

## aperitivos



### BREAD BOARD

house-made 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  
28

*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

*Rolly Gassman Riesling 9 | 17*

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*

### LP CEVICHE

seasonal fish, chiles, mint, cilantro, lime, house-made corn tostadas  
18

*Los Chuchaquis "Champelli" 8 | 16*

## ensaladas



### SPRING SALAD

house-made zaatar and preserved lemon, spring vegetables, Mavis' goat cheese, Sonora wheat foccacia crouton, mint  
14

*Francis Blanchet "Calcite" Pouilly Fumé 9 | 17*

### FIELD SALAD

pistachio, Aries cheese, pickled beets and onions, Monticello Balsamico  
14

*Sandhi Chardonnay 9 | 18*

GRILLED ASPARAGUS  
preserved tangerine, herbs  
12



# CAMPO

## pasta hecha en casa



### CARROT CAVATELLI

lemon-chicken sausage, green chile cream, charred carrots, chicken-skin bread crumbs  
30

*Milagro Roussanne 9 | 17*

### ROASTED MUSHROOM & GOAT CHEESE AGNOLOTTI

spring alliums, asparagus, crispy mushrooms and native sumac  
30

*Francis Blanchet "Calcite" Pouilly Fumé 9 | 17*

## 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

*Domenico Clerico "Capisme-e" Nebbiolo 9 | 17*

### TAMALE ADOVADA

red chile-braised beef tamale, wood-fired mushrooms, roasted radish and potato, Oaxacan cheese, mantequilla beans  
36

*BREA Cabernet Sauvignon 8 | 15*

### GRILLED NM BEEF

roasted potatoes, grilled seasonal vegetables with peanut salsa macha, fresh lime

Strip Loin 45 | Ribeye 60

*BREA Cabernet Sauvignon 8 | 15*

### SEARED DUCK BREAST

mole blanco, grilled carrots, braised greens, pickled mulberry sauce  
37

*Darting Pinot Meunier Trocken 8 | 15*

### WOOD-FIRED CABBAGE

chivo blanco beans and summer squash, cheesy hominy grits, pecan chimichurri  
32

*Domaine des Tourelles 6 | 12*

### BEEF RISOTTO

red and crispy gold beets, herbs  
30

*Sandhi Chardonnay 9 | 18*



*please inquire about vegan, vegetarian or gluten-free modifiers*

## 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.*

*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



### 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 whiskey, palo santo,  
walnut, almond, orange

#### MORNING REMEDY

Monday zero-alcohol gin,  
LP glycerites, citrus bitters,  
tonic, rosemary

*Mocktail components may contain 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

*Please ask your server for coffee, tea and soda 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



### COCKTAIL OF THE MONTH

LP curated cocktail special

#### 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, Buffalo  
Trace bourbon, Carpano Antica  
sweet vermouth

#### LADDER TO THE TOP SHELF

milk-clarified, seasonal tea-infused  
Tepozan Reposado, lemon, vanilla

#### FIG & ARTICHOKE

fig-infused Buffalo Trace bourbon,  
Byrrh, Cynar

#### SAIL AWAY

Diplomatico rum, Uruapan  
Charanda Anejo, Altar Spirits Aradia,  
Lustau Amontilla sherry, thyme

#### 21-GUN SALUTE

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

## cervezas | 7

Ask your server about this  
month's draft selections