

# BAR CAMPO



## CÓCTELES

<b>CAMPO MARGARITA</b>	12
Milagro Blanco Tequila, Naranja, lavender, lime, lemon	
<b>SILVER BELL</b>	16
Clase Azul Plata Tequila, blackberry shiso, lemon	
<b>RGB (RIO GRANDE BOULVARDIER) 2.0</b>	12
Barrel-aged Los Poblanos Aperitivo, Weller Special Reserve, Carpano Antica Sweet Vermouth	
<b>THE THREE GUINEAS</b>	12
Wheeler's Gin, Green Chartreuse, Campari, sage, grapefruit	
<b>LAVENDER '99</b>	14
Nikle Gin, Crème de Violette, lavender, lemon, Domaine Saint Vincent Brut sparkling wine	
<b>TEQUILA WEARS A SUIT &amp; TIE</b>	15
Milagro Reposado, Cocchi Americano, Bonal, Benedictine, smoked orange bitters	
<b>FLIGHT OF THE PEACOCK</b>	15
Monticello Pomegranate, Chamomile and Fall Spice-Santa Fe Apple Brandy, Amaro di Angostura, pear, lemon, LP thyme glycerite	
<b>LADDER TO THE TOP SHELF</b>	14
Milk clarified and Earl Grey infused Milagro Reposado, lemon, vanilla	
<b>LA ISLAY BONITA</b>	15
Shackleton Scotch, Pasubio, Laphroig, lemon, honey, ginger	
<b>FIG &amp; ARTICHOKE</b>	14
Fig-infused Weller Special Reserve, Byrrh, Cynar	
<b>CURANDERO'S REMEDY</b>	14
Toasted Piñon Plantation-Dark Rum, Santa Fe Atapiño, Zirbenz, rosemary, yellow chartreuse, honey, LP tarragon elixir	

## CÓCTELES CALIENTES

<b>AN APPLE A DAY...</b>	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	
<b>CARTHUSIAN CONFUSION</b>	14
Green Chartreuse, Tempus Fugit Crème de Cacao, LP hot chocolate, marshmallow	
<b>WOBBLY IN THE KNEES</b>	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 13/50  
Niederosterreich, Austria

2014 HENRI BADOUX 15/58  
Aigle les Murailles, Chablais,  
Switzerland

2018 VON HUL "ARMAND" RIESLING 13/50  
Kabinett, Pfalz, Germany

2019 VENICA & VENICA PINOT GRIGIO 12/46  
Collio Goriziano, Friuli Venezia Giulia

2016 GREYWACKE SAUVIGNON BLANC 14/50  
Marlborough, New Zealand

2018 ROLAND LAVANTUREAUX 17/66  
Chablis, France

### orange

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

### rosé

2019 DOMAINE VETTRICIE 12/46  
Corsica, France

### red

2018 GUIMARO "CAMINO REAL" MENCIA 16/62  
Ribera Sacra, Spain

2016 BREWER-CLIFTON PINOT NOIR 16/62  
Santa Rita Hills, California

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

2017 STOLPMAN SYRAH 17/66  
Ballard Canyon, California

2016 KIONA CABERNET SAUVIGNON 15/58  
Red Mountain, Washington

2014 BARON DE LEY RESERVA 15/58  
Rioja, Spain



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



### sparkling

NV GRUET BLANC DE BLANCS "SAUVAGE" 13/50  
New Mexico

NV CLETO CHIARLI "CENTENARIO" 12/46  
LAMBRUSCO  
Emilia-Romagna, Italy



## » CERVEZAS

### draft

BOW & ARROW "VISIONLAND" AMBER 7

EX-NOVO "MOUNTAINS & MOUNTAINS"  
CHOCOLATE CHERRY IMPERIAL STOUT 7

EX-NOVO "MASS ASCENSION" IPA 7

BOW & ARROW "DENIM TUX" 7

BLUE CORN AMERICAN PILSNER

### bottles & cans

SANTA FE BREWING COMPANY 6

HAPPY CAMPER IPA

MARBLE WILDFLOWER WHEAT 6

BOSQUE BREWING "SCOTIA" 6

MARBLE RED 6

RIO BRAVO BREWING COMPANY 8

PIÑON COFFEE PORTER

EX-NOVO "MISE-EN-PLACE" 12

SAISON (16.9oz)

EX-NOVO "REVERE'S RIDE" 16

BARREL AGED SAISON (16.9oz)

## » 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  
Blue Sky ginger ale, Diet Coke,  
Mexican Coca-Cola, Zia Root Beer

CUTBOW COFFEE 3

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

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.