

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

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

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, Kennedy Martinez

Sous Chefs, Steve Romero & Katie Lucero

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

Foradori Teroldego
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

Château Larose-Trintaudon 9 | 18

LOCAL PORK CONFIT

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

42

Martin Woods “Campo Cuvée”
Chardonnay 11 | 22

PESCADO CON 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

SPRING ALLIUM RISOTTO

LP farm black garlic, crispy sunchoke, goat cheese

32

Milagro Sémillon
8 | 16

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.

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 | 18

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

THE THREE GUINEAS | 18

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 superiores

UPPER MANHATTAN | 52

Willett 7 year Rare Release rye,
Green Chartreuse, Cocchi Barolo
Chinato, house-made orange bitters

CORPSE REVIVER N°. 1 | 48

Martell Cordon Bleu cognac,
Christian Drouin Hors d'Age calvados,
Cocchi di Torino sweet vermouth

CASTLE IN THE SKY | 34

Matsui Mizunara Cask whisky,
Royal Tokaji, Lustau Blanco
vermut, lavender

LA ULTIMA PALABRA | 38

Gusto Historico mezcal,
Green Chartreuse,
Luxardo Perla Dry, lime

cócteles sin alcohol

May contain trace amounts of alcohol up to 0.5%.

NO-GRONI | 14

Monday zero alcohol gin, Martini & Rossi
L'Aperitivo Vibrante, Sanbitter, orange

LIKE A DUCK ON WATER | 14

bourbon vanilla tea-infused
nonalcoholic Nkd Distillery whiskey,
palo santo, walnut, almond, orange

ADAPT-TO-ZERO-GIN | 14

Monday zeroalcohol gin, orange chamomile blossom tea, ashwagandha,
turmeric, black pepper, lemon, rosemary, tonic

MORNING REMEDY | 14

Pentire Adrift botanical nonalcoholic
spirit, LP glycerites, citrus bitters,
tonic, rosemary

SIMM'S CUP | 14

Stargazer kombucha, aperitif blend,
Monticello balsamic, l
emon, 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

cocktail of the season

BACK IN THE SADDLE | 16

herbs and Tea.o.graphy Celtic mint
tea-infused LP Western Dry gin,
apricot, lemon, honey, LP Farm Bitters,
LP Rose Cocktail Rimming Sugar

CAMPO MARGARITA | 16

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

LA ISLAY BONITA | 18

Shackleton scotch, Pasubio,
Laphroaig, lemon, honey, ginger

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, seasonal tea-infused
Tepozan Reposado, lemon, vanilla

FIG & ARTICHOKE | 16

fig-infused Buffalo Trace bourbon,
Byrrh, Cynar

FREQUENT FLYER | 18

cherry and dill-infused Campo
single barrel-select Woodford Rye,
Ramazzotti aperitivo, Lustau blanco,
kirschwasser, lemon, honey,
LP Biscochito Bitters

ESPADIN QUEEN | 18

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

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