

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
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 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

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

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

2019 GUY ROBIN “VIEILLES VIGNES”
Chablis, Burgundy, France 18 | 70

orange

ORANGE OF THE DAY MP

rosé

ROSÉ OF THE DAY MP

red

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

