

CAMPO



starters

SEASONAL SOUP
12

LOCAL PECAN-BEET HUMMUS
with seeds and the
kitchen's accompaniments
15

from the field

SIMPLE SALAD
with herbs and
blended vinaigrette
12

WINTER SALAD
with fresh apple, LP
jujube, spiced pecan and
prickly pear vinaigrette
14

*Add seared chicken
to any salad 10*

from the bakery

CROISSANT
with whipped butter
4.5

COFFEE CAKE
4

**ORANGE, OAT AND
FLAX MUFFIN**
4.25

**YOGURT AND
HOUSE-MADE GRANOLA***
8

**HOUSE-MADE ASSORTED
BREAD BASKET**
with whipped butter
6

on the side

HOUSE-MADE JAM
1

**HOUSE-MADE SONORA
WHEAT** TORTILLA**
2

PINTO BEANS
3

RED AND/OR GREEN CHILE
3

SOURDOUGH* TOAST
with whipped butter
3

*Egg white substitution
available on any dish.
Menu options can be
modified to accommodate
dietary restrictions.*



farm favorites

LP HOMINY GRITS
with grilled sausage made in house, wood-fired
mushrooms, grilled seasonal vegetables, sunny quail eggs
18

EGGS BENEDICT
with house-made English muffin, poached eggs, seasonal
vegetables, ham, hollandaise and crispy potatoes
with herbs de Poblanos*
21

CHILAQUILES
with corn tortillas, red chile, Tucumcari jack and
cheddar, onion, crispy potatoes with herbs de Poblanos*,
eggs any style and choice of meat
17

BLUE CORN SONORA WHEAT PANCAKES**
with organic maple syrup, whipped cream and choice of meat
16

SMOKED BRISKET EMPANADA
with Tucumcari cheddar and jack cheeses, beans,
onions, red chile sauce, fresh cabbage slaw and crema
24

SONORA WHEAT CAVATELLI**
with seared chicken, rosemary cream, seasonal
vegetables, red chile push-arounds, and Vella Dry jack
and pecorino cheeses
23

GRILLED FARM VEGETABLE SANDWICH
with local pecan and beet hummus, seasonal grilled
vegetables, farm greens, blended vinaigrette on Sonora
wheat** focaccia with a simple salad
16

SPECIAL OF THE DAY
inquire with your server for today's selection and price

**The Southwest Grain Collaborative (SGC) & Sonora White Wheat

*Sonora White Wheat is a heritage grain with a rich
agricultural history in the southwest. Originally cultivated
by the Spanish missionaries in the 17th century, this
drought-tolerant grain was a staple that produced the first
flour tortillas. Sonora White Wheat is highly nutritious
and low-gluten with a rich nutty flavor and unique texture.*

*Los Poblanos is proud to be working with the **Southwest
Grain Collaborative** to support a renewed grain
infrastructure for New Mexico and revive
traditional heirloom grains through regenerative
organic farming. The early yields have provided
teaching opportunities around farming in the
Rio Grande Valley and renewed interest in this
significant heirloom crop. All of our SGC grains
can be purchased in the Farm Shop.*



Head Chef, Chris Bethoney

refreshments

- PIÑA PICANTE

pineapple, lime, soda,

New Mexico red chile

6
- BITTER SWEETIE

ginger, lemon, honey, tonic

6
- LAVENDER SPRITZ

grapefruit, lavender, soda

6
- SIGNATURE LP

LAVENDER LEMONADE*

6
- LAVENDER PEACH

ARNOLD PALMER TEA

6
- FRESH ORANGE JUICE

SMALL 5 LARGE 9
- APPLE JUICE

4
- ORGANIC MILK

SMALL 3 LARGE 6

perks

- LP LAVENDER LATTE

6
- LP HOT CHOCOLATE

5
- CHAI

6
- DRIP

4
- MOCHA

6
- ICED COFFEE

6
- ESPRESSO OR AMERICANO

4
- LATTE OR CORTADO

5
- TEA, HONEY OR VANILLA

LATTE

6
- ICED TEA/POT OF HOT TEA

6

\$1 upcharge for almond or
oat milk on refreshments
and perks.



cocktails

- LAVENDER `99

LP Lavender Gin*, Crème de
Violette, LP Lavender Syrup*,
lemon, sparkling wine

16
- THE THREE GUINEAS

LP Western Dry Gin*, chartreuse,
aperitivo, sage, grapefruit

12
- SPLIT PEARSONALITY

LP Western Dry Gin*, pear,
rosemary, white colheita,
oloroso, lemon, black pepper

15
- CAMPO MARGARITA

Tepozan Blanco Tequila,
orange liquer, LP Lavender
Syrup*, lime, lemon

16
- BLOODY MARY

LP house bloody mix with
Wheatley Vodka, Oaxacan and
Fuego Salt* and Chimayó
Red Chile* rim

12

hot cocktails

- MOLINILLO

Charanda, Dolin Genepy, LP
chocolate liqueur, Amaro Nonino,
piloncillo, milk, blue corn

14
- ALLITERATION

brown butter Buffalo Trace
bourbon, banana, Bodegas
Yuste amontillado

14
- BON VOYAGE

Diplomatico rum, Uruapan
Charanda Anejo, Flor de Cana
rum, Cognac, Cardamaro,
apple, lemon, fig leaf

14



partners

SOME FINE LOCAL
FARMERS AND PRODUCTS WE ARE
EXTREMELY PROUD TO FEATURE

- Farmshark

North Valley Organics

Shepherd's Lamb

Polk's Folly Farm

Vida Verde Farm

RCJ Orchards

Solar Punk Farm

Cutbow Coffee

Tea o'graphy

Native American Beef

Old Monticello Organic Farms

Cornelio Candelaria Organics

Silver Leaf Farms

Matt's Mushroom Farm

Vida Green Care Farms

St. Francis Farm

New Mexico Fungi

Red Doc Farms

Tucumcari Dairy

Southwest Grain Collaborative

Rosales Produce

Mavis' Goat Cheese

Trilogy Beef Community

Loose Leaf Farm

wines

| SPARKLING | | |
|--|--|---------|
| NV Lanson "Black Label" Brut | | 23 90 |
| NV Gruet "Sauvage" Rosé | | 13 50 |
| NV Krug "Grande Cuvée" (375ml) | | 155 |
| WHITE | | |
| 2021 Dönnhoff "Oberhäuser Leistenberg" Riesling Kabinett | | 18 68 |
| 2021 Sheehan Sauvignon Blanc | | 15 58 |
| 2020 Domaine Gueguen "Cotes Salines" Chardonnay | | 16 62 |
| ROSÉ | | |
| Rosé of the Day | | MP |
| RED | | |
| 2019 Darting Pinot Meunier Trocken | | 15 58 |
| 2018 Luna Rossa "Nini" | | 15 58 |
| 2020 Trefethen "Eschol" | | 18 70 |

Full wine list available by request.



Menu is subject to change due to seasonal availability.

Consuming raw or undercooked meats, seafood, or eggs
may increase your risk of food borne illness.

A 20% automatic gratuity will be added for parties of six or more.

*Can be purchased from our Farm Foods collection in the Farm Shop.