

CAMPO

beginnings

GRILLED & COMPRESSED WATERMELON | 12
with Tucumcari Feta, basil, farm greens and mint vinaigrette

CRISPY SMOKED BRISKET ROLLS | 13
with mushrooms, alliums, blue cheese green chile sauce
and a petite salad

EARTH-BAKED SWEET CORN | 10
with pickled vegetables, red chile aioli, queso blanco,
LP hot sauce and lime

from the field

SEASONAL OMELETTE | 16
with spinach, alliums, herbs, Mavis goat cheese, petite salad, toast

BLUE CORN CAVATELLI | 22
with seasonal vegetable ragout, local beans, red chile push arounds

FETTUCINE BOLOGNESE | 23
with Vella Dry Jack, herbs, pepper

SEASONAL VEGETABLE SANDWICH | 16
with crushed tomato and garlic, seasonal vegetables, Mt. Tam Brie
on focaccia, served with house-made chips or salad

BLT | 18
with house-made bacon, avocado, aioli, sunny side quail eggs,
served with house-made chips or salad

NIGHTSHADE SALAD | 18
with fresh beans, peppers, eggplant, tomato coulis, mint, basil,
local grain, Mavis goat cheese and lemon olive oil dressing

GRILLED WILD KING SALMON SALAD | 24
with pomegranate glaze, mixed greens, red onion, capers, cucumbers,
Castelvetro olives, avocado, herbs and mustard thyme vinaigrette

desserts

GRAPE GRANITA | 10
St. Germain gelée, coconut creme, flax coconut lace cookie

DARK CHOCOLATE PANNA COTTA | 10
peach, cacao nib tuile

PALETA PLATE | 10
blondies, fresh and preserved fruits

The story behind the Lavender ‘99

Sourcing from the surrounding fields and local distillers, our beautifully refreshing Lavender ‘99 features fresh organic ingredients, New Mexican spirits and house-made components including our very own lavender simple syrup. Infused with our favorite botanical, this signature beverage pays homage to 1999, the year lavender was first planted on our farm. This cocktail also showcases Wheeler’s Gin from Santa Fe Spirits, utilizing a blend of botanicals indigenous to New Mexico, as well as Domaine Saint Vincent sparkling wine from the Gruet family. Bar Campo’s entire cocktail program is a stellar example of the culinary model at Los Poblanos, which uses fresh herbs, fruits and other botanicals that are harvested steps from the kitchen. Dedication to the agrarian past of Los Poblanos is evident in the partnership of our mixologists, chefs and gardeners, who thoughtfully put their heads together to grow native plants that will find a home on the Campo menu. Take in the pastoral North Valley views while enjoying a little taste of our farm.



refrescos

LAVENDER SPRITZ | 6
lavender, grapefruit, soda

HERB GARDEN PALOMA | 6
rosemary, grapefruit, soda

SANBITTER SPRITZ | 6
Sanbitter, soda, lemon

SOFT DRINKS | 3
Blue Sky ginger ale, Diet Coke,
Mexican Coca-Cola

CUTBOW COFFEE | 3

POT OF TEA · O · GRAPHY HOT TEA | 5.5
Ask your server for varieties

cocktails

CAMPO MARGARITA | 12
Milagro Blanco Tequila, Naranja, lavender,
lime, lemon

THE THREE GUINEAS | 12
Wheeler’s Gin, Green Chartreuse, Campari,
sage, grapefruit

LAVENDER ‘99 | 14
Wheeler’s Gin, Crème de Violette,
lavender, lemon, Domaine Saint Vincent Brut
sparkling wine

classics

APEROL SPRITZ | 10
Aperol, Domaine Saint Vincent Brut, soda, orange

THE LAST WORD | 14
Green Chartreuse, Wheeler’s Gin,
maraschino, lime

SPANISH GIN TONIC | 12
Wheeler’s Gin, Seasonal Aromatics

wines

NV Gruet “Sauvage” Blanc de Blancs | 14

2016 Gran Bazan “Ambar” Albariño | 16

2016 Von Buhl “Armand” Riesling Kabinett | 13

2017 Groth “Hillview Vineyard” Chardonnay | 15

Rosé of the day | MP
ask your server about the daily selection

2018 Guímaro Mencia | 13

2016 Martin Woods Pinot Noir | 16

2015 Sean Minor Cabernet Sauvignon | 15

full beer & wine list available

Campo adds a 20% service charge to every check.
This 20% is a restaurant community charge returned to all
restaurant hourly employees and support staff.
Any additional gratuity is at your discretion and goes directly
to your service team.