white

2017 MILAGRO GRÜNER VELTLINER 13/50
Middle Rio Grande Valley, New Mexico

2016 GRANBAZAN 'AMBAR' ALBARIÑO 16/62
Rías Baixas, Spain

2016 THE EYRIE PINOT GRIS 14/54
Willamette Valley, Oregon

2016 VON BUHL RIESLING KABINETT 13/50
Mosel, Germany

2016 DOMAINE A DEUX 14/54
Touraine, Loire Valley, France

2015 GROTH CHARDONNAY 15/58
Napa Valley, California

rosé

2018 TRIENNES 15/58
Cotes de Provence, France

2018 DOMAINE MAESTRACCI 12/46
Corsica, France

red

2017 STOLLER PINOT NOIR 16/62
Willamette Valley, Oregon

2011 DEHESA LA GRANJA 15/58
Castilla y Leon, Spain

2015 LUNA ROSSA "NINI" 15/58
Deming, New Mexico

2015 RIDGE "THREE VALLEYS" 17/64
Sonoma, California

2017 AERANA CABERNET SAUVIGNON 15/58
Red Hills Lake County, California

2016 SUSANA BALBO MALBEC 14/54
Uco Valley, Mendoza, Argentina



sparkling

MV GRUET BLANC DE NOIRS 13/50
New Mexico

MV P. SPARR CREMANT D ALSACE ROSÉ 14/54
Alsace, France

2016 MONT PARAL CAVA BRUT 13/50
Penedes, Spain

CERVEZAS

draft

BOW & ARROW "TRUE AIM" SCOTCH ALE 7

BOW & ARROW "VISIONLAND" AMBER 7

SCRIMSHAW PILSNER 7

EX NOVO "MASS ASCENSION" IPA 7

bottles & cans

PABST BLUE RIBBON 3

PACIFICO 5

LA CUMBRE "BEER" 8

LA CUMBRE "SLICE OF HEFEN" 8

LA CUMBRE "ELEVATED" IPA 8

LA CUMBRE "MALPAIS" STOUT 8

REFRESCOS

PIÑA PICANTE 6
pineapple, lime, NM red chile, soda

BITTER SWEETIE 6
ginger, lemon, honey, tonic

LAVENDER SPRITZ 6
grapefruit, lavender, soda

SOFT DRINKS 3
Mexican Coke or Blue Sky lemon-lime,
ginger ale or zero calorie cola.

CUTBOW COFFEE 3

POT OF TEA · O · GRAPHY HOT TEA 5.5
Ask your server for varieties

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

