

# CAMPO



## from the bakery

**CROISSANT | 5**  
with whipped butter and house-made jam

**COFFEE CAKE | 4**

**MUFFIN | 4.25**  
orange, oat and flax

**BREAD BOARD | 6**  
house-made assortment with whipped butter

## starters

**SEASONAL SOUP | 12**

**GRILLED SOURDOUGH\* TOAST | 12**  
with Mavis' goat cheese, marinated mushrooms and pistachio

## from the field

**SIMPLE SALAD | 12**  
with herbs and blended vinaigrette

**SOUTHWEST GRAINS\* SALAD | 14**  
with spring vegetables, farm greens, preserved lemon and herbed pecans

*Add grilled chicken to any salad | 10*

## on the side

**HOUSE-MADE JAM | 1**

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

**PINTO BEANS | 3**

**SIDE OF CHILE | 3**  
red and/or green

**SOURDOUGH\* TOAST | 3**  
with whipped butter

Menu is subject to change due to seasonal availability.

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

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



## farm favorites

**YOGURT & HOUSE-MADE GRANOLA\* | 10**

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

**CHILAQUILES | 18**  
with corn tortillas, red chile, Tucumcari jack and cheddar, onion, crispy potatoes with Herbs de Poblanos\*, eggs any style and choice of meat

**BLUE CORN SONORA WHITE WHEAT PANCAKES | 16**  
with organic maple syrup, bourbon-fig compôte and choice of meat

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

**EGG WHITE OMELET | 16**  
with local mushrooms, spring alliums, Mavis' goat cheese, green chile sauce and toast

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

**BLUE CORN CAVATELLI | 23**  
with seasonal vegetable ragù, red chile, herbs, Vella Dry Jack cheese, crispy mushrooms

**FARM VEGETABLE WRAP | 16**  
with shaved spring vegetables, white bean purée, herbed yogurt and lemon dressing on a grilled Sonora wheat flatbread served with side of cold quinoa salad

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

Head Chef, Chris Bethoney  
Sous Chef, Jubilee James

## refreshments

**PIÑA PICANTE | 6**  
pineapple, lime, soda, New Mexico red chile

**BITTER SWEETIE | 6**  
ginger, lemon, honey, tonic

**LAVENDER SPRITZ | 6**  
grapefruit, lavender, soda

**SIGNATURE LP LAVENDER LEMONADE\* | 6**

**LAVENDER-PEACH ARNOLD PALMER | 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 OR MOCHA | 6**

**MATCHA | 5**

**DRIP | 4**

**ICED COFFEE | 6**

**ESPRESSO OR AMERICANO | 4**

**LATTE OR CORTADO | 5**

**LATTE - TEA, HONEY OR VANILLA | 6**

**ICED TEA OR HOT TEA POT | 6**

\$1 upcharge for almond or oat milk



04 25 2023

## Los Poblanos gin

Los Poblanos has been growing and distilling botanicals on our historic farm in the Village of Los Ranchos de Albuquerque for over two decades. Our botanical spirits are thoughtfully developed by dedicated farmers, gardeners, herbalists, distillers and mixologists to capture the flavor profiles of our unique high desert landscape.

Born on the farm and distilled in house, our western dry gin combines sixteen botanicals that express the spirit of the Rio Grande Valley and thrive on our small organic farm including piñon, rose, hawthorn and chamomile. Our lavender gin highlights the soothing medicinal and aromatic properties of lavender with the complexity of four varieties to transport you to the fields of Los Poblanos.

### GIN TASTING | 12

a tasting of each of our gins

### LAVENDER '99 | 16

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

### THE THREE GUINEAS | 16

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

### SPLIT PEARSONALITY | 16

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

## draft beer

Ex Novo "Mass Ascension" IPA | 7

Ex Novo "Puff Puff Passion" Passion Fruit Sour | 7

Bow and Arrow "Denim Tux" American-Style Pilsner | 7

Bow and Arrow "Easy Cactus" Mexican-Style Dark Lager | 7



## wines

### SPARKLING

2021 Los Chuchquis "Champelli" Albariño 16|62  
NV Gruet "Sauvage" Rosé 13|50

### WHITE

2021 Francis Blanchet "Calcite", Pouilly Fumé 17|66  
2020 Sandhi Chardonnay 18|70  
2021 Milagro Roussanne 17|66

### ROSÉ OF THE DAY

MP

### ORANGE OF THE DAY

MP

### RED

2021 Martha Stouman "Post Flirtation" 15|58  
2018 Domaine Pelle "La Croix au Garde", Sancerre 19|74  
2021 Domenico Clerico "Capisme-e" Nebbiolo 17|66

Full wine list available by request.

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



## cocktails



**COCKTAIL OF THE MONTH | 16**  
LP curated cocktail special

### CAMPO MARGARITA | 16

Tepozan Blanco Tequila, orange liqueur, LP Lavender Syrup\*, lime, lemon

### BLOODY MARY | 16

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

### ESPRESSO MARTINI | 16

Good Vodka, LP java liqueur, vanilla, espresso

### LP CHAMPAGNE COCKTAIL | 12

with LP Lavender Syrup\*

### MIMOSA OR BELLINI | 12

## mocktails

### LAST ONE STANDING | 12

Monticello pomegranate, pistachio orgeat, cardamom, lemon

### MORNING REMEDY | 12

Seedlip Grove 42 Non-Alcoholic Spirit, LP glycerites, citrus bitters, tonic, rosemary

Mocktail components may have trace amounts of alcohol up to 0.5%.

## partners



### SOME FINE LOCAL

**FARMERS AND PRODUCTS WE ARE EXTREMELY PROUD TO FEATURE**

Farmshark ♦ North Valley Organics  
Shepherd's Lamb ♦ Cutbow Coffee  
Polk's Folly Farm ♦ RCJ Orchards  
Vida Verde Farm ♦ Solar Punk Farm  
Tea · ography ♦ Native American Beef  
Old Monticello Organic Farms  
Cornelio Candelaria Organics  
Silver Leaf Farms ♦ Red Doc Farms  
Matt's Mushroom Farm  
Vida Green Care Farms  
St. Francis Farm  
New Mexico Fungi ♦ Tucumcari Dairy  
Southwest Grain Collaborative  
Trilogy Beef Community  
Loose Leaf Farm ♦ Rosales Produce  
Mavis' Goat Cheese