

# 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

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|-------------------------------------------------------------------------------------------------------------------------------------|----|
| <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  
Niederösterreich, Austria

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

2019 VENICA "JESERA" PINOT GRIGIO 15/58  
Friuli-Venezia Giulia, Italy

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 MARIETTA OLD VINE ROSÉ 12/46  
California

### 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  
Rioja, Spain



### 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 "PUFF PUFF PASSION" 7  
PASSION FRUIT SOUR

EX-NOVO "MASS ASCENSION" IPA 7

BOW & ARROW "DENIM TUX" 7

BLUE CORN AMERICAN PILSNER

### bottles & cans

FARMER MONTE'S HARD CIDER 7

MARBLE WILDFLOWER WHEAT 6

BOSQUE BREWING "SCOTIA" 6

RIO BRAVO BREWING COMPANY 8

PIÑON COFFEE PORTER

## 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



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

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.