

aperitivos

HOUSE-MADE
ASSORTED BREAD
red chile manteca
6

HOUSE-MADE PICKLE JAR
6

LP SEASONAL SOUP
12

SWEET POTATO PIEROGI
Holey Cow Swiss, house kimchi,
leek and sesame seed sour cream
16
Orange of the day MP

OCTOPUS TOSTADAS
chiles, mint, cilantro, lime with
house-made corn tostadas
18
*Bow & Arrow "Denium Tux"
American Pilsner 7*

CRISPY PORK MEMELA
local beans, cilantro,
quick-pickled cabbage, basil
16
Stolpman "Combe" Trousseau 8 | 16

MAVIS' GOAT
CHEESE TARTLET
seasonal fruit and alliums
16
Seasonal pairing

NOSH BOARD
assortment of artisanal cheeses
and meats, house-made pickles,
bread and crackers with
Malpais Stout beer mustard
26
*Cleto Chiarli "Centenario"
Lambrusco 6 | 12*

*Chef recommends a drizzle of
24-year aged New Mexico Monticello
Balsamico on your nosh board or
on your goat cheese tartlet.*
13

*Wine pairings are listed with
3 ounce and 6 ounce pricing.*

*Gluten-free, vegetarian and
vegan modifiers available for most dishes.
Please inform your server of any dietary
restrictions or requests.*

*Consuming raw or undercooked meats,
seafood or eggs may increase your risk
of food-borne illness.*

*Head Chef, Christopher Bethoney
Sous Chef, Kennedy Martinez*

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

ensaladas

LOCAL TOMATO SALAD
pickled peach vinaigrette, Chimayó
sunflower seeds, blackberries,
LP herbs and Mavis' goat cheese
16
Orange of the day MP

FIELD SALAD
Heart of the Desert pistachio,
Aries cheese, pickled beets and onions,
Monticello Balsamico
14
*Evening Land "Seven Springs" Chardonnay
9 | 17*

WARM POTATO SALAD
preserved lemon, green chile,
olive oil, parsley
10
*Dr. Konstantin Frank Semi-Dry Riesling
6 | 12*

agricultores favoritos

*We are proud to sustain long-term
partnerships with local farmers and ranchers.
Under the Shepherd's Lamb label, the
Manzanera family raises the only
certified-organic lamb in the state. And 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.*

pasta hecha en casa

*Made from scratch daily, our handmade
pastas are a true labor of love, crafted
with local grains sourced from the
Southwest Grain Collaborative (SGC),
Central Milling and Mountain Mama, all
three of which grow and operate within
our local food shed.*

*A work of art on their own, our culinary
team believes these pastas are the perfect
vehicles to showcase fine local ingredients
including our house-made sausages and
freshly harvested vegetables.*



CAMPO

plato principal

GRILLED WILD SALMON
braised beets and rhubarb, green onion
potato coulis, rhubarb butter sauce
38
Sake of the Day

SEARED DUCK BREAST
mole blanco, grilled carrots,
braised greens, pickled blackberry sauce
37
Stirm "Glenwood Vineyard" Pinot Noir 9 | 18

MOLE AMARILLO
local mushroom and bean tamale,
grilled seasonal vegetables, Mavis' queso fresco,
popped amaranth, fresh radish
30
Martin Woods Cabernet Franc 9 | 18

BRAISED LAMB BIRRIA
roasted seasonal vegetables,
blue corn hominy, house-made
Sonora white wheat tortilla
38
Sheehan Winery "Ollphéist" 7 | 13

GRILLED NM BEEF
roasted potatoes, grilled seasonal
vegetables with salsa macha and fresh lime
Strip Loin 45 | Ribeye 60
Martin Woods Cabernet Franc 9 | 18

TOMATO LEAF SPAGHETTI
fresh chiles, milled tomatoes,
grilled eggplant, Mavis' goat cheese
30
La Colomera Timorasso 7 | 15

