

aperitivos

HOUSE-MADE
ASSORTED BREAD
red chile manteca
6

HOUSE-MADE PICKLE JAR
6

SEASONAL SOUP
12

SWEET POTATO PIEROGI
Holey Cow Swiss, house kimchi,
caramelized onion sour cream
16
Orange of the day MP

BAY SCALLOP CEVICHE
chiles, mint, cilantro, lime,
house-made corn tostadas
18
*Bow & Arrow "Denium Tux"
American Pilsner 7*

CRISPY PORK MEMELA
local beans, cilantro,
quick-pickled cabbage, basil
16
*Cleto Chiarli "Centenario"
Lambrusco 6 | 12*

WARM POTATO SALAD
preserved lemon, green chile,
olive oil, parsley
10
*Dönnhoff 'Oberhäuser Leistenberg'
Riesling Kabinett 9 | 18*

NOSH BOARD
assortment of artisanal cheeses
and meats, house-made pickles,
bread and crackers with
Malpais Stout beer mustard
26
*Cleto Chiarli "Centenario"
Lambrusco 6 | 12*

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

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

*Gluten-free, vegetarian and vegan
modifiers available for most dishes.
Please inform your server of any dietary
restrictions or requests.*

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

*Head Chef, Christopher Bethoney
Sous Chef, Kennedy Martinez*

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

ensaladas

SIMPLE SALAD
herbs and vinaigrette
12
Sheehan Sauvignon Blanc 8 | 15

FIELD SALAD
Heart of the Desert pistachio,
Aries cheese, pickled beets and onions,
Monticello Balsamico
14
*Domaine Gueguen
"Côtes Salines" Chardonnay
8 | 16*

ROASTED SQUASH SALAD
arugula, pecan, Capriole Tea Rose,
pickled pomegranate vinaigrette
14
Rosé of the Day

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 (SGC),
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.*



CAMPO

plato principal

BEEF ADOVADA
New Mexico red chile braised beef tamale,
roasted radish and potato, wood-fired
mushrooms, Oaxacan cheese, mantequilla beans
36
Trefethen "Eshcol" 9 | 18

SEARED DUCK BREAST
mole blanco, grilled carrots,
braised greens, pickled blackberry sauce
37
Darting Pinot Meunier Trocken 8 | 15

WOOD-FIRED CABBAGE
herbed white beans and squash, cheesy hominy
grits, New Mexico pecan chimichurri
32
*Dönnhoff 'Oberhäuser Leistenberg'
Riesling Kabinett 9 | 18*

BRAISED LAMB BIRRIA
roasted seasonal vegetables,
blue corn hominy, house-made
Sonora white wheat tortilla
38
L'Ecole Syrah 8 | 16

GRILLED NM BEEF
roasted potatoes, grilled seasonal
vegetables with salsa macha and fresh lime
Strip Loin 45 | Ribeye 60
Martin Woods Cabernet Franc 9 | 18

LP CARDOON RISOTTO
squash, crispy roots and herbs
30
*Domaine Gueguen
"Côtes Salines" Chardonnay 8 | 16*

CARROT CAVATELLI
lemon-chicken sausage,
green chile cream, charred carrots,
chicken-skin bread crumbs
30
*Domaine de Saint Cosme "Les Deux Albion"
8 | 16*

ROASTED MUSHROOM &
GOAT CHEESE AGNOLOTTI
acorn squash, local mushrooms,
crispy SGC grains
30
*Hirsch Vineyards "West Ridge" Pinot Noir
13 | 25*

*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

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

BITTER SWEETIE
ginger, lemon, honey, tonic
6

LAVENDER SPRITZ
grapefruit, lavender, soda
6

*Please ask your server for coffee, tea,
soda and our draft beer selections.*

cócteles calientes

MOLINILLO
Charanda, Dolin Genepy, LP chocolate
liqueur, Amaro Nonino, piloncillo,
milk, blue corn
14

ALLITERATION
brown butter Buffalo Trace
bourbon, Braulio, banana,
Bodegas Yuste amontillado
14

BON VOYAGE
Diplomatico rum, Uruapan Charanda
Anejo, Flor de Cana rum, Cognac,
Cardamaro, apple, lemon, fig leaf
14

cócteles

LAVENDER '99
LP Lavender Gin, Crème de Violette,
LP Lavender Syrup, lemon,
sparkling wine
16

THE THREE GUINEAS
LP Western Dry Gin, chartreuse,
aperitivo, sage, grapefruit
13

SPLIT PEARSONALITY
LP Western Dry Gin, pear,
rosemary, white colheita port,
oloroso, lemon, black pepper
15

CAMPO MARGARITA
Tepozan Blanco tequila, orange
liqueur, LP Lavender Syrup,
lime, lemon
16

PICKLED PINK
dill-infused Woodford rye, Batuq
Bacanora, spicy pickle brine, lemon
15

LA ISLAY BONITA
Shackleton scotch, Pasubio,
Laphroaig, lemon, honey, ginger
15

R.G.B. (RIO GRANDE
BOULEVARDIER) 2.0
barrel-aged LP aperitivo, Eagle Rare
Campo Single Barrel select bourbon,
Carpano Antica sweet vermouth
14

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

FIG & ARTICHOKE
fig-infused Eagle Rare Campo Single
Barrel select bourbon, Byrrh, Cynar
14

SAIL AWAY
Diplomatico rum, Uruapan
Charanda Anejo, Altar Spirits Aradia,
Lustau Amontilla sherry, thyme
15

21 GUN SALUTE
Rey Campero mezcal, aloe, sage,
lovage, basil, fennel, aji crystal
16

vino

sparkling

NV LANSON "BLACK LABEL" BRUT 23 | 90
Champagne, France

NV GRUET "SAUVAGE" ROSÉ 13 | 50
New Mexico

white

2021 LA CLARINE FARM ALBARIÑO 15 | 58
Sierra Foothills, California

2021 DÖNHOF 'OBERHÄUSER LEISTENBERG' RIESLING 18 | 68
Nahe, Germany

2021 SHEEHAN SAUVIGNON BLANC 15 | 58
Mimbres Valley, New Mexico

2020 DOMAINE GUEGUEN "CÔTES SALINES" CHARDONNAY 16 | 62
Burgundy, France

2021 DOMAINE DE SAINT COSME "LES DEUX ALBION" 16 | 62
Côtes du Rhône, France

orange

ORANGE OF THE DAY MP

rosé

ROSÉ OF THE DAY MP

red

2019 DARTING PINOT MEUNIER TROCKEN 15 | 58
Pfalz, Germany

2014 HIRSCH VINEYARDS "WEST RIDGE" PINOT NOIR 25 | 98
Sonoma Coast, California

2019 MARTIN WOODS CABERNET FRANC 18 | 70
Walla Walla Valley, Oregon

2018 LUNA ROSSA "NINI" 15 | 58
Mimbres Valley, New Mexico

2020 TREFETHEN "ESHCOL" 18 | 70
Oak Knoll, Napa Valley, California

2019 L'ECOLE SYRAH 16 | 62
Columbia Valley, Washington

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

Farmshark, Shepherd's Lamb,
North Valley Organics, Polk's Folly Farm,
Vida Verde Farm, RCJ Orchards,
Solar Punk Farm, Cutbow Coffee,
New Mexico Fungi, Loose Leaf 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, Native American Beef,

Red Doc Farms, Tucumcari Dairy,
Southwest Grain Collaborative,
Central Milling, Mountain Mama,
Rosales Produce, Mavis' Goat Cheese
ð Trilogy Beef Community

