

## aperitivos



### BREAD BOARD

house-made assortment from our bakery served with herb manteca

9

### HOUSE-MADE PICKLE JAR

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

### CRISPY PORK MEMELA

tepary beans, cilantro, spicy pickled cabbage, basil

18

*Ovum "Big Salt" 8 | 15*

### SEASONAL FISH CRUDO

tomatillo, LP aji crystal and cucumber, Heart of the Desert pistachio, tostadas

20

*Evinate "Benje" Blanco 8 | 16*

### SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

20

*Oremus "Mandolas" Furmint*

8 | 16

### FRESH TOMATOES

LP sunflower and basil, Monticello Balsamico, cracked pepper

18

*Bedrock "Ode to Lulu" 8 | 16*

## ensaladas



### LEMON ZA'ATAR SALAD

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

15

*Ziereisen "Heugumber" Gutedel*

8 | 16

### MONTICELLO SALAD

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

15

*Roederer Estate Brut Rosé*

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 FETTUCCINI

Shepherd's Lamb, stonefruit, mint

44

*Martin Woods Campo Cuvée*

*Pinot Noir 11 | 22*

### TOMATO LEAF SPAGHETTI A LA CHITARRA

fresh chiles and tomatoes, eggplant, pinon, tepary beans, Mavis' goat cheese

34

*St. Supery "Dollarhide" Sauvignon Blanc*

9 | 18

### CARROT CAVATELLI

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

34

*Domaine Alain Chavy Bourgogne Blanc*

10 | 20

## 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

grilled stone fruit chimichurri, roasted potatoes, seasonal vegetables

*Château Larose-Trintaudon*

10 | 20

### LOCAL PORK CONFIT

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

42

*Domaine Alain Chavy Bourgogne Blanc*

10 | 20

### PESCADO CON MOLE

seared fish, herb spaetzle, pistachio mole, seasonal vegetables

48

*Oremus "Mandolas" Furmint*

8 | 16

### THREE SISTERS TLACOYO

brown butter white beans, Tucumcari cheddar, mole amarillo, summer squash, salsa macha

32

*Catherine et Pierre Breton Cabernet Franc (rotating selection)*

11 | 22

*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.*

*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.*

*Executive Chef, Christopher Bethoney  
Executive Sous Chef, Kennedi Martinez  
Sous Chefs, Steve Romero & Katie Lucero*

## 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

#### THE THREE GUINEAS | 18

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

#### EL CAMPESINO | 16

Western Dry Gin, seasonal herbs,  
house herbal liqueur,  
Luxardo maraschino, lime

#### 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

#### CORPSE REVIVER N°.1 | 48

Martell Cordon Bleu cognac,  
Christian Drouin Hors d'Age calvados,  
Cocchi di Torino sweet vermouth

#### CASTLE IN THE SKY | 34

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

#### 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

#### LIKE A DUCK ON WATER | 14

bourbon vanilla tea-infused  
zero alcohol Nkd Distillery whiskey,  
palo santo, walnut, almond, orange

#### ADAPT-TO-ZERO-GIN | 14

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

#### MORNING REMEDY | 14

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

#### SIMM'S CUP | 14

Stargazer kombucha, aperitif blend,  
Monticello balsamic,  
lemon, honey

## 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