CAMPC

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, Kennedi 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





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*

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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

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-GIN | 12

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

draft beer | 7

Rotating monthly selections.

