

aperitivos



BREAD BOARD

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

9

HOUSE-MADE PICKLE JAR

9

SEASONAL SOUP

12

NOSH BOARD

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

34

NV Marie-Anne et Frédéric Lambert

Crémant du Jura

10 | 20

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

13

CARAMELIZED SUNCHOKES

pipián rojo, NM pecans, shallot

14

Milagro Viognier 8 | 16

CRISPY PORK MEMELA

tepary 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

Orange of the Day

8 | 16

SEASONAL FISH CRUDO

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

20

Triennes Rosé 8 | 16

ensaladas



LEMON ZA'ATAR SALAD

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

15

Buglioni "Gabriella" Trebbiano

8 | 16



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.

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

LAMB FETTUCINI

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

44

Mas la Mola "L'Expressió del Priorat"

8 | 16

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

Casanuova delle
Cerberaie Brunello
di Montalcino

18 | 36

LOCAL PORK CONFIT

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

42

Martin Woods Campo Cuvée Pinot Noir

11 | 22

PESCADO CON MOLE

seared fish, herb spätzle, pistachio mole, seasonal vegetables

48

Morgadío Albariño

9 | 18

LAVENDER-FENNEL DUCK BREAST

cherry mole, blood orange, beets

48

Darting Pinot Meunier

9 | 18

HUARACHE

white beans, seasonal vegetables, green chickpeas, salsa macha, red chile squash purée

34

Arianna Occhipinti "SP68"

11 | 22

BUTTERNUT SQUASH RISOTTO

crispy sunchokes, NM pecans, pickled mulberries

32

Buglioni "Gabriella" Trebbiano 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.

*Executive Chef, Christopher Bethoney
Executive Sous Chef, Kennedy Martinez
Sous Chefs, Steve Romero & Justin Kissinger*

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

EL CAMPESINO | 18

Western Dry Gin, marjoram, Green Chartreuse, Luxardo maraschino, lime

THE THREE GUINEAS | 18

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

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 | 48

Reisetbauer 15 year single malt, 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.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

cócteles

cocktail of the season

AMARILLO FINO | 16

LP Western Dry Gin, turmeric, hoja santa, mint tisane, Fino sherry, dry vermouth, americano

CAMPO MARGARITA | 16

Tepozan Blanco tequila, orange liqueur, LP Lavender Simple Syrup, lime, lemon, LP Lavender Cocktail Rimming Salt

FREQUENT FLYER | 18

Campo single barrel-select Woodford rye, dill, aperitivo, pear, Darland pomegranate, honey, LP Biscochito Bitters

R.G.B. (RIO GRANDE BOULEVARDIER) 2.0 | 16

barrel-aged LP aperitivo, Rittenhouse rye, Carpano Antica sweet vermouth

LADDER TO THE TOP SHELF | 18

milk-clarified, lavender peach tea-infused Tepozan Reposado tequila, vanilla bean

FIG & ARTICHOKE | 16

fig-infused Weller bourbon, Byrrh, Cynar, LP "Holey Mole!" Bitters

LA ISLAY BONITA | 18

Maclean's Nose scotch, Pasubio, Laphroaig, lemon, honey, ginger

ESPADIN QUEEN | 18

lemongrass and Thai basil-infused Rey Campero espadin mezcal, Darland pomegranate, ginger, lime