

CAMPO



from the bakery

PASTRY OF THE DAY

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

• 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

farm favorites

YOGURT & HOUSE-MADE GRANOLA* | 10

FARM BREAKFAST | 16

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

CHILAQUILES | 18

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

EGGS BENEDICT | 21

with house-made English muffin, poached eggs,
seasonal vegetables, house-made ham, hollandaise and
crispy potatoes with Herbs de Poblanos*

BLUE CORN SONORA WHITE WHEAT PANCAKES | 16

with organic maple syrup, seasonal fruit compôte
and choice of meat

EGG WHITE OMELET | 16

with local mushrooms, alliums, goat cheese,
green chile sauce and toast

refreshments

PIÑA PICANTE | 6

pineapple, lime, soda,
New Mexico red chile

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

*\$1 for almond or oat milk

08 15 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 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

COCKTAIL OF THE MONTH | 16

CAMPO MARGARITA | 16

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

BLOODY MARY | 16

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

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

draft beer | 7

Inquire about our rotating selections.

