

aperitivos

HOUSE-MADE
ASSORTED BREAD
red chile manteca
6

LP SEASONAL SOUP
12

SWEET POTATO PIEROGI
Holey Cow Swiss, house kimchi,
leek and sesame seed sour cream
16
Orange of the day MP

PORK CONFIT
polenta, peach hot
sauce, quail eggs
18

Moulin de la Roque "Les Adrets" 7 | 13

APPLE ONION TART
chèvre and cider gastrique
16
Buglioni "Musa" 8 | 15

NOSH BOARD
assortment of artisanal cheeses
and meats, house-made pickles,
bread and crackers with
Malpais Stout beer mustard
25
Cleto Chiarli "Centenario"
Lambrusco 6 | 12

*Chef recommends a drizzle of
22-year aged New Mexico Monticello
Balsamico on your nosh board*
13

HOUSE-MADE PICKLE JAR
5

*Wine pairings are listed with
3 ounce and 6 ounce pricing.*

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

*Campo dinner and appetizers
are available from 4-7:30 pm.*

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

ensaladas

SIMPLE GREENS SALAD
herbs and blended vinaigrette
12
Sheehan Vidal Blanc 8 | 16

FIELD SALAD
Heart of the Desert pistachio,
Atika cheese, pickled beets and onions,
Monticello Balsamico
14
Brea Chardonnay 7 | 13

WARM POTATO SALAD
preserved lemon, green chile,
olive oil, parsley
10
Trimbach Gewürztraminer 8 | 16

agricultores favoritos

*We are proud to sustain long-term
partnerships with local farmers and ranchers.
Under the Shepherd's Lamb label, the
Manzanares family raises the only
certified-organic lamb in the state. And a
model of community and rich tradition, the
Native American Beef program works with
quality longstanding ranches to naturally
raise beef on Native American land.*

pasta hecha en casa

*Made from scratch daily, our handmade
pastas are a true labor of love, crafted
with local grains sourced from the
Southwest Grain Collaborative, Central
Milling and Mountain Mama, all three
of which grow and operate within our
local food shed.*

*A work of art on their own, our culinary
team believes these pastas are the perfect
vehicles to showcase fine local ingredients
including our house-made sausages and
freshly harvested vegetables.*



plato principal

ICELANDIC COD
charred cabbage and carrots, white
bean with sesame, preserved citrus sauce
38
Sheehan Vidal Blanc 8 | 16

SEARED DUCK BREAST
mole blanco, roasted beets, braised greens,
pickled blackberry sauce
37
Paul Hobbs "Crossbarn" Pinot Noir 9 | 18

MOLE AMARILLO
local mushroom and bean tamale,
grilled seasonal vegetables, queso blanco,
popped amaranth, fresh radish
30
Bernard Baudry "Granges" 7 | 14

BRAISED LAMB BIRRIA
roasted seasonal vegetables,
blue corn hominy,
house-made flour tortilla
38
R. López de Heredia "Viña Cubillo" Crianza
8 | 16

NATIVE BEEF RIBEYE
roasted potatoes, mushrooms,
brandy mustard sauce
48
Château Larose-Trintaudon 9 | 17

CARROT CAVATELLI
lemon-chicken sausage, green chile
cream, charred carrots,
chicken-skin bread crumbs
30
Buglioni "Musa" 8 | 15

SAFFRON SPAGHETTI
poached mussels, pickled peppers,
crispy salumi, lemon breadcrumbs
34
Brea Chardonnay 7 | 13

PUMPKIN CANNELLONI
fresh chèvre, rosemary and
quinoa pumpkin seed crunch
30
Paul Hobbs "Crossbarn" Pinot Noir 9 | 18

*For centuries, the practice of using live fire to cook
with has been a way of life in the high deserts and
river valleys of New Mexico. Campo, meaning field
in Spanish, honors the heritage of using what comes
from our own farm and food shed.*

*We call it Rio Grande Valley Cuisine.
Our menus are rooted in this tradition and
pay homage to the rich history of our region.*

refrescos

Please ask your server for coffee, tea and soda selections.

