

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

CRISPY PORK MEMELA

tepary beans, cilantro, spicy pickled cabbage, basil

18

Cleto Chiarli "Centenario" Lambrusco

6 | 12

SEASONAL FISH CEVICHE

red chile, mint, allium, citrus, cilantro, house-made tostadas

20

Morgadío Albariño

9 | 18

GRILLED ASPARAGUS

pink peppercorn gastrique, rhubarb, chive

18

Triennes Rosé

8 | 16

SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

20

Orange of the Day

8 | 16

ensaladas



PICKLED BLACKBERRY SALAD

Monticello Balsamico, Heart of the Desert pistachios, San Joaquin Gold, pickled onion, crunchy sourdough

15

Roederer Estate Brut Rosé

9 | 18

LEMON ZA'ATAR SALAD

house-made za'atar and preserved lemon, fresh vegetables, 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.

LAMB CAVATELLI

herbed-Shepherd's Lamb sausage, grilled squash, carrot-top cavatelli, spring alliums, lemon cream

42

Capitain Gagnerot Hautes-Côtes de Beaune Bourgogne Blanc

10 | 20

GOAT CHEESE CARMELLE

grilled asparagus, peas, pickled chiles, herbed-frico breadcrumbs

34

Kobal Sauvignon Blanc

8 | 16

entradas



HUARACHE

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

34

Arianna Occhipinti "SP68"

11 | 22

MUSHROOM RISOTTO

roasted pistachios, crispy local mushrooms, green garlic, San Joaquin Gold

34

Martin Woods Campo Cuvée

Pinot Noir 11 | 22

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

roasted potatoes, grilled carrots, charred spring allium salsa verde

Ribeye 68

Filet 78

Leviathan Cabernet Sauvignon

10 | 20

Bedrock "Evangelho Vineyard"

11 | 22

ROASTED LOCAL CHICKEN

cherry mole, braised greens, preserved blood oranges, beets

48

Darting Pinot Meunier

9 | 18

SEARED SEA SCALLOPS

turnips, rhubarb, grilled spring onions, pink peppercorn gastrique

52

Envínate "Benje Blanco"

10 | 20

LOCAL PORK CONFIT

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

42

Mas la Mola "L'Expressió del Priorat"

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.

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

A 25% automatic service charge will be added for parties of five or more.

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

LA ULTIMA PALABRA | 38

Erstwhile Jabalí mezcal, Chartreuse V.E.P Green, maraschino, lime

CASTLE IN THE SKY | 34

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

GRAND OLD FASHIONED | 48

Reisetbauer 15 year single malt, Grand Marnier Cuvee Louis Alexandre, Fonseca 20 year port, citrus oleo, bitters

EAU-DE-TINI | 44

Nozawa Onsen Iwai gin, Reisetbauer Raspberry eau-de-vie, strawberry aperitif

refrescos

LIME POTION N°.9 | 9

LAVENDER SPRITZ | 6
LP LAVENDER LEMONADE | 6

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, Farm of Song

cócteles

cocktail of the season

STRAWBERRY FIELDS GIMLET | 16

hawthorn-infused LP Western Dry Gin, strawberry amaro, LP barrel-aged aperitivo, lime, LP Lavender Syrup

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, Campo single barrel select-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