

aperitivos



BREAD BOARD

house-made assortment from our bakery served with red chile manteca

6

NOSH BOARD

assortment of house-made charcuterie, pickles, bread, crackers and artisanal cheeses

30

Cleto Chiarli “Centenario” Lambrusco

6 | 12

Chef recommends a drizzle of 24-year aged New Mexico Monticello Balsamico.

13

HOUSE-MADE PICKLE JAR

6

SEASONAL SOUP

12

WOODFIRED CAULIFLOWER

preserved tangerine, chile flake

12

Paysan “Zabala Vineyard” Sauvignon Blanc

7 | 13

CRISPY PORK MEMELA

local beans, cilantro, quick-pickled cabbage, basil

16

Cleto Chiarli “Centenario” Lambrusco

6 | 12

SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

16

Orange of the day

MP

CEVICHE

seasonal fish, chiles, mint, cilantro, lime, house-made corn tostadas

18

Domaine François et Julien Pinon “Les Trois Argiles” Vouvray

9 | 18

ensaladas



LEMON ZA’ATAR SALAD

house-made za’atar and preserved lemon, fresh vegetables, goat cheese, Sonora wheat foccacia crouton, mint

14

Paysan “Zabala Vineyard” Sauvignon Blanc

7 | 13

FIELD SALAD

pistachio, Aries cheese, pickled beets and onions, Monticello Balsamico

14

Hanzell “Sebella” Chardonnay

10 | 19

ROASTED APPLE SALAD

pecans, pomegranate, Bayley Hayzen blue cheese

14

Rosé of the Day

MP



pasta hecha en casa



CARROT CAVATELLI

lemon-chicken sausage, green chile cream, charred carrots, chicken-skin bread crumbs

30

Hanzell “Sebella” Chardonnay

10 | 19

ROASTED SQUASH & GOAT CHEESE AGNOLOTTI

mushrooms and onions caramelized in Santa Fe Spirits apple brandy

30

Sheehan Pinot Gris

8 | 16

entradas



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 is among only a few farmers in the country that graze their lamb on wild land.

BRAISED LAMB BIRRIA

roasted seasonal vegetables, blue corn hominy, house-made Sonora wheat tortilla

44

Le Clos de Caillou Vieilles Vignes “Cuvée Unique”

9 | 18

LOCAL PORK MOLE ROJO

grilled hibiscus-brined loin, braised pork tamale, roasted potato and radish, queso blanco

38

Domaine François et Julien Pinon “Les Trois Argiles” Vouvray

9 | 18

GRILLED NM BEEF

roasted potatoes, grilled seasonal vegetables with red chimichurri

Strip Loin

45 | Ribeye

65

Bedrock Cabernet Sauvignon

10 | 20

MOLE DE PESCADO

seared fish, potato gnocchi, cauliflower preserved tangerine

48

Hanzell “Sebella” Chardonnay

10 | 19

BLISTERED VEGETABLE HUARACHE

grilled vegetables, mantequilla beans, queso Oaxaca, salsa macha, seeds

32

Roederer Estate Brut Rosé

9 | 18

Head Chef, Christopher Bethoney

Executive Sous Chef, Kennedy Martinez

Sous Chef, Steve Romero

the importance of corn



Corn is one of the most culturally and historically significant grains of New Mexico. Our culinary team is proud to source heirloom corn varieties and prepare them using traditional methods of grinding and nixtamalization for our tortillas, masa and grits. Using heirloom corn adds nutritional diversity to the plate, supports small farmers and fosters a more resilient ecosystem.



Please inquire about vegan, vegetarian or gluten-free modifiers.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the 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 1-ounce tasting of each of our gins

LAVENDER ‘99 | 16

Lavender Gin, Crème de Violette,
LP Lavender Syrup, lemon,
sparkling wine

EL CAMPESINO | 16

Western Dry Gin, Herbs de
Poblanos, house-herbal liqueur,
Luxardo Marischino , lime

THE THREE GUINEAS | 16

Western Dry Gin, house-herbal
liqueur, aperitivo, sage, grapefruit

FOUR OF A KIND | 16

choice of LP Gin, barrel-aged LP
aperitivo, Carpano Antica sweet
vermouth, Dolin dry vermouth

cócteles calientes | 16

SAILOR’S STEIN

Buffalo Trace bourbon, chamomile tea,
Diplomatico Reserva, lemon, honey

CAMPO CARAJILLO

Cutbow espresso, Rey Campero mezcal,
LP java liqueur, Cuarenta y Tres

AN APPLE A DAY

Santa Fe Spirits apple brandy, cider,
Nonino, Flor de Cana 7 yr, oloroso

MILE-HIGH NEW MEXICAN

LP hot chocolate, house-herbal
liqueur, aged cachaça

cócteles sin alcohol | 12

May contain trace amounts of alcohol up to 0.5%.

NO-GRONI

Monday zero-alcohol gin, Martini & Rossi
L’Aperitivo Vibrante, Sanbitter, orange

MORNING REMEDY

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

LIKE A DUCK ON WATER

bourbon vanilla tea-infused Spiritless
Kentucky 74 whiskey, palo santo,
walnut, almond, orange

SIMM’S CUP

Stargazer kombucha, aperitif blend,
Monticello balsamic, lemon, honey

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,
Owl Peak Farm & Trilogy Beef Community

A 25% automatic gratuity will be added for parties of six or more.

cócteles | 16

COCKTAIL OF THE SEASON

CAMPO MARGARITA

Tepozan Blanco tequila, orange
liqueur, LP Lavender Syrup,
lime, lemon

LA ISLAY BONITA

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

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

barrel-aged LP aperitivo,
Eagle Rare Campo-select barrel
bourbon, Carpano Antica
sweet vermouth

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

FIG & ARTICHOKE

fig-infused Eagle Rare Campo-select
barrel bourbon, Byrrh, Cynar

21-GUN SALUTE

Rey Campero mezcal, aloe, sage,
lovage, basil, fennel, aji crystal

cervezas | 7

rotating monthly selections

refrescos | 6

LAVENDER SPRITZ

BITTER SWEETIE

LP LAVENDER LEMONADE

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