CARROT CAVATELLI
lemon-chicken sausage,
green chile cream, charred carrots,
chicken-skin bread crumbs
30
Milagro Vineyards Roussanne 8 | 15

ROASTED MUSHROOM &
GOAT CHEESE AGNOLOTTI
pecan romesco, blistered shishitos,
local mushrooms, crispy SGC grains
30
*Stirm "Glenwood Vineyard" Pinot Noir
9 | 18*

*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.*

refrescos

PIÑA PICANTE
pineapple, lime,
New Mexico red chile, soda
6

BITTER SWEETIE
ginger, lemon, honey, tonic
6

LAVENDER SPRITZ
grapefruit, lavender, soda
6

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

cervezas draft

Steel Bender “Los Ranchos Cider”
7

Ex Novo “Mass Ascension” IPA
7

Bow and Arrow “Denim Tux”
American Pilsner
7

Ex Novo “Milagro Oscuro”
Dark Mexican Lager
7

cócteles

PICKLED PINK
dill-infused Woodford rye, Batuq
Bacanora, spicy pickle brine, lemon
15

LAVENDER ‘99
Nikle gin, Crème de Violette,
LP Lavender Syrup, lemon,
sparkling wine
16

CAMPO MARGARITA
Tepozan Blanco tequila, orange
liqueur, LP Lavender Syrup,
lime, lemon
16

THE THREE GUINEAS
Wheeler’s gin, Green Chartreuse,
Campari, sage, grapefruit
13

LA ISLAY BONITA
Shackleton scotch, Pasubio,
Laphroaig, lemon, honey, ginger
15

R.G.B. (RIO GRANDE
BOULEVARDIER) 2.0
barrel-aged LP aperitivo, Eagle Rare
Campo Single Barrel select bourbon,
Carpano Antica sweet vermouth
14

LADDER TO THE TOP SHELF
milk-clarified and seasonal
tea-infused Tepozan Reposado,
lemon, vanilla
14

FIG & ARTICHOKE
fig-infused Eagle Rare Campo Single
Barrel select bourbon, Byrrh, Cynar
14

BLENDER’S BROKEN
strawberry and thyme-infused rum
blend of Plantation 3-stars, Clairin,
Charanda, Smith & Cross, lime
15

vino

sparkling

NV GRUET “SAUVAGE” BLANC DE BLANCS 13 | 50
New Mexico

NV TISSOT CRÉMANT DU JURA ROSE 20 | 78
Jura, France

white

2020 PAGO DEL CIELO “CELESTE” VERDEJO 12 | 48
Rueda, Spain

2021 DR. KONSTANTIN FRANK SEMI-DRY RIESLING 12 | 26
Finger Lakes, New York

2019 FOUR MONOS “GR-10” BLANCO 14 | 54
Vinos de Madrid, Spain

2020 MILAGRO VINEYARDS ROUSSANNE 15 | 58
Middle Rio Grande Valley, New Mexico

2020 LA COLOMBERA TIMORASSO 15 | 58
Piedmont, Italy

2019 EVENING LAND “SEVEN SPRINGS” CHARDONNAY 17 | 66
Eola-Amity Hills, Oregon

orange

ORANGE OF THE DAY MP

rosé

ROSÉ OF THE DAY MP

red

2021 LES LUNES WINE “ASTRAL BLEND” 13 | 50
Sonoma County, California

2020 STOLPMAN VINEYARDS “COMBE” TROUSSEAU 16 | 62
Ballard Canyon, Santa Barbara County, California

2019 STIRM “GLENWOOD VINEYARD” PINOT NOIR 18 | 70
Santa Cruz Mountains, California

NV SHEEHAN WINERY “OLLPHÉIST” 13 | 50
Middle Rio Grande Valley, New Mexico

2019 MARTIN WOODS CABERNET FRANC 18 | 70
Walla Walla Valley, Oregon

2020 CHAPPELLET “MOUNTAIN CUVÉE” 18 | 69
Napa Valley, California



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

