

CAMPO



from the bakery

PASTRY OF THE DAY
fresh from our bakery

CROISSANT | 5
with whipped butter
and house-made jam

COFFEE CAKE | 5

on the side

HOUSE-MADE JAM | 1

**HOUSE-MADE SONORA
WHEAT TORTILLA | 2**

PINTO BEANS | 3

SIDE OF CHILE | 3
red and/or green

HOUSE-MADE TOAST | 3
with whipped butter

HOUSE BACON | 5

- Egg white substitution available on any dish and menu options can be modified to accommodate dietary restrictions.
 - Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.
 - Menu is subject to change due to seasonal availability.
 - A 25% automatic gratuity will be added for parties of six or more.
- *Can be purchased from our Farm Foods collection in the Farm Shop.

Head Chef, Chris Bethoney
Exec. Sous Chef, Kennedy Martinez
Sous Chef, Jubilee James

farm favorites

YOGURT & HOUSE-MADE GRANOLA* | 12

FARM BREAKFAST | 16
two eggs any style, house-made toast, crispy potatoes with Herbs de Poblanos*, choice of meat or beans

CHILAQUILES | 19
corn tortillas, red chile, Tucumcari jack and cheddar, onion, crispy potatoes with Herbs de Poblanos*, eggs any style, choice of meat or beans

EGGS BENEDICT | 22
house-made English muffin, poached eggs, seasonal vegetables, house-ham, hollandaise, crispy potatoes with Herbs de Poblanos*

BLUE CORN SONORA WHITE WHEAT PANCAKES | 17
organic maple syrup, blackberry meringue, choice of meat

EGG WHITE OMELETTE | 17
sweet peppers, onions, mushrooms, goat cheese, red chile, toast

perks

add \$1 for almond or oat milk

LP LAVENDER LATTE | 6

DRIP COFFEE | 4

ICED COFFEE | 6

ESPRESSO OR AMERICANO | 4

LATTE OR CORTADO | 5

CHAI OR MOCHA | 6

MATCHA | 5

**LATTE - TEA, HONEY OR
VANILLA | 6**

ICED OR HOT TEA | 6

LP HOT CHOCOLATE* | 6
house-made mix with oat milk

refreshments

BITTER SWEETIE | 6
ginger, lemon, honey, tonic

LAVENDER SPRITZ | 6
grapefruit, lavender, soda

**SIGNATURE LP
LAVENDER LEMONADE* | 6**

**LAVENDER-PEACH
ARNOLD PALMER | 6**

APPLE JUICE | 4

**FRESH ORANGE
JUICE | 5 | 9**

**ORGANIC MILK
3 | 6**

10 22 2024



Los Poblanos Botanical 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.



GIN TASTING | 12

a one-ounce tasting of each of our gins

THE THREE GUINEAS | 16

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

LAVENDER '99 | 16

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

EL CAMPELINO | 16

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



cocktails

cocktail of the season

ENCHANTED ORCHARD | 16

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

CAMPO MARGARITA | 16

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

BLOODY MARY | 16

house bloody mix with Rolling Still red and green chile vodkas, LP Hot Sauce*, LP Spicy and Lime Cocktail Rimming Salts*

ESPRESSO MARTINI | 16

Order it dry and black **OR** sweet and creamy (with Bailey's)

LP CHAMPAGNE COCKTAIL | 12

with LP Lavender Simple Syrup*

MIMOSA OR BELLINI | 12

warm cocktails

AN APPLE A DAY | 16

spiced Santa Fe Spirits apple brandy, apple cider, Charanda Anejo rum, Colkegan, sherry, walnut

MILE HIGH NEW MEXICAN | 16

LP hot chocolate mix*, house-herbal liqueur, aged cachaça

zero-proof

may have trace amounts of alcohol, up to 0.5%

MORNING REMEDY | 12

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

NO-GRONI | 12

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

SIMM'S CUP | 12

Stargazer kombucha, aperitif blend, Monticello balsamic, lemon, honey

ADAPT-TO-GIN | 12

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

SEASONAL SHRUB | 12

ask your server for details

draft beer | 7

Rotating monthly selections.

SAILOR'S STEIN | 16

Campo single barrel-select Woodford Rye, Diplomatico Mantuano rum, chamomile tea, lemon, honey

