

aperitivos

HOUSE-MADE
ASSORTED BREAD
red chile manteca
6

LP SEASONAL SOUP
12

SWEET POTATO PIEROGI
Holey Cow Swiss, house kimchi,
leek and sesame seed sour cream
16
Al di la del Fiume "Fricando" 9 | 18

BAKED MAVIS' GOAT CHEESE
feuille de brick, grilled bread
and branstion-style pickle
12
Guimaro "Camino Real" 9 | 17

GRILLED ASPARAGUS
Chimayó chile, citrus,
mint and lardo
12
Sheehan Sauvignon Blanc 8 | 16

WARM POTATO SALAD
preserved lemon, green chile,
olive oil and parsley
9
Donnhoff Estate Riesling 8 | 16

TUNA TARTARE
lavash crackers, mustard, capers,
cured egg yolk and fresh greens
18
*Clos Sainte Magdeline Cassis Blanc
9 | 18*

NOSH BOARD
assortment of artisan cheeses,
house-cured meats, house-made
pickles, house-made crackers and
bread, Malpais Stout beer mustard
25
*Cleto Chiarli "Centenario"
Lambrusco 6 | 12*

*Chef recommends a drizzle of
22-year aged New Mexico Monticello
Balsamico on your nosh board*
13

HOUSE-MADE PICKLE JAR
5

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

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

*Campo dinner and appetizers
are available from 5-9pm.*

*A 20% automatic gratuity will be added
for parties of 6 or more.*

ensaladas

SIMPLE GREENS SALAD
herbs and blended vinaigrette
10
Donnhoff Estate Riesling 8 | 16

FIELD SALAD
Heart of the Desert pistachio,
Mavis' goat cheese,
pickled beets and onions,
Monticello Balsamico
14
Mateo Corregia Arneis 7 | 14

SPICY KALE SALAD
fresh radish, house croutons,
Vella Dry Jack and pecorino cheeses,
creamy red chile dressing
14
Sheehan Sauvignon Blanc 8 | 15

plato principal

SOFT SHELL CRAB
grilled squash, spring alliums,
local chiles and green olive dressing
38
Maison Roche de Bellene Bourgogne Blanc 8 | 16

SEARED DUCK BREAST
sunflower puree, beets, bitter greens
and achiote-demi sauce
36
Brewer-Clifton Pinot Noir 8 | 16

MOLE AMARILLO
seasonal vegetables, blue corn hominy,
mushrooms, green chile,
beans and Mavis' goat cheese
26
Casas del Toqui "Barrel Series" Carmenere 6 | 12

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.*

BRAISED NM LAMB
blue corn polenta, cardamom carrots,
preserved blood orange and mint
38
Chavarri "Izarbe" Rioja Reserva 8 | 15

NATIVE BEEF RIBEYE
charred onions and asparagus, new
potatoes, Santa Fe Spirits apple brandy
and peppercorn sauce
48
Kiona Cabernet Sauvignon 8 | 15

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.*

CARROT CAVATELLI
lemon-chicken sausage, green chile
cream, charred carrots and chicken-skin
bread crumbs
30
Milagro Sémillon 8 | 15

SPAGHETTI CARBONARA
house bacon, local egg, Vella Dry Jack
and pecorino cheeses, pepper
28
Fatalone "Teres" 7 | 13

GNOCCHI SOUFFLÉ
blue cheese, chives, local lion's mane
and oyster mushrooms
30
Luna Rossa "Nini" 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

Please ask your server for draft selections 7

bottles & cans

Pilsner Urquell
6

Steelbender "The Village Wit"
6

La Cumbre "Malpais" Stout
7

cócteles

CAMPO MARGARITA

Milagro Blanco Tequila, Naranja,
LP Lavender Simple Syrup,
lime, lemon
12

R.G.B. (RIO GRANDE BOULEVARDIER) 2.0

Barrel-aged LP Aperitivo,
Weller Special Reserve Bourbon,
Carpano Antica Sweet Vermouth
12

THE THREE GUINEAS

Wheeler's Gin, Green Chartreuse,
Campari, LP sage syrup, grapefruit
12

LAVENDER '99

Nikle Gin, Crème de Violette,
LP Lavender Simple Syrup, lemon,
Domaine Saint Vincent Brut
sparkling wine
14

HIGH NOON

Rosemary-infused Milagro Blanco
Tequila, Sunora Bacanora, Ancho
Reyes, Monticello Pomegranate,
soda, LP chamomile-thyme glycerite
14

FRIENDS OF THE OWNER

Mint-infused Del Maguey
Vida Mezcal, Kronan Swedish
Punsch, Batavia Arrack, lime,
LP spearmint glycerite
14

TEQUILA WEARS A SUIT & TIE

Milagro Reposado, Cocchi
Americano, Bonal, Benedictine,
smoked orange bitters
15

LADDER TO THE TOP SHELF

Milk-clarified and Earl Grey-infused
Milagro Reposado, lemon, vanilla
14

LA ISLAY BONITA

Shackleton Scotch, Pasubio,
Laphroiaig, lemon, honey, ginger
15

FIG & ARTICHOKE

Fig-infused Weller Special
Reserve Bourbon, Byrrh, Cynar
14

vino

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

sparkling

NV GRUET BLANC DE BLANCS "SAUVAGE"

New Mexico 13/50

NV CLETO CHIARLI "CENTENARIO" LAMBRUSCO

Emilia-Romagna, Italy 12/46

white

2019 SHEEHAN SAUVIGNON BLANC

Middle Rio Grande Valley, New Mexico 15/58

2019 DÖNNHOFF ESTATE RIESLING

Nahe, Germany 16/62

2018 MILAGRO SÉMILLON

Middle Rio Grande Valley, New Mexico 15/58

2018 MAISON ROCHE DE BELLENE

Burgundy, France 15/58

orange

2017 DOMAINE ANSEN SYLVANER

Alsace, France 15/58

rosé

ROSÉ OF THE DAY

MP

red

2019 FATALONE "TERES"

Puglia, Italy 13/50

2016 LUNA ROSSA "NINI"

Mimbres Valley, New Mexico 15/58

2011 CHAVARRI "IZARBE" RESERVA

Rioja Alavesa, Spain 15/58

2016 KIONA CABERNET SAUVIGNON

Red Mountain, Washington 15/58

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 Care Farms,

St. Francis Farm, Urban Rebel Farm,
Red Doc Farms, Tucumcari Dairy,
Southwest Grain Collaborative,
Rosales Produce & Mavis' Goat Cheese

