

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

- 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.

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

perks

LP LAVENDER LATTE | 8
HOT OR ICED COFFEE | 5
ESPRESSO OR AMERICANO | 5
LATTE OR CORTADO | 6
CAPPUCCINO | 6
CHAI OR MOCHA | 7
MATCHA | 6
**LATTE - TEA, HONEY
OR VANILLA | 7**
HOT TEA | 6
English Breakfast
Hacienda Spa Blend*
Farm Cat's Pajamas*
Lavender Earl Grey*
Japanese Sencha
Celtic Mint

Almond or oat milk
substitutions available.

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



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

All cocktails may contain traces of nuts or other allergens. Please inform your server of dietary restrictions.