

aperitivos



BREAD BOARD  
house-made assortment from our  
bakery served with red chile manteca  
9

HOUSE-MADE PICKLE JAR  
9

SEASONAL SOUP  
12

NOSH BOARD  
assortment of house-made  
charcuterie, pickles, bread,  
crackers and artisanal cheeses  
34

NV Marie-Anne et Frédéric Lambert  
Crémant du Jura  
10 | 20

Chef recommends a drizzle of 24-year  
aged New Mexico Monticello balsamico.  
13

CRISPY PORK BELLY MEMELA  
tepary beans, cilantro,  
spicy pickled cabbage, basil  
18

Cleto Chiarli “Centenario” Lambrusco  
6 | 12

GOAT CHEESE TARTLET  
Brown’s Micro Creamery chèvre,  
pink peppercorn gastrique,  
herbs and seasonal fruit  
18

Rosé of the day 8 | 16

SEASONAL FISH CEVICHE  
red chile, mint, allium, citrus,  
cilantro, house-made tostadas  
20  
Château Soucherie Anjou Blanc 10 | 20

SWEET POTATO PIEROGI  
Swiss cheese, house kimchi,  
caramelized onion sour cream  
20  
Orange of the Day 8 | 16

ensaladas



PICKLED BLACKBERRY SALAD  
Monticello balsamico, Heart of the  
Desert pistachios, San Joaquin Gold,  
pickled onion, crunchy sourdough  
15

NV Roederer Estate Brut Rosé 9 | 18

LEMON ZA’ATAR SALAD  
house-made za’atar and preserved  
lemon, fresh vegetables, goat cheese,  
Sonora wheat foccacia crouton, mint  
15

Ott “Am Berg” Grüner Veltliner 9 | 18

FRESH TOMATOES  
sunflower, fresh cracked pepper,  
Monticello balsamico  
18  
Domaine du Salvard Cheverny Blanc  
9 | 18



CAMPO

pasta hecha en casa



Made from scratch, our handmade pastas  
are a true labor of love, crafted with local  
grains sourced from partners which grow  
and operate within our local food shed.

TOMATO LEAF SPAGHETTI  
A LA CHITARRA  
eggplant, piñon, chiles, tepary, basil,  
goat cheese  
34  
Prieler Blaufränkisch 9 | 18

LAMB CAVATELLI  
Shepherd’s Lamb herbed-sausage,  
grilled squash, carrot-top cavatelli,  
alliums, lemon cream  
42  
Martin Woods “Campo Cuvée”  
Chardonnay 11 | 22

GOAT CHEESE CARMELLE  
seasonal vegetables, pickled chiles,  
herbed-frico breadcrumbs  
34  
Domaine du Salvard Cheverny Blanc 9 | 18

entradas



HUARACHE  
queso blanco, beans, seasonal  
vegetables, puffed grains, salsa macha,  
red chile squash purée  
34

Tenuta Sant’Antonio “Nanfrè” 7 | 14

MUSHROOM RISOTTO  
roasted pistachios, crispy local  
mushrooms, green garlic,  
San Joaquin Gold  
34  
Luna Rossa Reserve Nebbiolo 16 | 32

We are proud to partner with the Native  
American Beef program that works with  
quality longstanding ranches to naturally  
raise beef on Native American land.

GRILLED NATIVE BEEF  
roasted potatoes, grilled carrots,  
salsa macha

|                                                       |                                                                 |
|-------------------------------------------------------|-----------------------------------------------------------------|
| RIBEYE 68                                             | FILET 78                                                        |
| Ramey<br>“Rodgers Creek<br>Vineyard” Syrah<br>10   20 | Casanuova delle<br>Cerbera Brunello<br>di Montalcino<br>18   36 |

ROASTED LOCAL CHICKEN  
cherry mole, braised greens,  
preserved blood orange, beets  
48  
Bedrock “Evangelho Vineyard”  
11 | 22

PAN SEARED SEASONAL FISH  
blistered sweet peppers and tomatoes,  
fairy tale eggplant, Durant arbequina  
olive oil, lemon  
48  
Martin Woods “Campo Cuvée”  
Chardonnay 11 | 22

LOCAL PORK CONFIT  
blue corn hominy, Sonora wheat  
tortillas, Rosales green chile, papitas  
42  
La Carbonera “Malpastor” Rioja Reserva  
10 | 20

A 25% automatic service charge will be  
added for parties of five or more.

