

aperitivos



BREAD BOARD

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

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

HOUSE-MADE PICKLE JAR

8

SEASONAL SOUP

12

CRISPY PORK MEMELA

tepeary beans, cilantro, spicy pickled cabbage, basil

18

Cleto Chiarli "Centenario"
Lambrusco 6 | 12

SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

20

Domaine Pichot "Le Peu de la Moriette"
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 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 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



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

44

Christelle Betton Syrah
8 | 16

CARROT CAVATELLI

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

34

Martin Woods "Campo Cuvée"
Chardonnay 11 | 22

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

Ribeye 68 | Filet 78

roasted potatoes, grilled seasonal vegetables, chile-lavender demi glace with blackberries

Ridge Cabernet Sauvignon 9 | 18

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

Milagro Grüner Veltliner
8 | 16

PUMPKIN RISOTTO

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

32

Capitan Gagnerot 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.

cócteles | 16

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

THE THREE GUINEAS | 16

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

EL CAMPESINO | 16

Western Dry Gin, Herbs de Poblanos, house-herbal liqueur, Luxardo Marischino, lime

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

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

ADAPT-TO-ZERO-GIN

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

ESPADIN QUEEN

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

refrescos | 6

LAVENDER SPRITZ

BITTER SWEETIE

LP LAVENDER LEMONADE

cervezas | 7

rotating monthly selections

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

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