

aperitivos



BREAD BOARD

house-made assortment from our bakery served with herb manteca

9

NOSH BOARD

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

34

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

CRISPY PORK MEMELA

tepary beans, cilantro, spicy pickled cabbage, basil

18

Cleto Chiarli “Centenario”
Lambrusco 6 | 12

SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

20

Vega Sicilia Oremus “Mandolas” Furmint
8 | 16

CEVICHE

seasonal fish, cilantro, lime, pickled green chile, house-made corn tostadas

20

Orange of the Day MP

Executive Chef, Christopher Bethoney

Executive Sous Chef, Kennedi Martinez

Sous Chefs, Steve Romero & Katie Lucero

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.

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

ensaladas



LEMON ZA'ATAR SALAD

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

15

St. Supery “Dollarhide” Sauvignon Blanc
8 | 16

MONTICELLO SALAD

pickled onion, berries, nixtamal corn nuts, ricotta salata, New Mexico Monticello Balsamico

15

Roederer Estate Brut Rosé 9 | 18



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 FETTUCCINI

Shepherd’s Lamb, stonefruit, mint

44

Martin Woods Campo Cuvée
Pinot Noir 11 | 22

CARROT CAVATELLI

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

34

Domaine Alain Chavy Bourgogne Blanc
9 | 18

entradas



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 NM BEEF

Ribeye 68 | Filet 78

roasted potatoes, grilled seasonal vegetables, chile lavender demi glace with blackberries

Château Larose-Trintaudon 9 | 18

LOCAL PORK CONFIT

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

42

Domaine Alain Chavy Bourgogne Blanc
9 | 18

PESCADO CON MOLE

seared fish, herb spaetzle, pistachio mole, seasonal vegetables

48

St. Supery “Dollarhide” Sauvignon Blanc
8 | 16

THREE SISTERS TLACOYO

brown butter white beans, Tucumcari cheddar, mole amarillo, spring vegetables, salsa macha

32

Catherine et Pierre Breton Cabernet Franc
(rotating selection) 8 | 15

ALLIUM RISOTTO

LP farm black garlic, turnips, crispy sunchoke, goat cheese

32

Milagro Sémillon
8 | 16

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.

The LP Gin Story 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.

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 | 16
Western Dry Gin, seasonal herbs,
house herbal liqueur,
Luxardo maraschino, lime
- THE THREE GUINEAS | 18
Western Dry Gin, house-herbal
liqueur, barrel-aged LP aperitivo,
sage, grapefruit
- FOUR OF A KIND | 16
choice of LP Gin, barrel-aged LP
aperitivo, Carpano Antica sweet
vermouth, Dolin dry vermouth

cócteles superiores

- UPPER MANHATTAN | 52
Willett 7 year Rare Release rye,
Green Chartreuse, Cocchi Barolo
Chinato, house-made orange bitters
- CASTLE IN THE SKY | 34
Eigashima Akashi single malt whisky,
Royal Tokaji, Lustau Blanco
vermut, lavender
- CORPSE REVIVER N°.1 | 48
Martell Cordon Bleu cognac,
Christian Drouin Hors d'Age calvados,
Cocchi di Torino sweet vermouth
- LA ULTIMA PALABRA | 38
Gusto Historico mezcal,
Chartreuse V.E.P Green,
maraschino, lime

cócteles sin alcohol

May contain trace amounts of alcohol up to 0.5%.

- NO-GRONI | 14
Monday zero alcohol gin,
Roots Divino Rosso,
Sanbitter, 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
zero alcohol Nkd Distillery whiskey,
palo santo, walnut, almond, orange
- SIMM'S CUP | 14
Stargazer kombucha, aperitif blend,
Monticello balsamic,
lemon, honey
- ADAPT-TO-ZERO-GIN | 14
Monday zero alcohol gin, orange chamomile blossom tea, ashwagandha,
turmeric, black pepper, lemon, rosemary, tonic

refrescos | 6

- LAVENDER SPRITZ
- BITTER SWEETIE
- LP LAVENDER LEMONADE

cervezas | 8

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

cócteles

cocktail of the season

- HEART & SOL | 16
Chawar agave, mint and Thai
basil-infused LP Western Dry Gin,
watermelon, lime, aloe, xtabentún,
LP Lime Cocktail Rimming Salt

- CAMPO MARGARITA | 16
Tepozan Blanco tequila,
orange liqueur, LP Lavender Simple
Syrup, lime, lemon, LP Lavender
Cocktail Rimming Salt

- LA ISLAY BONITA | 18
Maclean's Nose scotch, Pasubio,
Laphroaig, lemon, honey, ginger

- R.G.B. (RIO GRANDE
BOULEVARDIER) 2.0 | 16
barrel-aged LP aperitivo, Campo
single barrel-select Rittenhouse Rye,
Carpano Antica sweet vermouth

- LADDER TO THE TOP SHELF | 18
milk-clarified, seasonal tea-infused
Tepozan Reposado, lemon, vanilla

- FRIENDS OF THE OWNER | 18
mint-infused Rey Campero espadin
mezcal, batavia arack, Kronan, lime

- FIG & ARTICHOKE | 16
fig-infused Weller bourbon,
Byrrh, Cynar

- FREQUENT FLYER | 18
Campo single barrel-select Woodford
Rye, cherry, dill, aperitivo, lemon,
honey, LP Biscochito Bitters

- ESPADIN QUEEN | 18
lemongrass and Thai basil-infused
Rey Campero espadin mezcal,
Darland pomegranate, ginger, lime

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