

CAMPO



from the bakery

PASTRY OF THE DAY

inquire about the day's special and price

CROISSANT | 5

with whipped butter and house-made jam

COFFEE CAKE | 4

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 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

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

LP REUBEN | 24

with pastrami, green chile sauerkraut, swiss cheese, red chile sauce on swirl rhye bread served with a side simple 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



05 23 2023

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



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 varietals 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 Chuchaquis "Champelli" Albariño	16 62
NV Gruet "Savage" 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 Rolling Still red & green chile vodkas, LP Hot Sauce*, LP Spicy and Lime salts

ESPRESSO MARTINI | 16

Good Vodka, LP java liqueur, vanilla, espresso

LP CHAMPAGNE COCKTAIL | 12

with LP Lavender Syrup*

MIMOSA OR BELLINI | 12

zero-proof

MORNING REMEDY | 12

Monday zero-alcohol gin, LP glycerites, citrus bitters, tonic, rosemary

NO-GRONI | 12

Monday zero-alcohol gin, Martini & Rossi L'Aperitivo Vibrante, Sandbitter, orange

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·o·graphy ♦ 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