

## aperitivos



### BREAD BOARD

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

7

### NOSH BOARD

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

32

Cleto Chiarli “Centenario” Lambrusco  
6 | 12

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

13

### HOUSE-MADE PICKLE JAR

8

### SEASONAL SOUP

12

### CRISPY PORK MEMELA

tepary beans, cilantro, spicy pickled cabbage, basil

17

Cleto Chiarli “Centenario”  
Lambrusco 6 | 12

### SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

18

Koehler-Ruprecht Pinot Blanc  
Kabinett Trocken 8 | 16

### CEVICHE

seasonal fish, cilantro, lime, pickled green chile, house-made corn tostadas

20

Orange of the Day MP

*Head Chef, Christopher Bethoney  
Executive Sous Chef, Kennedi Martinez  
Sous Chef, Steve Romero*

*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.*

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

## ensaladas



### LEMON ZA'ATAR SALAD

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

15

St. Supery “Dollarhide” Sauvignon Blanc  
8 | 15

### FIELD SALAD

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

15

Roederer Estate Brut Rosé 9 | 18

### ASH-ROASTED VEGETABLES

LP farm plum and cherries, cilantro, pecans

15

Martin Woods “Campo Cuvée”  
Chardonnay 11 | 22



# CAMPO

## pasta hecha en casa



*Made from scratch, 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.*

### PEPPERCORN

### LAMB-PAPPARDELLE

braised Shepherd's Lamb, NM Fungi mushrooms, Vella Dry Jack cheese, cured LP farm egg yolk

42

Occhipinti “SP68” Terre Siciliane Rosso  
9 | 18

### CARROT CAVATELLI

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

32

Le Rocher des Violettes Pétillant 9 | 18

## entradas



*We are proud to sustain long-term partnerships with local farmers and ranchers. 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.*

### GRILLED NM BEEF

Strip Loin 48 | Ribeye 65  
roasted potatoes, grilled seasonal vegetables, chile-lavender demi glace with blackberries

Bedrock Syrah 8 | 16

### LOCAL PORK CONFIT

blue corn hominy, Sonora wheat tortilla, Rosales green chile, papitas

42

Martin Woods “Campo Cuvée”  
Chardonnay 11 | 22

### PESCADO EN MOLE

seared fish, potato gnocchi, mole amarillo, seasonal vegetables

48

St. Supery “Dollarhide” Sauvignon Blanc  
8 | 16

### THREE SISTERS TLACOYO

brown-butter white beans, Tucumcari cheddar, winter squash, salsa macha

32

Koehler-Ruprecht Pinot Blanc  
Kabinett Trocken 8 | 16

### PUMPKIN RISOTTO

Vella Dry Jack cheese, crispy sunchoke, local pumpkin, LP farm pomegranate

32

Domaine du Prieuré “Moutier Amet”  
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.*

**The LP Gin Story** 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.

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, barrel-aged LP 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

AN APPLE A DAY

spiced Santa Fe Spirits apple brandy, apple cider, Charanda Anejo rum, Colkegan, sherry, walnut

MILE-HIGH NEW MEXICAN

LP hot chocolate mix, house-herbal liqueur, aged cachaça

SAILOR'S STEIN

Campo single barrel-select Woodford Rye, Diplomatico Mantuano rum, chamomile tea, lemon, honey

CAMPO MARGARITA

Tepozan Blanco tequila, orange liqueur, LP Lavender Simple Syrup, lime, lemon, LP Lavender Cocktail Rimming Salt

LA ISLAY BONITA

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

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

barrel-aged LP aperitivo, Campo single barrel select Woodford Rye, Carpano Antica sweet vermouth

LADDER TO THE TOP SHELF

milk-clarified, seasonal tea-infused Tepozan Reposado, lemon, vanilla

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

Pentire Adrift botanical non-alcoholic spirit, LP glycerites, citrus bitters, tonic, rosemary

LIKE A DUCK ON WATER

bourbon vanilla tea-infused non-alcoholic Nkd Distillery whiskey, palo santo, walnut, almond, orange

SIMM'S CUP

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

SEASONAL SHRUB

ask your server for details

ADAPT-TO-GIN

Hacienda Spa blend tea, Monday zero-alcohol gin, ashwagandha, turmeric, black pepper, soda water

FIG & ARTICHOKE

fig-infused Buffalo Trace bourbon, Byrrh, Cynar

FREQUENT FLYER

cherry and dill-infused Campo single barrel-select Woodford Rye, Ramazzotti aperitivo, Lustau blanco, kirschwasser, lemon, honey, LP Biscochito Bitters

refrescos | 6

LAVENDER SPRITZ

BITTER SWEETIE

LP LAVENDER LEMONADE

cervezas | 7

rotating monthly selections

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

ESPADIN QUEEN

lemongrass and Thai basil-infused Rey Campero Espadin Mezcal, Darland pomegranate, ginger, lime

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

Farmshark, Shepherd's Lamb, North Valley Organics, Vida Verde Farm, RCJ Orchards, Cutbow Coffee, New Mexico Fungi, Loose Leaf Farm, Old Monticello Organic Farms,

Cornelio Candelaria Organics, Silver Leaf Farms, 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, Farms of Song