

# 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

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

**HOUSE BACON | 5**

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

• 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.

## farm favorites

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

**FARM BREAKFAST | 16**  
two eggs any style, house-made sourdough\* 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-made 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 OMELET | 17**  
local mushrooms, alliums, goat cheese, green chile, toast

## perks

*+\$1 for almond or oat milk*

**LP LAVENDER LATTE | 6**

**DRIP | 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 TEA OR  
HOT TEA POT | 6**

**LP HOT CHOCOLATE\* | 6**  
house-made mix of sugar,  
Dutch cocoa powder, black  
cocoa powder, cinnamon,  
nutmeg 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**

03 26 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.



Born on the farm and distilled in house, our Western Dry Gin combines sixteen 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 1 oz tasting of each of our gins

### THE THREE GUINEAS | 16

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

### LAVENDER '99 | 16

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

### EL CAMPESINO | 16

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



## cocktails

### SPRING BLOOM | 16

The cocktail of the season with tea.o.graphy lavender honey tea\*-infused LP Western Dry Gin\*, prickly pear juice, lemon juice, pure cane sugar simple syrup, Cappelletti aperitif, AASB Absinthe Verte, mint, LP Lime Cocktail Rimming Salt\*

### 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, Plantation dark rum, LP java, Atamán vermut, Cutbow espresso  
*Order it dry & black - or - sweet & creamy (with Bailey's).*

### LP CHAMPAGNE COCKTAIL | 12

with LP Lavender Syrup\*

### MIMOSA OR BELLINI | 12

**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-ZERO-GIN | 12

organic ashwagandha & turmeric powder-infused Monday zero-alcohol gin, tea.o.graphy Hacienda Spa blend tea-infused Monday zero-alcohol gin, Fever Tree Mediterranean tonic, Tellicherry black peppercorn



## draft beer | 7

Rotating monthly selections.