PIÑA PICANTE

pineapple, lime,
New Mexico red chile, soda
6

BITTER SWEETIE

ginger, lemon, honey, tonic
6

LAVENDER SPRITZ

grapefruit, lavender, soda
6

cervezas

Please ask your server for our draft, bottled and canned beer selections.

cócteles calientes

FORBIDDEN FRUIT

apple juice, Nonino L'Apertivo,
Santa Fe Spirits Apple Brandy and
Atapiño, nocino, amontillado, lavender
12

CAMPO CARAJILLO

espresso, Rey Campero mezcal,
LP Java Liqueur, Cuarenta y Tres
12

SAILOR'S STEIN

bourbon, Rhum J.M VO,
chamomile tea, lemon, honey
12

cócteles

LAVENDER '99

Nikle gin, Crème de Violette,
LP Lavender Simple Syrup,
lemon, sparkling wine
15

BEE T AROUND THE BUSH

golden beet-infused Sazerac Rye,
Cardenal Mendoza brandy, Braulio,
Becherovka, LP tarragon, smoked fir
16

LOOKS ARE DECEIVING

Rey Campero mezcal, sotol, LP
Prickly Pear Lemonade, chartreuse,
maraschino, coriander, thyme
14

CAMPO MARGARITA

Tepozan blanco tequila,
orange liqueur, LP Lavender
Simple Syrup, lime, lemon
15

THE THREE GUINEAS

Wheeler's gin, Green Chartreuse,
Campari, LP sage syrup, grapefruit
12

LA ISLAY BONITA

Shackleton scotch, Pasubio,
Laphroaig, lemon, honey, ginger
15

CHIVALRY'S DEAD

charred rosemary, Diplomático
rum, lime, sfumato, honey, Santa Fe
Spirits Colkegan Single Malt
14

R.G.B. (RIO GRANDE BOULEVARDIER) 2.0

barrel-aged LP aperitivo, Weller
bourbon, Carpano Antica
Sweet Vermouth
14

LADDER TO THE TOP SHELF
milk-clarified and earl grey-infused
Tepozan Reposado, lemon, vanilla
14

FIG & ARTICHOKE
fig-infused Weller bourbon,
Byrrh, Cynar
14

vino

A complete wine list, by the glass and by the bottle, is available upon request.

sparkling

NV GRUET BLANC DE NOIRS

New Mexico 13 | 50

NV PIERRE SPARR CRÉMANT D'ALSACE BRUT ROSÉ

Alsace, France 14 | 54

white

2020 SHEEHAN VIDAL BLANC

Middle Rio Grande Valley, New Mexico 16 | 62

2019 TRIMBACH GEWÜRZTRAMINER

Alsace, France 16 | 62

2018 BUGLIONI "MUSA"

Lugana, Italy 15 | 58

2020 BREA CHARDONNAY

Central Coast, California 13 | 50

orange

ORANGE OF THE DAY

MP

rosé

ROSÉ OF THE DAY

MP

red

2020 GUSTAVO RIFFO "VINA LOMAS DE LLAHUEN" PIPEÑO

Valle del Itata, Chile 12 | 46

2018 PAUL HOBBS "CROSSBARN" PINOT NOIR

Sonoma Coast, California 18 | 70

2020 PICO MACCARIO "LAVIGNONE" BARBERA D'ASTI

Piedmont, Italy 13 | 50

2013 R. LÓPEZ DE HEREDIA "VIÑA CUBILLO" CRIANZA

Rioja, Spain 16 | 62

2017 MILAGRO VINEYARDS MERLOT

Middle Rio Grande Valley, New Mexico 13 | 50

2020 BERNARD BAUDRY "GRANGES"

Chinon, France 14 | 54

2016 CHÂTEAU LAROSE-TRINTAUDON

Haut-Medoc, Bordeaux, France 17 | 66



Some fine local farmers and products we are extremely proud to feature

Amyo Farms, Shepherd's Lamb,
Owl Peak, Polk's Folly Farm,
Vida Verde Farm,
Toad Road Farm, Chispas Farm,
Cutbow Coffee, Sweetheart Farm,

Old Monticello Organic Farms,
Cornelio Candelaria Organics,
Silver Leaf Farms, Matt's Mushroom Farm,
Tea.o.graphy, Vida Green Acre Farms,
St. Francis Farm,

Urban Rebel Farm, Red Doc Farms,
Tucumcari Dairy, Southwest Grain
Collaborative, Central Milling,
Mountain Mama, Rosales Produce &
Mavis' Goat Cheese