

### 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 and quail eggs  
18

*La Spinetta*  
“Il Rosé di Casanova” 7 | 14

GRILLED SQUASH  
ancho chimichurri sauce, toasted  
quinoa and baby arugula  
12  
*Brick House “Cascadia”*  
*Chardonnay* 8 | 16

APPLE ONION TART  
Mavis’ goat cheese 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 5–9 pm.*

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

### ensaladas

SIMPLE GREENS SALAD  
herbs and blended vinaigrette  
12  
*Dönnhoff Estate Riesling* 8 | 16

FIELD SALAD  
Heart of the Desert pistachio,  
Mavis’ goat cheese, pickled beets and  
onions, Monticello Balsamico  
14  
*Sheehan Sauvignon Blanc* 8 | 15

WARM POTATO SALAD  
preserved lemon, green chile,  
olive oil and parsley  
10  
*Dönnhoff Estate Riesling* 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.*



*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.*

### plato principal

SCALLOPS  
charred cabbage, carrots, sesame-white  
bean purée and preserved citrus  
39  
*Sheehan Sauvignon Blanc* 8 | 15

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

MOLE AMARILLO  
local bean tamale, LP corn and amaranth,  
grilled squash, Mavis’ queso blanco,  
popped amaranth and radish  
30  
*Casas del Toqui “Barrel Series” Carmenère* 6 | 12

BRAISED LAMB BIRRIA  
seasonal vegetables, LP hominy  
and flour tortilla  
38  
*Chavarri “Izarbe” Rioja Reserva* 8 | 15

NATIVE BEEF RIBEYE  
roasted potatoes, mushrooms  
and brandy mustard sauce  
48  
*Château Larose-Trintaudon* 9 | 18

CARROT CAVATELLI  
lemon-chicken sausage, green chile  
cream, charred carrots and chicken-skin  
bread crumbs  
30  
*Milagro Sémillon* 8 | 15

SAFFRON SPAGHETTI  
poached mussels, pickled peppers,  
crispy salumi and lemon breadcrumbs  
34  
*Brick House “Cascadia” Chardonnay* 8 | 16

PUMPKIN CANNELLONI  
Mavis’ goat cheese, rosemary and  
quinoa pumpkin seed crunch  
30  
*Paul Hobbs Pinot Noir* 9 | 18

### 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 draft selections.

7

### bottles & cans

#### Pilsner Urquell

6

#### Steelbender "The Village Wit"

6

#### La Cumbre "Malpais" Stout

7

### cócteles

#### CAMPO MARGARITA

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

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

barrel-aged LP aperitivo,  
Weller Special Reserve Bourbon,  
Carpano Antica Sweet Vermouth  
14

#### THE THREE GUINEAS

Wheeler's Gin, green Chartreuse,  
Campari, LP sage syrup, grapefruit  
12

#### LAVENDER '99

Nikle Gin, Crème de Violette,  
LP Lavender Simple Syrup, lemon,  
Domaine Saint Vincent Brut  
sparkling wine  
15

#### FRIENDS OF THE OWNER

mint-infused Rey Campero Mezcal,  
Kronan Swedish Punsch, Batavia  
Arrack, lime, LP spearmint glycerite  
14

#### TEQUILA WEARS A SUIT & TIE

Tepozan Reposado, Cocchi  
Americano, Bonal, Bénédictine,  
smoked orange bitters  
15

#### LADDER TO THE TOP SHELF

milk-clarified and earl grey-infused  
Tepozan Reposado, lemon, vanilla  
14

#### LA ISLAY BONITA

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

#### FIG & ARTICHOKE

fig-infused Weller Special  
Reserve Bourbon, Byrrh, Cynar  
14

#### CHASE THE CARROT

Plantation Rum, Uruapan Charanda,  
carrot, aquavit, smoked rosemary,  
palo santo, soda  
14

### vino

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

### sparkling

#### NV GRUET "SAUVAGE" BLANC DE BLANCS

New Mexico 13 | 50

### white

#### 2019 SHEEHAN SAUVIGNON BLANC

Middle Rio Grande Valley, New Mexico 15 | 58

#### 2019 DÖNNHOFF ESTATE RIESLING

Nahe, Germany 17 | 66

#### 2018 MILAGRO SÉMILLON

Middle Rio Grande Valley, New Mexico 15 | 58

#### 2017 BRICK HOUSE "CASCADIA" CHARDONNAY

Napa Valley, California 16 | 62

### rosé

#### ROSÉ OF THE DAY

MP

### red

#### 2020 FATALONE "TERES"

Puglia, Italy 15 | 58

#### 2018 PAUL HOBBS "CROSSBARN" PINOT NOIR

Sonoma Coast, California 18 | 70

#### 2016 LUNA ROSSA "NINI"

Mimbres Valley, New Mexico 15 | 58

#### 2011 CHAVARRI "IZARBE" RESERVA

Rioja Alavesa, Spain 15 | 58

#### 2018 ATAMISQUE MALBEC

Uco Valley, Mendoza, Argentina 16 | 62

#### 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,  
Rosales Produce & Mavis' Goat Cheese

