

# CAMPO



## from the bakery

**PASTRY OF THE DAY | 6**  
fresh from our bakery

**CROISSANT | 6**  
with whipped butter  
and house-made jam

**COFFEE CAKE | 5**

## on the side

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

**PINTO BEANS | 3**

**SIDE OF CHILE | 3**  
red and/or green

**HOUSE-MADE TOAST | 3**  
with whipped butter

## farm favorites

**YOGURT & HOUSE-MADE GRANOLA\* | 12**

**FARM BREAKFAST | 17**

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

**CHILAQUILES | 20**

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, seasonal fruit compôte, choice of meat

**EGG WHITE OMELETTE | 19**

farm greens, grilled squash, goat cheese, red chile, toast

## perks

• 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 service charge will be added for parties of five or more.

• Starred items can be purchased from our Farm Foods collection in the Farm Shop.

## refreshments

**BITTER SWEETIE | 6**

ginger, lemon, honey, tonic

**LAVENDER SPRITZ | 6**

grapefruit, lavender, soda

**SIGNATURE LP**

**LAVENDER LEMONADE\* | 6**

**LAVENDER-PEACH\* ICED TEA | 6**

**LAVENDER-PEACH**

**“ARNOLD PALMER” | 6**

**STARGAZER**

**COTA KOMBUCHA | 8**

**APPLE JUICE | 4**

**FRESH ORANGE**

**JUICE | 6**

**ORGANIC MILK 3 | 6**

Almond or oat milk

substitutions available.

*Executive Chef, Chris Bethoney  
Exec. Sous Chef, Kennedi Martinez  
Sous Chef, Jubilee James*

12 30 25



# Los Poblanos Botanical Gin

Born on the farm and distilled in house, our **Western Dry Gin** combines seventeen 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 varietals to transport you to the fields of Los Poblanos.



## GIN TASTING | 12

a one-ounce tasting of each of our gins

## YUCATAN-LINES | 18

mint-infused Lavender Gin, grapefruit, Aperol, D'Aristi Xtabentún, Cuarenta y Tres, LP Lavender-Lemon Bitters

## LAVENDER '99 | 18

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

## EL CAMPESINO | 16

Western Dry Gin\*, seasonal herbs, house herbal liqueur, Luxardo maraschino, lime



## cocktails

### cocktail of the season .....

#### AMARILLO FINO | 16

LP Western Dry Gin\*, turmeric, hoja santa, mint tisane, Fino sherry, dry vermouth, americano

#### 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 | 14

## warm cocktails .....

#### AN APPLE A DAY | 16

spiced Santa Fe Spirits apple brandy, cider, rum, amaro, sherry, walnut

#### zero-proof

*May have trace amounts of alcohol, up to 0.5%. Inquire to make it a low-ABV drink with added spirit.*

#### MORNING REMEDY | 14

sage and rosemary-infused Pentire Adrift zero alcohol spirit, citrus bitters, Fever Tree Mediterranean tonic

#### NO-GRONI | 14

Monday zero alcohol gin, Roots Divino Rosso, Lapo's aperitivo, orange

#### SIMM'S CUP | 14

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

#### ADAPT-TO-GIN | 14

Monday zero alcohol gin, Tea.o.graphy orange chamomile blossom tea, turmeric, ashwagandha, lemon, black pepper, rosemary, tonic

## draft beer | 8

*Rotating selections.*



#### SAILOR'S STEIN | 16

Campo single barrel-select Woodford rye, Diplomático Mantuano rum, chamomile tea, lemon, honey