

## aperitivos

HOUSE-MADE  
ASSORTED BREAD  
red chile manteca  
6

HOUSE-MADE PICKLE JAR  
6

LP SEASONAL SOUP  
12

SWEET POTATO PIEROGI  
Holey Cow Swiss, house kimchi,  
leek and sesame seed sour cream  
16  
*Orange of the day MP*

OCTOPUS TOSTADAS  
chiles, mint, cilantro, lime with  
house-made corn tostadas  
18  
*Trimbach Gewürztraminer 8 | 16*

CRISPY PORK MEMELA  
local beans, cilantro,  
quick-pickled cabbage, basil  
16  
*Gustavo Riffo "Vina Lomas  
de Llahuen" Pipeño 6 | 12*

MAVIS' GOAT  
CHEESE TARTLET  
seasonal fruit and alliums  
16  
*Seasonal pairing*

NOSH BOARD  
assortment of artisanal cheeses  
and meats, house-made pickles,  
bread and crackers with  
Malpais Stout beer mustard  
26  
*Cleto Chiarli "Centenario"  
Lambrusco 6 | 12*

*Chef recommends a drizzle of  
22-year aged New Mexico Monticello  
Balsamico on your nosh board or  
on your goat cheese tartlet.*  
13

*Wine pairings are listed with  
3 ounce and 6 ounce pricing.*

*Gluten-free, vegetarian and  
vegan modifiers available for most dishes.  
Please inform your server of any dietary  
restrictions or requests.*

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

*Chef de Cuisine, Christopher Bethoney*

*A 20% automatic gratuity will be  
added for parties of six or more.*

## ensaladas

SIMPLE SALAD  
herbs and blended vinaigrette  
12  
*Sheehan Vidal Blanc 8 | 16*

FIELD SALAD  
Heart of the Desert pistachio,  
Atika cheese, pickled beets and onions,  
Monticello Balsamico  
14  
*Brea Chardonnay 7 | 13*

WARM POTATO SALAD  
preserved lemon, green chile,  
olive oil, parsley  
10  
*Trimbach Gewürztraminer 8 | 16*

## agricultores favoritos

*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 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.*

## pasta hecha en casa

*Made from scratch daily, 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.*

*A work of art on their own, our culinary  
team believes these pastas are the perfect  
vehicles to showcase fine local ingredients  
including our house-made sausages and  
freshly harvested vegetables.*



## plato principal

ICELANDIC COD  
charred cabbage and carrots, white bean  
with sesame, preserved citrus sauce  
38  
*Buglioni "Musa" 8 | 15*

SEARED DUCK BREAST  
mole blanco, roasted beets,  
braised greens, pickled cherry sauce  
37  
*Stirm "Glenwood Vineyard" Pinot Noir 9 | 18*

MOLE AMARILLO  
local mushroom and bean tamale,  
grilled seasonal vegetables, Mavis' queso fresco,  
popped amaranth, fresh radish  
30  
*Bernard Baudry "Les Granges" 7 | 14*

BRAISED LAMB BIRRIA  
roasted seasonal vegetables,  
blue corn hominy, house-made  
Sonora wheat tortilla  
38  
*R. López de Heredia "Viño Cubillo" 8 | 16*

NATIVE BEEF  
roasted potatoes, grilled seasonal  
vegetables with salsa macha and fresh lime  
Strip Loin 45 | Ribeye 60  
*Château Larose-Trintaudon 9 | 17*

CARROT CAVATELLI  
lemon-chicken sausage,  
green chile cream, charred carrots,  
chicken-skin bread crumbs  
30  
*Buglioni "Musa" 8 | 15*

SAFFRON SPAGHETTI  
poached mussels, pickled peppers,  
crispy salumi, lemon breadcrumbs  
34  
*Brea Chardonnay 7 | 13*

CARDOON &  
QUELITE MEZZALUNA  
Mavis' goat cheese, wild spinach,  
crispy sunchokes, local mushrooms  
30  
*Milagro Grüner Veltliner 8 | 15*

*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.*

## refrescos

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

PIÑA PICANTE  
pineapple, lime,  
New Mexico red chile, soda  
6

BITTER SWEETIE  
ginger, lemon, honey, tonic  
6

LAVENDER SPRITZ  
grapefruit, lavender, soda  
6

## cervezas

### draft

Steel Bender "Los Ranchos Cider"  
7

Ex Novo "Mass Ascension" IPA  
7

Bow and Arrow "Denim Tux"  
American Pilsner  
7

Please ask your server for bottle and can selections.

