

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
tepany beans, cilantro,
spicy pickled cabbage, basil
18
Cleto Chiarli “Centenario” Lambrusco
6 | 12

GOAT CHEESE TARTLET
Brown’s Micro Creamery chèvre,
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 Anjou Blanc 10 | 20

SWEET POTATO PIEROGI
Swiss cheese, house kimchi,
caramelized onion sour cream
20
Orange of the Day 8 | 16

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

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

TOMATO SALAD
sunflower, fresh cracked pepper,
Monticello Balsamico
18
Domaine du Salvard Cheverny Blanc
9 | 18



pasta hecha en casa



Made from scratch, our handmade pastas
are a true labor of love, crafted with local
grains sourced from partners which grow
and operate within our local food shed.

LAMB CAVATELLI
Shepherd’s Lamb herbed-sausage,
grilled squash, carrot-top cavatelli,
alliums, lemon cream
42
Martin Woods “Campo Cuvée”
Chardonnay 11 | 22

TOMATO LEAF SPAGHETTI
A LA CHITARRA
eggplant, piñon, chiles, tepary, basil
34
Prieler Blaufränkisch 9 | 18

GOAT CHEESE CARMELLE
seasonal vegetables, pickled chiles,
herbed-frico breadcrumbs
34
Domaine du Salvard Cheverny Blanc 9 | 18

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 partner with the Native
American Beef program that 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 Ramey “Rodgers Creek Vineyard” Syrah 10 20	FILET 78 Casanuova delle Cerbaie Brunello di Montalcino 18 36
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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” Rioja Reserva
10 | 20

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

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

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