

aperitivos

BREAD BOARD

homemade bread assortment from our bakery, served with red chile manteca

6

NOSH BOARD

assortment of artisanal cheeses and meats, house-made pickles, bread and crackers with Malpais Stout beer mustard and LP green chile jam

26

On your nosh board,  
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

Dönnhoff ‘Oberhäuser Leistenberg’  
Riesling Kabinett 9 | 18

CRISPY PORK 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

BAY SCALLOP CEVICHE  
chiles, mint, cilantro, lime,  
house-made corn tostadas

18

Bow & Arrow “Denium Tux”  
American Pilsner 7

ensaladas

ROASTED SQUASH SALAD

arugula, pecan, Capriole Tea Rose goat cheese, pickled pomegranate vinaigrette

14

Rosé of the Day

FIELD SALAD

pistachio, Aries cheese, pickled beets and onions, Monticello Balsamico

14

Domaine Gueguen  
“Côtes Salines” Chardonnay  
8 | 16

SIMPLE SALAD  
herbs and vinaigrette

12



pasta hecha en casa

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

30

Domaine de Saint Cosme “Les Deux Albion”  
8 | 16

ROASTED MUSHROOM &  
GOAT CHEESE AGNOLOTTI  
squash, local mushrooms,  
crispy grains, pecans

30

Sandhi Pinot Noir 11 | 21

entradas

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 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

38

L’Ecole Syrah 8 | 16

TAMALE ADOVADA  
red chile-braised beef tamale,  
wood-fired mushrooms, roasted  
radish and potato, Oaxacan cheese,  
mantequilla beans

36

Trefethen “Eshcol” 9 | 18

GRILLED NM BEEF  
roasted potatoes, grilled seasonal  
vegetables with salsa macha, fresh lime

Strip Loin 45 | Ribeye 60

Martin Woods Cabernet Franc 9 | 18

SEARED DUCK BREAST  
mole blanco, grilled carrots, braised  
greens, pickled mulberry sauce

37

Darting Pinot Meunier Trocken 8 | 15

WOOD-FIRED CABBAGE  
herbed white beans and squash,  
cheesy hominy grits, pecan chimichurri

32

Dönnhoff ‘Oberhäuser Leistenberg’  
Riesling Kabinett 9 | 18

SUNCHOKES RISOTTO  
roasted squash, crispy sunchokes  
and herbs

30

Domaine Gueguen  
“Côtes Salines” Chardonnay 8 | 16

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.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.

please inquire about vegan, vegetarian or  
gluten-free modifiers

Head Chef, Christopher Bethoney  
Sous Chef, Kennedy Martinez

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 varietals to transport you to the fields of Los Poblanos.

GIN TASTING | 12  
a tasting of each of our gins

LAVENDER ‘99 | 16

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

SPLIT PEARSONALITY | 16

LP Western Dry Gin, pear, rosemary,  
white colheita port, oloroso, lemon,  
black pepper

THE THREE GUINEAS | 16

LP Western Dry Gin, chartreuse,  
aperitivo, sage, grapefruit

FOUR OF A KIND | 16

LP Western Dry or Lavender Gin,  
barrel-aged LP aperitivo,  
Carpano Antica sweet vermouth,  
Dolin dry vermouth

cócteles sin alcohol | 12



LAST ONE STANDING

Monticello pomegranate,  
pistachio orgeat, cardamom, lemon

NO-GRONI

Monday Zero-Alcohol Gin, Lyre’s  
Aperitif Dry, Lyre’s Italian Orange,  
Sanbitter, lemon

LIKE A DUCK ON WATER

Bourbon Vanilla tea-infused Spiritless  
Kentucky 74 Non-Alcoholic Whiskey,  
chicory pecan bitters, lemon

MORNING REMEDY

Seedlip Grove 42 Non-Alcoholic  
Spirit, LP glycerites, citrus bitters,  
tonic, rosemary

Mocktail components may have trace amounts of alcohol up to 0.5%.

refrescos | 6



LAVENDER SPRITZ

grapefruit, lavender, soda

PIÑA PICANTE

pineapple, lime,  
red chile, soda

BITTER SWEETIE

ginger, lemon,  
honey, tonic

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

cócteles | 16



CAMPO MARGARITA

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

POMS AWAY

Rey Campero mezcal, Plantation  
dark rum, Monticello pomegranate,  
Granada Vallet, Strega, pineapple

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 Single Barrel select 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 Single  
Barrel select bourbon, Byrrh, Cynar

SAIL AWAY

Diplomatico rum, Uruapan  
Charanda Anejo, Altar Spirits Aradia,  
Lustau Amontilla sherry, thyme

21-GUN SALUTE

Rey Campero mezcal, aloe, sage,  
lovage, basil, fennel, aji crystal

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  
ð Trilogy Beef Community

