

aperitivos

HOUSE-MADE
ASSORTED BREAD
red chile manteca
6

HOUSE-MADE PICKLE JAR
6

LP SEASONAL SOUP
12

SWEET POTATO PIEROGI
Holey Cow Swiss, house kimchi,
caramelized 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
Dr. Konstantin Frank Semi-Dry Riesling
6 | 12

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
Four Monos "GR-10" Blanco 7 | 14

FIELD SALAD
Heart of the Desert pistachio,
Aries cheese, pickled beets and onions,
Monticello Balsamico
14
Evening Land "Seven Springs" Chardonnay
9 | 17

ROASTED SQUASH SALAD
arugula, pecan, Capriole Tea Rose,
pickled pomegranate vinaigrette
14
NV Tissot Crémant du Jura Rose
10 | 20

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

*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

ATLANTIC COD
herbed SGC wheat berries, apple,
seasonal vegetables, pomegranate
and preserved citrus sauce
38
Sake of the Day

SEARED DUCK BREAST
mole blanco, grilled carrots,
braised greens, pickled blackberry sauce
37
Stirm "Glenwood Vineyard" Pinot Noir 9 | 18

MOLE AMARILLO
local mushroom and bean tamale,
grilled seasonal vegetables, Ewereka cheese,
popped amaranth, fresh radish
30
Martin Woods Cabernet Franc 9 | 18

BRAISED LAMB BIRRIA
roasted seasonal vegetables,
blue corn hominy, house-made
Sonora white wheat tortilla
38
Sheehan Winery "Ollphéist" 7 | 13

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
Evening Land "Seven Springs" Chardonnay
9 | 17

CARROT CAVATELLI
lemon-chicken sausage,
green chile cream, charred carrots,
chicken-skin bread crumbs
30
La Colombera Timorasso 7 | 15

ROASTED MUSHROOM &
GOAT CHEESE AGNOLOTTI
pecan romesco, blistered peppers,
local mushrooms, crispy SGC grains
30
Stirm "Glenwood Vineyard" Pinot Noir
9 | 18

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 and soda selections.*

cervezas

draft

Ex Novo "Sons of Scotland" Scotch Ale
7

Ex Novo "Mass Ascension" IPA
7

Bow and Arrow "Denim Tux"
American Pilsner
7

Bow and Arrow "Vida West"
Mexican Dark Lager
7

cócteles

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

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

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

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

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

R.G.B. (RIO GRANDE
BOULVARDIER) 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 GRUET "SAUVAGE" BLANC DE BLANCS 13 | 50
New Mexico

NV TISSOT CRÉMANT DU JURA ROSE 20 | 78
Jura, France

white

2020 PAGO DEL CIELO "CELESTE" VERDEJO 12 | 48
Rueda, Spain

2021 DR. KONSTANTIN FRANK SEMI-DRY RIESLING 12 | 26
Finger Lakes, New York

2019 FOUR MONOS "GR-10" BLANCO 14 | 54
Vinos de Madrid, Spain

2020 LA COLOMBERA TIMORASSO 15 | 58
Piedmont, Italy

2019 EVENING LAND "SEVEN SPRINGS" CHARDONNAY 17 | 66
Eola-Amity Hills, Oregon

orange

ORANGE OF THE DAY MP

rosé

ROSÉ OF THE DAY MP

red

2021 LES LUNES WINE "ASTRAL BLEND" 13 | 50
Sonoma County, California

2020 CARDEDU "PRAJA" MONICA 14 | 54
Sardinia, Italy

2019 STIRM "GLENWOOD VINEYARD" PINOT NOIR 18 | 70
Santa Cruz Mountains, California

NV SHEEHAN WINERY "OLLPHÉIST" 13 | 50
Middle Rio Grande Valley, New Mexico

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

2020 CHAPPELLET "MOUNTAIN CUVÉE" 18 | 69
Napa Valley, California

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

