

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



CAMPO

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 varieties 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,
Martini & Rossi L'Aperitivo
Vibrante, Sanbitter, orange

LIKE A DUCK ON WATER

Bourbon Vanilla tea-infused Spiritless
Kentucky 74 Non-Alcoholic Whiskey,
palo santo, walnut, almond, orange

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

21-GUN SALUTE

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

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

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



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