

aperitivos



BREAD BOARD

house-made assortment from our bakery served with herb manteca

9

HOUSE-MADE PICKLE JAR

9

NOSH BOARD

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

34

Cleto Chiarli "Centenario" Lambrusco
6 | 12

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

13

CRISPY PORK MEMELA

tepary beans, cilantro, spicy pickled cabbage, basil

18

Dönnhoff Estate Riesling 9 | 18

CHARRO BEANS

local beer, house bacon, pickled jalapeño

14

Giacomo Grimaldi Barolo 12 | 24

SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

20

Orange of the Day
8 | 16

SEASONAL FISH CRUDO

preserved melon, mint, cilantro, aji crystal, lime, chile oil

20

Milagro Grüner Veltliner 8 | 16

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 service charge will be added for parties of five or more.

ensaladas



LEMON ZA'ATAR SALAD

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

15

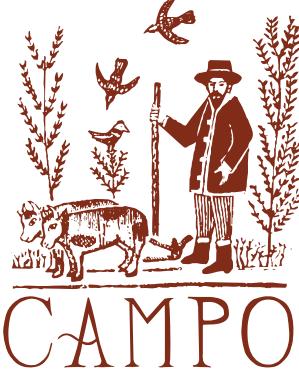
Ziereisen "Heugumber" Gutedel
8 | 16

MONTICELLO SALAD

pickled onion, pomegranate, nixtamal corn nuts, ricotta salata, New Mexico Monticello Balsamico

15

Roederer Estate Brut Rosé
9 | 18



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.

LAMB FETTUCCINI

Shepherd's Lamb spicy Italian sausage, brassicas, tomato conserva

44

Turley "Juvenile" Zinfandel
9 | 18

SAFFRON SPAGHETTI

wine-poached mussels, preserved lemon, house chorizo

38

Buglioni "Gabriella" Trebbiano 8 | 16

CARROT CAVATELLI

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

34

Capitain Gagnerot Hautes-Côtes de Beaune Bourgogne Blanc
10 | 20

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

rosemary-garlic mashed potatoes, sautéed mushrooms, pickled grape-peppercorn sauce

Ribeye 68

Filet 78

Chappellet "Mountain Cuvée"
11 | 22

Giacomo Grimaldi Barolo
12 | 24

LOCAL PORK CONFIT

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

42

Martin Woods Campo Cuvée
Pinot Noir 11 | 22

PESCADO CON MOLE

seared fish, herb spaetzle, pistachio mole, seasonal vegetables

48

St. Supery "Dollarhide" Sauvignon Blanc
9 | 18

THREE SISTERS TLACOYO

brown butter white beans, Tucumcari cheddar, mole amarillo, squash, salsa macha

32

Catherine et Pierre Breton Cabernet Franc
(rotating selection)
11 | 22

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.

*Executive Chef, Christopher Bethoney
Executive Sous Chef, Kennedi Martinez
Sous Chefs, Steve Romero & Katie Lucero*

» Los Poblanos Gin «

GIN TASTING | 12

a 1-ounce tasting of each of our gins

LAVENDER '99 | 18

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

THE THREE GUINEAS | 18

Western Dry Gin, house-herbal liqueur, barrel-aged LP aperitivo, sage, grapefruit

EL CAMPESINO | 16

Western Dry Gin, seasonal herbs, house herbal liqueur, Luxardo maraschino, lime

LONG LOST PAL | 16

oregano and tomato leaf-infused LP Western Dry Gin, lambrusco, amari, lemon, peach, LP Biscochito Bitters

» cócteles superiores «

GRAND OLD FASHIONED | 44

Elliot Brothers 10 year bourbon, Grand Marnier Cuvee Louis Alexandre, Fonseca 20 year port, citrus oleo, bitters

CASTLE IN THE SKY | 34

Eigashima Akashi single malt whisky, Royal Tokaji, Lustau Blanco vermut, lavender

cócteles calientes

AN APPLE A DAY | 16

spiced Santa Fe Spirits apple brandy, cider, rum, amaro, sherry, walnut

SAILOR'S STEIN | 16

Campo single barrel-select Woodford rye, Diplomático Mantuano rum, chamomile tea, lemon, honey

refrescos | 6

LAVENDER SPRITZ

BITTER SWEETIE

LP LAVENDER LEMONADE

cervezas | 8

rotating selections

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

» cócteles sin alcohol «

May contain trace amounts of alcohol up to 0.5%. Inquire to make it a low-ABV drink with added spirit.

NO-GRONI | 14

Monday zero alcohol gin, Roots Divino Rosso, Lapo's aperitivo, orange

MORNING REMEDY | 14

sage and rosemary-infused Pentire Adrift zero alcohol spirit, citrus bitters, Fever Tree Mediterranean tonic

LIKE A DUCK ON WATER | 14

bourbon vanilla tea-infused zero alcohol Nkd Distillery whiskey, palo santo, walnut, almond, orange

SIMM'S CUP | 14

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

ADAPT-TO-GIN | 14

Monday zero alcohol gin, orange chamomile blossom tea, ashwagandha, turmeric, black pepper, lemon, rosemary, tonic

All cocktails may contain traces of nuts or other allergens. Please inform your server of dietary restrictions.

» 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.ography, 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