

## aperitivos



### BREAD BOARD

house-made assortment from our bakery served with red chile manteca  
6

### NOSH BOARD

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

30

Cleto Chiarli "Centenario" Lambrusco  
6 | 12

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

13

### HOUSE-MADE PICKLE JAR

6

### SEASONAL SOUP

12

### WARM POTATO SALAD

preserved lemon, green chile, olive oil, parsley

10

Rolly Gassmann Riesling 9 | 17

### CRISPY PORK MEMELA

local beans, cilantro, quick-pickled cabbage, basil

16

Cleto Chiarli "Centenario" Lambrusco 6 | 12

### SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

16

Orange of the day MP

### CEVICHE

seasonal fish, chiles, mint, cilantro, lime, house-made corn tostadas

18

Los Chuchaquis "Champelli" 8 | 16

### the importance of corn



Corn is one of the most culturally and historically significant grains of New Mexico. Our culinary team is proud to source heirloom corn varieties and prepare them using traditional methods of grinding and nixtamalization for our tortillas, masa and grits.

## ensaladas



### LEMON ZA'ATAR SALAD

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

14

Francis Blanchet "Calcite" Pouilly Fumé 9 | 17

### FIELD SALAD

pistachio, Aries cheese, pickled beets and onions, Monticello Balsamico

14

Milagro Viognier 17 | 66

### FRESH TOMATOES

sunflower, balsamic, basil

12

Rosé of the Day MP



# CAMPO

### pasta hecha en casa



### CARROT CAVATELLI

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

30

Sandhi Chardonnay 9 | 18

### ROASTED MUSHROOM & GOAT CHEESE AGNOLOTTI

alliums, turnips, crispy mushrooms, native sumac

30

Francis Blanchet "Calcite" Pouilly Fumé 9 | 17

### TOMATO-LEAF SPAGHETTI ALLA CHITARRA

blistered eggplant and tomatoes, peppers, tepary beans, piñon

30

Bründlmayer "LØT" Grüner Veltliner 7 | 14

## entradas



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

Under the Shepherd's Lamb label, the Manzaneros family raises the only certified-organic lamb in the state and is among only a few farmers in the country that graze their lamb on wild land.

### BRAISED LAMB BIRRIA

roasted seasonal vegetables, blue corn hominy, house-made Sonora wheat tortilla

42

Ridge "Three Valleys" 9 | 17

### LOCAL PORK MOLE ROJO

grilled hibiscus-brined loin, braised pork tamale, roasted potato and radish, queso blanco

38

Rolly Gassmann Riesling 9 | 17

### GRILLED NM BEEF

roasted potatoes, grilled seasonal vegetables with red chimichurri

Strip Loin 45 | Ribeye 65

BREA Cabernet Sauvignon 8 | 15

### LAVENDER DUCK BREAST

mole blanco, grilled carrots, braised greens, tart cherry-lavender sauce

38

Martin Woods "Kosah Vineyard" Pinot Noir 10 | 20

### BLISTERED TOMATO HUARACHE

grilled squash, mantequilla beans, queso Oaxaca, salsa macha, seeds

32

Delamotte Brut Champagne

13 | 25

Head Chef, Christopher Bethoney  
Executive Sous Chef, Kennedy Martinez  
Sous Chef, Steve Romero



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



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.

Born on the farm and distilled in house, our western dry gin combines sixteen botanicals that express the spirit of the Rio Grande Valley and thrive on our small organic farm including piñon, rose, hawthorn and chamomile. Our lavender gin highlights the soothing medicinal and aromatic properties of lavender with the complexity of four varieties to transport you to the fields of Los Poblanos.

### GIN TASTING | 12 a tasting of each of our gins

#### LAVENDER '99 | 16

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

#### EL CAMPESINO | 16

LP Western Dry Gin, Herbs de  
Poblanos, house-made herbal liqueur,  
Luxardo Marischino, lime

#### THE THREE GUINEAS | 16

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

#### FOUR OF A KIND | 16

LP Western Dry or Lavender Gin,  
barrel-aged LP aperitivo,  
Carpano Antica sweet vermouth,  
Dolin dry vermouth

## cócteles sin alcohol | 12



### NO-GRONI

Monday zero-alcohol gin, Martini & Rossi L'Aperitivo Vibrante, Sanbitter, orange

#### LIKE A DUCK ON WATER

bourbon vanilla tea-infused Spiritless  
Kentucky 74 whiskey, palo santo,  
walnut, almond, orange

#### MORNING REMEDY

Monday zero-alcohol gin,  
LP glycerites, citrus bitters,  
tonic, rosemary

*May contain trace amounts of alcohol up to 0.5%.*

## refrescos | 6



LAVENDER SPRITZ  
grapefruit, lavender, soda

PIÑA PICANTE  
pineapple, lime,  
red chile, soda

BITTER SWEETIE  
ginger, lemon,  
honey, tonic

### Some fine local farmers and products we are extremely proud to feature

Farmshark, Shepherd's Lamb  
North Valley Organics, Polk's Folly Farm  
Vida Verde Farm, RCJ Orchards  
Solar Punk Farm, Cutbow Coffee  
New Mexico Fungi, Loose Leaf 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, Native American Beef

Red Doc Farms, Tucumcari Dairy  
Southwest Grain Collaborative  
Central Milling, Mountain Mama  
Rosales Produce, Mavis' Goat Cheese  
@ Trilogy Beef Community

*A 20% automatic gratuity will be added for parties of six or more.*

## cócteles | 16



### COCKTAIL OF THE MONTH



#### CAMPO MARGARITA

Tepozan Blanco tequila, orange  
liqueur, LP Lavender Syrup,  
lime, lemon



#### FRIENDS OF THE OWNER

mint-infused Rey Campero mezcal,  
Kronan Swedish Punsch, Batavia  
Arrack, lime, LP spearmint glycerite



#### LA ISLAY BONITA

Shackleton scotch, Pasubio, Laphroaig,  
lemon, honey, ginger



#### R.G.B. (RIO GRANDE

#### BOULEVARDIER) 2.0

barrel-aged LP aperitivo, Buffalo  
Trace bourbon, Carpano Antica  
sweet vermouth



#### LADDER TO THE TOP SHELF

milk-clarified, seasonal tea-infused  
Tepozan Reposado, lemon, vanilla



#### FIG & ARTICHOKE

fig-infused Buffalo Trace bourbon,  
Byrrh, Cynar



#### 21-GUN SALUTE

Rey Campero mezcal, aloe, sage,  
lovage, basil, fennel, aji crystal



## cervezas | 7

rotating monthly selections

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