

## aperitivos



### BREAD BOARD

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

7

### NOSH BOARD

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

32

*Cleto Chiarli "Centenario" Lambrusco*  
6 | 12

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

13

### HOUSE-MADE PICKLE JAR

8

### TOMATO SALAD

sunflower, fresh cracked pepper, Monticello balsamico

16

*Rosé of the day* MP

### MAVIS' GOAT CHEESE TARTLET

Tibetan purple barley, herbs, seasonal fruit

12

*Domaine Pichot "Le Peu de la Moriette" Vouvray* 8 | 16

### CRISPY PORK MEMELA

tepary beans, cilantro, spicy pickled cabbage, basil

17

*Cleto Chiarli "Centenario" Lambrusco* 6 | 12

### SWEET POTATO PIEROGI

Holey Cow Swiss, house kimchi, caramelized onion sour cream

18

*Koehler-Ruprecht Pinot Blanc Kabinett Trocken* 8 | 16

### CEVICHE

seasonal fish, cilantro, lime, pickled green chile, house-made corn tostadas

20

*Orange of the Day* MP

## ensaladas



### LEMON ZA'ATAR SALAD

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

15

*St. Supery "Dollarhide" Sauvignon Blanc*  
8 | 15

### FIELD SALAD

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

15

*Roederer Estate Brut Rosé* 9 | 18

### ASH-ROASTED VEGETABLES

LP farm plum and cherries, cilantro, pecans

15

*Martin Woods Campo Cuvée Chardonnay* 11 | 22



# CAMPO

## pasta hecha en casa



### TOMATO-LEAF SPAGHETTI A LA CHITARRA

eggplant, piñon, fresh chiles, tepary, basil

32

*Rosé of the day* MP

### CARROT CAVATELLI

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

32

*Le Rocher des Violettes Pétillant*

9 | 18

## entradas



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

*Under the Shepherd's Lamb label, the Manzaneres 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

46

*Catherine & Pierre Breton Bourgueil La Dilettante* 8 | 15

### LOCAL PORK MOLE ROJO

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

42

*Occhipinti "SP68" Terre Siciliane Rosso*  
9 | 18

### GRILLED NM BEEF

roasted potatoes, grilled seasonal vegetables, chile-lavender demi glace with blackberries

*Strip Loin* 48 | *Ribeye* 65

*Bedrock Syrah* 8 | 16

### PESCADO EN MOLE

seared fish, potato gnocchi, NM pistachio mole, seasonal vegetables

48

*Martin Woods Campo Cuvée Chardonnay* 11 | 22

### BLISTERED VEGETABLE HUARACHE

grilled vegetables, green chickpea, queso blanco, salsa macha, seeds

32

*Roederer Estate Brut Rosé* 9 | 18

### SUMMER SQUASH RISOTTO

LP farm tarragon, crispy mushrooms, Mavis' goat cheese

32

*Milagro Viognier* 8 | 16

*Head Chef, Christopher Bethoney*  
*Executive Sous Chef, Kennedi 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 1-ounce tasting of each of our gins

LAVENDER '99 | 16  
Lavender Gin, Crème de Violette,  
LP Lavender Syrup, lemon,  
sparkling wine

EL CAMPESINO | 16  
Western Dry Gin, Herbs de  
Poblanos, house-herbal liqueur,  
Luxardo Marischino, lime

THE THREE GUINEAS | 16  
Western Dry Gin, house-herbal  
liqueur, barrel-aged LP aperitivo,  
sage, grapefruit

FOUR OF A KIND | 16  
choice of LP Gin, barrel-aged LP  
aperitivo, Carpano Antica sweet  
vermouth, Dolin dry vermouth

**cócteles sin alcohol | 12**

May contain trace amounts of alcohol up to 0.5%.

NO-GRONI  
Monday zero-alcohol gin, Martini & Rossi  
L'Aperitivo Vibrante, Sanbitter, orange

MORNING REMEDY  
Pentire Adrift botanical non-alcoholic  
spirit, LP glycerites, citrus bitters,  
tonic, rosemary

LIKE A DUCK ON WATER  
bourbon vanilla tea-infused  
non-alcoholic Nkd Distillery whiskey,  
palo santo, walnut, almond, orange

SIMM'S CUP  
Stargazer kombucha, aperitif blend,  
Monticello balsamic, lemon, honey

SEASONAL SHRUB  
ask your server for details

ADAPT-TO-GIN  
Hacienda Spa blend tea, Monday  
zero-alcohol gin, ashwagandha,  
turmeric, black pepper, soda water

**refrescos | 6**

LAVENDER SPRITZ  
BITTER SWEETIE  
LP LAVENDER LEMONADE

**cervezas | 7**

rotating monthly selections

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

**cocktail of the season**

ENCHANTED ORCHARD

Santa Fe Spirits Apple Brandy, LP  
Lavender Gin, Darland pomegranate  
juice, Bear Canyon Lavender Honey,  
apricot, lemon, LP Biscochito Bitters

CAMPO MARGARITA

Tepozan Blanco tequila,  
orange liqueur, LP Lavender Simple  
Syrup, lime, lemon, LP Lavender  
Cocktail Rimming Salt

LA ISLAY BONITA

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

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

barrel-aged LP aperitivo,  
Campo single barrel select Woodford  
Rye, 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

FREQUENT FLYER

cherry and dill-infused Campo  
single barrel-select Woodford Rye,  
Ramazzotti aperitivo, Lustau blanco,  
kirschwasser, lemon, honey,  
LP Biscochito Bitters

21-GUN SALUTE

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

**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