

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

WARM POTATO SALAD

preserved lemon, green chile, olive oil, parsley

10

Domaine François et Julien Pinon
"Les Trois Argiles" Vouvray 9 | 18

HOUSE-CHORIZO 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

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.

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, Shakerag blue cheese

14

Rosé of the Day MP



CAMPO

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 Manzaneros 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

42

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

Milagro Cabernet Franc
9 | 18

LAVENDER DUCK BREAST

mole blanco, grilled carrots, braised greens, tart cherry-lavender sauce

38

Martin Woods "Koosah Vineyard"
Pinot Noir 10 | 20

BLISTERED VEGETABLE HUARACHE

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

32

Alice Beaufort "Le Petit Beaufort"
Millésime 11 | 21

Head Chef, Christopher Bethoney
Executive Sous Chef, Kennedy 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.

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 varieties to transport you to the fields of Los Poblanos.

GIN TASTING | 12 a 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-made herbal liqueur, Luxardo Marischino, lime

THE THREE GUINEAS | 16

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

FOUR OF A KIND | 16

Western Dry or Lavender 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

AN APPLE A DAY

SFS apple brandy, cider, Nonino, Flor de Cana 7yr, oloroso

CAMPO CARAJILLO

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

cócteles sin alcohol | 12



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

May contain trace amounts of alcohol up to 0.5%.

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
@ Trilogy Beef Community

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

cócteles | 16



COCKTAIL OF THE MONTH



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.