

aperitivos



BREAD BOARD

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

9

HOUSE-MADE PICKLE JAR

9

SEASONAL SOUP

12

NOSH BOARD

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

34

NV Marie-Anne et Frédéric Lambert
Crémant du Jura

10 | 20

Chef recommends a drizzle of 24-year aged New Mexico Monticello Balsamico.

13

CRISPY PORK BELLY MEMELA

tepary beans, cilantro, spicy pickled cabbage, basil

18

Cleto Chiarli “Centenario” Lambrusco

6 | 12

GOAT CHEESE TARTLET

Brown’s Micro Creamery chevre, pink peppercorn gastrique, herbs and seasonal fruit

18

Rosé of the day 8 | 16

SEASONAL FISH CEVICHE

red chile, mint, allium, citrus, cilantro, house-made tostadas

20

Château Soucherie “Les Rangs de Long”
Chenin Blanc 10 | 20

SWEET POTATO PIEROGI

Swiss cheese, house kimchi, caramelized onion sour cream

20

Orange of the Day
8 | 16

ensaladas



PICKLED BLACKBERRY SALAD

Monticello Balsamico, Heart of the Desert pistachios, San Joaquin Gold, pickled onion, crunchy sourdough

15

Domaine Les Terres Promises
“Á Ma Guise” 9 | 18

LEMON ZA’ATAR SALAD

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

15

La Spinetta Timorasso Derthona
9 | 18



CAMPO

pasta hecha en casa



Made from scratch, 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.

LAMB CAVATELLI

Shepherd’s Lamb herbed-sausage, grilled squash, carrot-top cavatelli, spring alliums, lemon cream

42

Martin Woods “Campo Cuvée”
Chardonnay 11 | 22

GOAT CHEESE CAMELLE

seasonal vegetables, pickled chiles, herbed-frico breadcrumbs

34

Kobal Sauvignon Blanc
8 | 16

entradas



HUARACHE

white beans, seasonal vegetables, puffed grains, salsa macha, red chile squash purée

34

Land of Saints Pinot Noir
9 | 18

MUSHROOM RISOTTO

roasted pistachios, crispy local mushrooms, green garlic, San Joaquin Gold

34

Luna Rossa Reserve Nebbiolo
16 | 32

We are proud to sustain long-term partnerships with local farmers and ranchers. 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.

GRILLED NATIVE BEEF

roasted potatoes, grilled carrots, blackberry salsa macha

Ribeye 68

Filet 78

Leviathan Cabernet
Sauvignon
10 | 20

Casanuova delle
Cerberaie Brunello
di Montalcino
18 | 36

ROASTED LOCAL CHICKEN

cherry mole, braised greens, preserved blood orange, beets

48

Bedrock “Evangelho Vineyard”
11 | 22

SEARED SEA SCALLOPS

turnips, rhubarb, grilled green onion, pink peppercorn gastrique

52

Envínate “Benje Blanco”
10 | 20

LOCAL PORK CONFIT

blue corn hominy, Sonora wheat tortillas, Rosales green chile, papitas

42

La Carbonera “Malpastor” Reserva
10 | 20

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.

Executive Chef, Christopher Bethoney
Executive Sous Chef, Kennedi Martinez
Sous Chef, Justin Kissinger

A 25% automatic service charge will be added for parties of five or more.

