

CAMPO



starters

LP SEASONAL SOUP
12

**LOCAL PECAN
& BEET HUMMUS**
with seeds and
kitchen's accompaniments
14

from the field

SIMPLE SALAD
with herbs and
blended vinaigrette
12

**FARM GREENS & ANCIENT
SGC** LOCAL GRAINS**
with quail eggs,
Tucumcari feta, pecans*,
seasonal vegetables and
blended vinaigrette
15

*Add seared chicken
to any salad 10*

from the bakery

CROISSANT
with seasonal jam
and whipped butter
4.5

COFFEE CAKE
4

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

**HOUSE-MADE ASSORTED
BREAD BASKET**
with whipped butter
and house-made jam
7

on the side

WARM FLOUR TORTILLA
2

PINTO BEANS
3

RED AND/OR GREEN CHILE
3.5

**SEASONAL VEGETABLES
AND SAUTÉED GREENS**
5

SOURDOUGH* TOAST
with house-made jam
and butter
3.5

farm favorites

FARM BREAKFAST
with two eggs any style, house-made sourdough*
toast, crispy potatoes with herbs de Poblanos*
and choice of meat
16

EGGS BENEDICT
with house-made English muffin*, poached eggs, seasonal
vegetables, sautéed greens, ham, hollandaise and crispy
potatoes with herbs de Poblanos*
20

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 house-made jam, organic maple syrup, whipped cream
and choice of meat
16

SONORA WHEAT CAVATELLI**
with seared chicken, farm pesto, seasonal vegetables,
red chile push-arounds, cured egg yolks and Vella Dry jack
and pecorino cheeses
21

GRILLED FARM VEGETABLE SANDWICH
with local pecan and beet hummus, seasonal grilled
vegetables, Mavis' goat cheese, farm greens, blended
vinaigrette on Sonoran wheat focaccia with choice of
chips or salad
15

SANDWICH 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.*



Chef de Cuisine, Rey Melton

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

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	
Nikle Gin, Crème de Violette, LP Lavender Syrup*, lemon, sparkling wine	
15	
CAMPO MARGARITA	
Tepozan Blanco Tequila, orange liquer, LP Lavender Syrup*, lime, lemon	
15	
THE THREE GUINEAS	
Wheeler's Gin, green Chartreuse, Campari, sage, grapefruit	
12	
BLOODY MARY	
LP house bloody mix with Wheatley Vodka, Oaxacan and Fuego Salt* and Chimayó Red Chile* rim	
12	
MIMOSA OR BELLINI	
12	
LP CHAMPAGNE COCKTAIL	
with LP Lavender Syrup*	
12	

wines

SPARKLING	
NV Gruet Blanc de Noirs	13 50
WHITE	
2019 Sheehan Vidal Blanc	16 62
2019 Trimbach Gewürtztraminer	16 62
2020 Brea Chardonnay	13 50
ROSÉ	
Rosé of the Day	MP
RED	
2020 Gustavo Riffo "Viña Lomas de Llahuen" Pipeño	12 46
2020 Pico Maccario "Lavignone" Barbera d'Asti	13 50
2013 R. López de Heredia "Viña Cubillo" Crianza	16 62

Full wine list available by request.

partners

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

Amyo Farms
Owl Peak
Shepherd's Lamb
Polk's Folly Farm
Vida Verde Farm
Toad Road Farm
Chispas Farm
Cutbow Coffee
Tea·o·graphy
Sweetheart Farm
Old Monticello Organic Farms
Cornelio Candelaria Organics
Silver Leaf Farms
Matt's Mushroom Farm
Vida Green Care Farms
St. Francis Farm
Urban Rebel Farm
Red Doc Farms
Tucumcari Dairy
Southwest Grain Collaborative
Rosales Produce
Mavis' Goat Cheese



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.**