

CAMPO



from the bakery

PASTRY OF THE DAY
fresh from our bakery

CROISSANT | 5
with whipped butter
and house-made jam

COFFEE CAKE | 4

on the side

HOUSE-MADE JAM | 1

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

PINTO BEANS | 3

SIDE OF CHILE | 3
red and/or green

SOURDOUGH* TOAST | 3
with whipped butter

farm favorites

YOGURT & HOUSE-MADE GRANOLA* | 10

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

CHILAQUILES | 18
corn tortillas, red chile, Tucumcari jack and cheddar,
onion, crispy potatoes with Herbs de Poblanos*, eggs any
style, choice of meat

EGGS BENEDICT | 21
house-made English muffin, poached eggs, seasonal
vegetables, house-made ham, hollandaise, crispy potatoes
with Herbs de Poblanos*

BLUE CORN SONORA WHITE WHEAT PANCAKES | 16
organic maple syrup, seasonal fruit compôte, choice of meat

EGG WHITE OMELET | 16
local mushrooms, alliums, goat cheese, green chile, toast

refreshments

BITTER SWEETIE | 6
ginger, lemon, honey, tonic

LAVENDER SPRITZ | 6
grapefruit, lavender, soda

**SIGNATURE LP
LAVENDER LEMONADE* | 6**

**LAVENDER-PEACH
ARNOLD PALMER | 6**

FRESH ORANGE JUICE 5 | 9

APPLE JUICE | 4

ORGANIC MILK 3 | 6

perks

LP LAVENDER LATTE | 6

LP HOT CHOCOLATE* | 5

CHAI OR MOCHA | 6

DRIP | 4

ICED COFFEE | 6

ESPRESSO OR AMERICANO | 4

LATTE OR CORTADO | 5

MATCHA | 5

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

**ICED TEA OR
HOT TEA POT | 6**

** 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 20% 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

+ \$1 for almond or oat milk



11 07 2023



Los Poblanos Botanical Spirits – 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 tasting of each of our gins

LAVENDER '99 | 16

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

THE THREE GUINEAS | 16

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

EL CAMPESINO | 16

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



cocktails

COCKTAIL OF THE MONTH | 16

CAMPO MARGARITA | 16

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

BLOODY MARY | 16

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

ESPRESSO MARTINI | 16

Good Vodka, LP java liqueur,
vanilla, espresso

LP CHAMPAGNE COCKTAIL | 12

with LP Lavender Syrup*

MIMOSA OR BELLINI | 12

zero-proof **

MORNING REMEDY | 12

Monday zero-alcohol gin,
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

*** may have trace amounts of alcohol,
up to 0.5%.*

draft beer | 7

Rotating monthly selections.

warm cocktails

SAILOR'S STEIN | 16

Buffalo Trace bourbon, chamomile tea, Diplomatico Reserva, lemon, honey

AN APPLE A DAY | 16

Santa Fe Spirits apple brandy, cider, Nonino, Flor d Cana 7yr, oloroso

CAMPO CARAJILLO | 16

Cutbow espresso, Rey Campero mezcal, LP java liqueur, Cuarenta y Tres

