

aperitivos



BREAD BOARD

house-made assortment from our bakery served with red chile manteca

7

NOSH BOARD

assortment of house-made charcuterie, pickles, bread, crackers and artisanal cheeses

32

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

GRILLED ASPARAGUS

sour lacto plum, New Mexico chile oil

12

Vöcal "Alfaro Vineyard" Grüner Veltliner
8 | 16

CRISPY PORK MEMELA

tepyary beans, cilantro, quick-pickled cabbage, basil

17

Cleto Chiarli "Centenario"
Lambrusco 6 | 12

SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

18

Orange of the day MP

CEVICHE

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

20

Bera Moscato d'Asti

7 | 14

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.

ensaladas



LEMON ZA'ATAR SALAD

house-made za'atar and preserved lemon, fresh vegetables, Mavis' goat cheese, Sonora wheat foccacia crouton, mint

15

Claude Branger "Le Fils de Gras Mouton"
7 | 14

FIELD SALAD

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

15

Roederer Estate Brut Rosé 9 | 18

ROASTED APPLE SALAD

pecans, pomegranate, Bayley Hayzen blue cheese

15

Martin Woods Yamhill Valley Vineyard
Chardonnay 10 | 20



CAMPO

pasta hecha en casa



CARROT CAVATELLI

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

32

Júlia Bernet "Cuvée U" Brut Nature
Corpinnat 8 | 16

MAVIS' GOAT CHEESE CARMELLE

turnips, asparagus, crispy sunchoke, preserved lemon, mint, basil

32

Vöcal "Alfaro Vineyard"
Grüner Veltliner 8 | 16

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

46

Prieler "Johanneshöhe" Blaufränkisch
8 | 15

LOCAL PORK MOLE ROJO

grilled hibiscus-brined loin, braised pork tamale, roasted potato and radish, queso blanco

42

Bera Moscato d'Asti

7 | 14

GRILLED NM BEEF

roasted potatoes, grilled seasonal vegetables, chile-lavender demi glace with preserved berries

Strip Loin 48 | Ribeye 65

Chappellet "Mountain Cuvée"
9 | 18

PESCADO EN MOLE

seared fish, potato gnocchi, NM pistachio mole, seasonal vegetables

48

Martin Woods Yamhill Valley
Vineyard Chardonnay 10 | 20

WOODFIRED MUSHROOM HUARACHE

grilled vegetables, green chickpea, queso blanco, salsa macha, seeds

32

Roederer Estate Brut Rosé

9 | 18

Head Chef, Christopher Bethoney
Executive Sous Chef, Kennedy Martinez
Sous Chef, Steve Romero



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.

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 1-ounce tasting of each of our gins

LAVENDER '99 | 16

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

EL CAMPESINO | 16

Western Dry Gin, Herbs de Poblanos, house-herbal liqueur, Luxardo Marischino, lime

THE THREE GUINEAS | 16

Western Dry Gin, house-herbal liqueur, aperitivo, sage, grapefruit

FOUR OF A KIND | 16

choice of LP Gin, barrel-aged LP aperitivo, Carpano Antica sweet vermouth, Dolin dry vermouth

cócteles sin alcohol | 12

May contain trace amounts of alcohol up to 0.5%.

NO-GRONI

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

MORNING REMEDY

Pentire Adrift botanical non-alcoholic spirit, LP glycerites, citrus bitters, tonic, rosemary

LIKE A DUCK ON WATER

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

SIMM'S CUP

Stargazer kombucha, aperitif blend, Monticello balsamic, lemon, honey

ADAPT-TO-GIN

Hacienda Spa blend tea, Monday zero-alcohol gin, ashwagandha, turmeric, black pepper, soda water

refrescos | 6

LAVENDER SPRITZ

BITTER SWEETIE

LP LAVENDER LEMONADE

cervezas | 7

rotating monthly selections

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

SPRING BLOOM

The cocktail of the season with Lavender Honey tea-infused LP Western Dry Gin, prickly pear juice, lemon juice, pure cane sugar simple syrup, Cappelletti aperitif, AASB Absinthe Verte, mint, LP Lime Cocktail Rimming Salt

CAMPO MARGARITA

Tepozan Blanco tequila, orange liqueur, LP Lavender Syrup, lime, lemon

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

21-GUN SALUTE

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

NEBB-YOLO

goatskin leather-aged Campo-select Eagle Rare bourbon, rose petal, hibiscus, cherry, Mazot bacanora anisado

Served scaffa style (room temperature) in a wine glass

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

A 25% automatic gratuity will be added for parties of six or more.