## cócteles

PICKLED PINK  
dill-infused Woodford rye, Batuq Bacanora, spicy pickle brine, lemon  
15

LAVENDER '99  
Nikle gin, Crème de Violette, LP Lavender Syrup, lemon, sparkling wine  
15

CAMPO MARGARITA  
Tepozan Blanco tequila, orange liqueur, LP Lavender Syrup, lime, lemon  
15

THE THREE GUINEAS  
Wheeler's gin, Green Chartreuse, Campari, sage, grapefruit  
13

LA ISLAY BONITA  
Shackleton scotch, Pasubio, Laphroaig, lemon, honey, ginger  
15

R.G.B. (RIO GRANDE BOULEVARDIER) 2.0  
barrel-aged LP aperitivo, Eagle Rare Campo Single Barrel select bourbon, Carpano Antica sweet vermouth  
14

LADDER TO THE TOP SHELF  
milk-clarified and earl grey-infused Tepozan Reposado, lemon, vanilla  
14

FIG & ARTICHOKE  
fig-infused Eagle Rare Campo Single Barrel select bourbon, Byrrh, Cynar  
14

BLENDER'S BROKEN  
strawberry and thyme-infused rum blend of Plantation 3-stars, Clairin, Charanda, Smith & Cross, lime  
15

## vino

A complete wine list, by the glass and by the bottle, is available upon request.

### sparkling

NV GRUET BLANC DE NOIRS  
New Mexico 13 | 50

NV PIERRE SPARR CRÉMANT D'ALSACE BRUT ROSÉ  
Alsace, France 14 | 54

### white

2020 SHEEHAN VIDAL BLANC  
Middle Rio Grande Valley, New Mexico 16 | 62

2019 TRIMBACH GEWÜRZTRAMINER  
Alsace, France 16 | 62

2020 BUGLIONI "MUSA"  
Lugana, Italy 15 | 58

2020 BREA CHARDONNAY  
Central Coast, California 13 | 50

### orange

ORANGE OF THE DAY MP

### rosé

ROSÉ OF THE DAY MP

### red

2020 GUSTAVO RIFFO "VIÑA LOMAS DE LLAHUEN" PIPEÑO  
Valle del Itata, Chile 12 | 46

2019 STIRM "GLENWOOD VINEYARD" PINOT NOIR  
Santa Cruz Mountains, California 18 | 70

2020 PICO MACCARIO "LAVIGNONE" BARBERA D'ASTI  
Piedmont, Italy 13 | 50

2013 R. LÓPEZ DE HEREDIA "VIÑA CUBILLO" CRIANZA  
Rioja, Spain 16 | 62

2017 MILAGRO VINEYARDS MERLOT  
Middle Rio Grande Valley, New Mexico 13 | 50

2020 BERNARD BAUDRY "LES GRANGES"  
Chinon, France 14 | 54

2016 CHATEAU LAROSE-TRINTAUDON  
Haut-Médoc, France 17 | 66



Some fine local farmers and products we are extremely proud to feature

Amyo Farms, Shepherd's Lamb,  
Owl Peak, Polk's Folly Farm,  
Vida Verde Farm,  
Toad Road Farm, Chispas Farm,  
Cutbow Coffee, Sweetheart 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,

Urban Rebel Farm, Red Doc Farms,  
Tucumcari Dairy, Southwest Grain  
Collaborative, Central Milling,  
Mountain Mama, Rosales Produce &  
Mavis' Goat Cheese