Los Poblanos Gin

GIN TASTING | 12

a 1-ounce tasting of each of our gins

LAVENDER ‘99 | 18

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

EL CAMPESINO | 18

Western Dry Gin, mint,
savory, Green Chartreuse,
maraschino, lime

THE THREE GUINEAS | 18

Western Dry Gin, house herbal
liqueur, barrel-aged LP aperitivo,
sage, grapefruit

LONG LOST PAL | 16

Western Dry Gin, oregano,
lambrusco, amari, tomato leaf, lemon,
peach, LP Biscochito Bitters

cócteles superiores

EAU-DE-TINI | 44

Nozawa Onsen Iwai gin,
Reisetbauer Raspberry eau-de-vie,
strawberry aperitif

CASTLE IN THE SKY | 34

Eigashima Akashi single malt whisky,
Royal Tokaji, Lustau Blanco,
vermut, lavender

GRAND OLD FASHIONED | 46

A Midwinter Night’s Dram rye,
Grand Marnier Cuvee Louis Alexandre,
Fonseca 20 year port, citrus oleo, bitters

LA ULTIMA PALABRA | 38

Erstwhile Jabalí mezcal,
Chartreuse V.E.P Green,
maraschino, lime

refrescos

LIME POTION N°.9 | 9

LAVENDER SPRITZ | 6

LP LAVENDER LEMONADE | 6

cervezas | 8

rotating selections

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

cócteles sin alcohol

May contain trace amounts of alcohol up to 0.5%. Inquire to make it a low-ABV drink with added spirit.

NO-GRONI | 14

Monday zero alcohol gin,
Roots Divino Rosso,
Lapo’s aperitivo, orange

MORNING REMEDY | 14

sage and rosemary-infused Pentire
Adrift zero alcohol spirit, citrus bitters,
Fever Tree Mediterranean tonic

LIKE A DUCK ON WATER | 14

bourbon vanilla tea-infused Free Spirits
zero-proof bourbon, palo santo,
walnut, almond, orange

SIMM’S CUP | 14

Stargazer kombucha, zero-proof
aperitifs, Monticello balsamic,
lemon, honey

ADAPT-TO-GIN | 14

Monday zero alcohol gin, orange chamomile blossom tea, ashwagandha,
turmeric, black pepper, lemon, rosemary, tonic

All cocktails may contain traces of nuts or other allergens.
Please inform your server of dietary restrictions.

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, Fink Inc.,
Cornelio Candelaria Organics,

Monte Vista Farm, Micro Feast, Roots
Farm, Silver Leaf Farms, Tea.o.graphy,
Lotus Farms, Yappy Dog Farm,
Vida Green Acre Farms, St. Francis Farm,
Native American Beef, Red Doc Farms,
Mountain View Poultry,

Tucumcari Dairy, Southwest Grain
Collaborative, Central Milling,
Mountain Mama, Rosales Produce,
Mavis’ Goat Cheese, Owl Peak Farm,
Farm of Song, Trilogy Beef Community,
Brown’s Micro Creamery

cócteles

cocktail of the season

INNER CIRCLE | 16

LP Western Dry Gin, rum, mint,
peach, pineau, fino, dill, lemon,
LP Rose Cocktail Rimming Sugar

CAMPO MARGARITA | 16

Tepozan Blanco tequila,
orange liqueur, LP Lavender Simple
Syrup, lime, lemon, LP Lavender
Cocktail Rimming Salt

WEATHER THE STORM | 18

Campo barrel select Rittenhouse rye,
Granicera Especiado gin, lemon balm,
Maleza Pepita, gentian aperitif, lemon

R.G.B. (RIO GRANDE
BOULEVARDIER) 2.0 | 16

barrel-aged LP aperitivo, Campo
barrel select Eagle Rare bourbon,
Carpano Antica sweet vermouth

BLUE CALLER | 18

Rey Campero mezcal, mint,
hoja santa, blueberry amaro,
blood orange, vanilla, lemon

LADDER TO THE TOP SHELF | 18

milk-clarified, lavender peach
tea-infused Tepozan Reposado tequila,
vanilla bean

CATCH HER IN THE RYE | 18

Campo barrel select Rittenhouse rye,
barley shochu, hay, dill, caraway,
sage, pink peppercorn

FIELD NOTES | 18

strawberry amaro, Ardnamurchan
single malt, pineau rouge,
seasonal vinegar, mint, vanilla,
LP Farm Bitters, soda water