

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  
Stolpman “Combe” Trousseau 8 | 16

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.

Head Chef, 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  
Guy Robin “Vieilles Vignes” Chablis 9 | 18

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

GRILLED TROUT  
braised beets and rhubarb, green onion  
potato coulis, rhubarb butter sauce  
38  
Sake of the Day

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  
Martin Woods Cabernet Franc 9 | 18

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  
Martin Woods Cabernet Franc 9 | 18

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  
Guy Robin “Vieilles Vignes” Chablis 9 | 18

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

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  
Ex Novo “Puff Puff Passion”  
Passion Fruit Sour  
7

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  
BOULVARDIER) 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 seasonal  
tea-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.

<i>sparkling</i>	
NV GRUET BLANC DE NOIRS New Mexico	13   50
NV PIERRE SPARR CRÉMANT D’ALSACE BRUT ROSÉ Alsace, France	14   54
<i>white</i>	
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
2019 GUY ROBIN “VIEILLES VIGNES” Chablis, Burgundy, France	18   70
<i>orange</i>	
ORANGE OF THE DAY	MP
<i>rosé</i>	
ROSÉ OF THE DAY	MP
<i>red</i>	
2020 STOLPMAN VINEYARDS “COMBE” TROUSSEAU Ballard Canyon, Santa Barbara County, California	16   62
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
2017 MARTIN WOODS CABERNET FRANC Walla Walla Valley, Oregon	18   70
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