

aperitivos

HOUSE-MADE ASSORTED BREAD
red chile manteca
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

GRILLED SWEET ITALIAN SAUSAGE
mulberry-port wine sauce,
charred lettuce and onions
15
Luna Rossa “Nini” 8 | 15

GRILLED SQUASH
ancho chimichurri sauce, toasted
quinoa and baby arugula
12
Trefethen Chardonnay 8 | 16

WARM POTATO SALAD
preserved lemon, green chile,
olive oil and parsley
10
Dönnhoff Estate Riesling 8 | 16

VEGETABLE & MELON TARTARE
squash, melon, cucumber, tomato
seed vinaigrette, chiles, pickled
cherry puree and house corn chips
18
Dönnhoff Estate Riesling 8 | 16

NOSH BOARD
assortment of artisanal cheeses
and meats, house-made pickles,
bread and crackers with
Malpais Stout beer mustard
25
*Cleto Chiarli “Centenario”
Lambrusco 6 | 12*

*Chef recommends a drizzle of
22-year aged New Mexico Monticello
Balsamico on your nosh board*
13

HOUSE-MADE PICKLE JAR
5

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

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

*Campo dinner and appetizers
are available from 5-9pm.*

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

ensaladas

SIMPLE GREENS SALAD
herbs and blended vinaigrette
12
Dönnhoff Estate Riesling 8 | 16

FIELD SALAD
Heart of the Desert pistachio,
Mavis’ goat cheese,
pickled beets and onions,
Monticello Balsamico
14
Matteo Correggia Arneis 7 | 14

STONE FRUIT TOMATO SALAD
lavender-fennel aged Mavis’ goat
cheese, burnt onion and cherry
vinaigrette with basil, fresh
tomatoes and stone fruits
15
Rosé of the Day | MP

agricultores favoritos

*We are proud to sustain long-term
partnerships with local farmers and ranchers.
Under the Shepherd’s Lamb label, the
Manzanares 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, 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.*



plato principal

CRISPY SKIN WILD SALMON
blistered figs, zucchini, orange fumet sauce
and sautéed greens
39
Rosé of the Day | MP

SEARED DUCK BREAST
mole blanco, roasted beets, braised greens
and pickled blackberry sauce
37
Paul Hobbs “Crossbarn” Pinot Noir 9 | 18

MOLE AMARILLO
local bean tamale, LP corn and amaranth,
grilled squash, Mavis’ queso blanco,
popped amaranth and radish
30
Casas del Toqui “Barrel Series” Carmenère 6 | 12

BRAISED LAMB BIRRIA
turnips, radish, LP hominy and
flour tortilla
38
Chavarri “Izarbe” Rioja Reserva 8 | 15

NATIVE BEEF RIBEYE
roasted potatoes, sweet peppers and
brandy mustard sauce
48
Château Larose-Trintaudon 9 | 18

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

SAFFRON SPAGHETTI
poached mussels, pickled peppers and
lemon breadcrumbs
34
Clos Sainte Magdeleine 9 | 18

MAVIS’ GOAT CHEESE
AGNOLOTTI
basil, fresh chiles, tomatoes and
crispy eggplant
30
Sheehan Sauvignon Blanc 8 | 15

*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

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

PIÑA PICANTE

pineapple, lime,
New Mexico red chile, soda
6

BITTER SWEETIE

ginger, lemon, honey, tonic
6

LAVENDER SPRITZ

grapefruit, lavender, soda
6

cervezas

Please ask your server for draft selections 7

bottles & cans

Pilsner Urquell
6

Steelbender "The Village Wit"
6

La Cumbre "Malpais" Stout
7

cócteles

CAMPO MARGARITA

Milagro Blanco Tequila, Naranja,
LP Lavender Simple Syrup,
lime, lemon
13

R.G.B. (RIO GRANDE BOULEVARDIER) 2.0

Barrel-aged LP Aperitivo,
Weller Special Reserve Bourbon,
Carpano Antica Sweet Vermouth
12

THE THREE GUINEAS

Wheeler's Gin, Green Chartreuse,
Campari, LP sage syrup, grapefruit
12

LAVENDER '99

Nikle Gin, Crème de Violette,
LP Lavender Simple Syrup, lemon,
Domaine Saint Vincent Brut
sparkling wine
15

FRIENDS OF THE OWNER

Mint-infused Del Maguey
Vida Mezcal, Kronan Swedish
Punsch, Batavia Arrack, lime,
LP spearmint glycerite
14

TEQUILA WEARS A SUIT & TIE

Milagro Reposado, Cocchi
Americano, Bonal, Bénédictine,
smoked orange bitters
15

LADDER TO THE TOP SHELF

Milk-clarified and Earl Grey-infused
Milagro Reposado, lemon, vanilla
14

LA ISLAY BONITA

Shackleton Scotch, Pasubio,
Laphroaig, lemon, honey, ginger
15

FIG & ARTICHOKE

Fig-infused Weller Special
Reserve Bourbon, Byrrh, Cynar
14

CHASE THE CARROT

Plantation Rum, Uruapan Charanda,
Carrot, Aquavit, Smoked Rosemary,
Palo Santo, Soda
14

vino

A complete wine list, by the glass and by the bottle, is available upon request.

sparkling

NV GRUET "SAUVAGE" BLANC DE BLANCS

New Mexico 13/50

white

2019 SHEEHAN SAUVIGNON BLANC

Middle Rio Grande Valley, New Mexico 15/58

2019 DÖNNHOFF ESTATE RIESLING

Nahe, Germany 17/66

2018 MILAGRO SÉMILLON

Middle Rio Grande Valley, New Mexico 15/58

2019 TREFETHEN CHARDONNAY

Napa Valley, California 16/62

rosé

ROSÉ OF THE DAY

MP

red

2019 GUY BRETON "CUVÉE MARYLOU"

Beaujolais-Villages, France 16/62

2018 PAUL HOBBS "CROSSBARN" PINOT NOIR

Sonoma Coast, California 18/70

2016 LUNA ROSSA "NINI"

Mimbres Valley, New Mexico 15/58

2011 CHAVARRI "IZARBE" RESERVA

Rioja Alavesa, Spain 15/58

2018 ATAMISQUE MALBEC

Uco Valley, Mendoza, Argentina 16/62

2016 CHÂTEAU LAROSE-TRINTAUDON

Haut-Medoc, Bordeaux, France 17/66

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

Amyo Farms, Shepherd's Lamb, Owl Peak,
Polk's Folly Farm, Vida Verde Farm,
Toad Road Farm, Chispas Farm,
Cutbow Coffee, Sweetheart 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, Urban Rebel Farm,
Red Doc Farms, Tucumcari Dairy,
Southwest Grain Collaborative,
Rosales Produce & Mavis' Goat Cheese

