

BAR CAMPO



CÓCTELES

CAMPO MARGARITA

Milagro Blanco Tequila, Naranja, lavender, lime, lemon

AQUABEET

O.P. Anderson Aquavit, Tumbleroot sugarcane vodka, beet, fennel, apple, sage

THE THREE GUINEAS

Wheeler's Gin, Green Chartreuse, Campari, sage, grapefruit

LAVENDER '99

Wheeler's Gin, Crème de Violette, lavender, lemon, Domaine Saint Vincent Brut sparkling wine

TIDES OF TOMORROW

Del Maguey Vida, Bodegas Yuste Sherry Luxardo Bitter Bianco, rosemary

LADDER TO THE TOP SHELF

Milk clarified and Earl Grey infused Milagro Reposado, lemon, vanilla

RIO GRANDE BOULVARDIER

Milagro Añejo, Luxardo Bitter Bianco Dolin Dry, Ancho Reyes Chile Verde

"FOR EVERYTHING ELSE...MEZCAL"

Del Maguey Vida Mezcal, Monticello Pomegranate, Cocchi Americano, Luxardo Maraschino, lime

LA ISLAY BONITA

Shackleton, Pasubio, Laphroig 10 year, honey, ginger

FIG & ARTICHOKE

Fig-infused W.L. Weller Bourbon, Byrrh, Cynar

CUPPA' MOJO

Pineapple-infused Plantation rum, espresso-infused Cardamaro, crème de banane

12

16

12

14

14

14

14

16

15

14

14



especiales

MONDAYS & TUESDAYS

Bar Campo is excited to take over the menu offerings on these evenings and Chef Perno is pulling from collective memories and recipes from his team as well as his own New Mexican and Italian heritages. See our special Bar Campo menu with Monday's chef selections featuring New Mexican cuisine and Tuesday's house-made pasta selections.

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

2018 ROUND POND SAUVIGNON BLANC 14/54
Napa Valley, California

2017 THE EYRIE PINOT GRIS 14/54
Willamette Valley, Oregon

2017 GROTH "HILLVIEW VINEYARD" 15/58
Chardonnay, Napa Valley, California

2016 VON BUHL RIESLING KABINETT 13/50
Mosel, Germany

2018 CHÂTEAU MUSAR "JEUNE" 16/62
Bekka Valley, Lebanon

rosé

ROSÉ OF THE DAY MP

red

2018 GUIMARO MENCIA 13/50
Ribeira Sacra, Spain

2017 MARTIN WOODS PINOT NOIR 16/62
Willamette Valley, Oregon

2014 BARON DE LEY RESERVA 15/58
Rioja, Spain

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

2017 SEAN MINOR CAB.SAUVIGNON 15/58
North Coast, California

2017 SUSANA BALBO MALBEC 16/62
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

CERVEZAS

draft

BOW & ARROW "VISIONLAND" AMBER 7

EX-NOVO "PERLE HAGGARD" PILSNER 7

EX-NOVO "MASS ASCENSION" IPA 7

SANTA FE BREWING CO. "SOCIAL HOUR" 7

bottles & cans

LA CUMBRE "SLICE OF HEFEN" 8

LA CUMBRE "MALPAIS" STOUT 8

SANTA FE BREWING COMPANY PALE ALE 6

BOSQUE IPA 6

MARBLE RED 6

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

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% goes to the restaurant and is returned to restaurant hourly employees in the form of wages and benefits. Any additional gratuity is at your discretion and goes directly to your server.

