

# CAMPO



## starters

**LP SEASONAL SOUP**  
12

**MEZZE PLATE**  
with local pecan & beet hummus, baba ghanoush, confit garlic with olives and grapes, seeds, served with the kitchen's accompaniments  
21

## from the field

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

**STONE FRUIT SALAD**  
with farm greens, candied pistachios, red onion, Point Reyes bleu cheese, pickles and stone fruit vinaigrette  
15

*Add seared chicken to any salad 10*

## from the bakery

**CROISSANT**  
with house-made 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 WHITE WHEAT\*\* PANCAKES**  
with Lorenzo's blackberries, organic maple syrup, whipped cream and choice of meat  
16

**SONORA WHITE WHEAT\*\* CAVATELLI**  
with seared chicken, farm pesto, seasonal vegetables, red chile push-arounds, cured egg yolks and Vella Dry jack and pecorino cheeses  
23

**SMOKED AND BRAISED NM BEEF**  
with seasonal vegetables, harissa, queso blanco, savory Sonora White Wheat\*\* cakes and sunny quail eggs  
25

**GRILLED FARM VEGETABLE SANDWICH**  
with local pecan and beet hummus, seasonal grilled vegetables, Mavis' goat cheese, farm greens, blended vinaigrette on Armenian flatbread 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.*



Head Chef, Chris Bethoney | Sous Chef, Rey Melton

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

## refreshments

<b>PIÑA PICANTE</b> pineapple, lime, soda, New Mexico red chile 6
<b>BITTER SWEETIE</b> ginger, lemon, honey, tonic 6
<b>LAVENDER SPRITZ</b> grapefruit, lavender, soda 6
<b>SIGNATURE LP</b> <b>LAVENDER LEMONADE*</b>  6
<b>LAVENDER PEACH</b> <b>ARNOLD PALMER TEA</b> 6
<b>FRESH ORANGE JUICE</b> <b>SMALL 5          LARGE 9</b>
<b>APPLE JUICE</b> 4
<b>ORGANIC MILK</b> <b>SMALL 3          LARGE 6</b>

## perks

<b>LP LAVENDER LATTE</b> 6
<b>LP HOT CHOCOLATE</b> 5
<b>CHAI</b> 6
<b>DRIP</b> 4
<b>MOCHA</b> 6
<b>ICED COFFEE</b> 6
<b>ESPRESSO OR AMERICANO</b> 4
<b>LATTE OR CORTADO</b> 5
<b>TEA, HONEY OR VANILLA</b> <b>LATTE</b> 6
<b>ICED TEA/POT OF HOT TEA</b> 6

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



## cocktails

<b>LAVENDER '99</b> Nikle Gin, Crème de Violette, LP Lavender Syrup*, lemon, sparkling wine 16
<b>CAMPO MARGARITA</b> Tepozan Blanco Tequila, orange liquer, LP Lavender Syrup*, lime, lemon 16
<b>THE THREE GUINEAS</b> Wheeler's Gin, green Chartreuse, Campari, sage, grapefruit 12
<b>BLOODY MARY</b> LP house bloody mix with Wheatley Vodka, Oaxacan and Fuego Salt* and Chimayó Red Chile* rim 12
<b>MIMOSA OR BELLINI</b> 12
<b>LP CHAMPAGNE COCKTAIL</b> with LP Lavender Syrup* 12

## wines

<b>SPARKLING</b>	
NV Gruet "Sauvage" Blanc de Blancs	13 50
NV Tissot Crémant du Jura Rose	20 78
<b>WHITE</b>	
2020 Pago del Cielo "Celeste" Verdejo	12 48
2020 Kruger Rumpf Riesling	13 52
2019 Evening Landing "Seven Springs" Chardonnay	17 66
<b>ORANGE</b>	
Orange of the Day	MP
<b>ROSÉ</b>	
Rosé of the Day	MP
<b>RED</b>	
2020 Stolpman Vineyards "Combe" Trousseau	16 62
2021 Les Lunes Wine "Astral Blend"	13 50
NV Sheehan Winery "Ollphéist"	13 50

*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.**



## 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  
Trilogy Beef Community