Please inquire about vegan, vegetarian  
or gluten-free modifiers.

Consuming raw or undercooked meats,  
poultry, seafood or eggs may increase the risk  
of food-borne illness.

Executive Chef, Christopher Bethoney  
Executive Sous Chef, Kennedy Martinez  
Sous Chef, Justin Kissinger

Los Poblanos Gin

GIN TASTING | 12

a 1-ounce tasting of each of our gins

LAVENDER ‘99 | 18

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

EL CAMPESINO | 18

Western Dry Gin, mint,  
savory, Green Chartreuse,  
maraschino, lime

THE THREE GUINEAS | 18

Western Dry Gin, house herbal  
liqueur, barrel-aged LP aperitivo,  
sage, grapefruit

LONG LOST PAL | 16

Western Dry Gin, oregano,  
lambrusco, amari, tomato leaf, lemon,  
peach, LP Biscochito Bitters

cócteles superiores

GRAND OLD FASHIONED | 46

A Midwinter Night’s Dram rye,  
Grand Marnier Cuvee Louis Alexandre,  
Fonseca 20 year port, citrus oleo, bitters

LA ULTIMA PALABRA | 34

Erstwhile Jabalí mezcal,  
Chartreuse V.E.P Green,  
maraschino, lime

LOWER MANHATTAN | 28

E.H. Taylor small batch bourbon, armagnac XO,  
pineau rouge, barolo chinato, black cherry

refrescos

LIME POTION N°.9 | 9

LAVENDER SPRITZ | 6

LP LAVENDER LEMONADE | 6

Please ask your server for coffee,  
tea and soda selections.

cervezas | 8

rotating selection

cocktail on draft | 12

rotating selection

cócteles sin alcohol

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

NO-GRONI | 14

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

MORNING REMEDY | 14

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

LIKE A DUCK ON WATER | 14

bourbon vanilla tea-infused Free Spirits  
zero-proof bourbon, palo santo,  
walnut, almond, orange

SIMM’S CUP | 14

Stargazer kombucha, zero-proof  
aperitifs, Monticello balsamic,  
lemon, honey

ADAPT-TO-GIN | 14

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

cócteles

cocktail of the season

INNER CIRCLE | 16

LP Western Dry Gin, rum, mint,  
peach, pineau, fino, dill, lemon,  
LP Rose Cocktail Rimming Sugar

CAMPO MARGARITA | 16

Tepozan Blanco tequila,  
orange liqueur, LP Lavender Simple  
Syrup, lime, lemon, LP Lavender  
Cocktail Rimming Salt

WEATHER THE STORM | 18

Campo barrel select Rittenhouse rye,  
Granicera Especiado gin, lemon balm,  
Maleza Pepita, gentian aperitif, lemon

ON THE HORN | 18

rum, clairin, tequila, cilantro, mint,  
lovage, lime, grapefruit

R.G.B. (RIO GRANDE  
BOULEVARDIER) 2.0 | 16

barrel-aged LP aperitivo, Campo  
barrel select Eagle Rare bourbon,  
Carpano Antica sweet vermouht

BLUE CALLER | 18

Rey Campero mezcal, mint,  
hoja santa, blueberry amaro,  
blood orange, vanilla, lemon

MULBERRY MOUNTAIN | 18

Delincuente sotol, pickled mulberry,  
Zirbenz, lime, soda

CATCH HER IN THE RYE | 18

Campo barrel select Rittenhouse rye,  
barley shochu, hay, dill, caraway,  
sage, pink peppercorn

FIELD NOTES | 18

strawberry amaro, Ardnamurchan  
single malt, pineau rouge,  
seasonal vinegar, mint, vanilla,  
LP Farm Bitters, soda water

Some fine local farmers and products we are extremely proud to feature

Farmshark, Shepherd’s Lamb,  
North Valley Organics, Vida Verde  
Farm, RCJ Orchards, Cutbow Coffee,  
New Mexico Fungi, Loose Leaf Farm,  
Old Monticello Organic Farms, Fink Inc.,  
Cornelio Candelaria Organics,

Monte Vista Farm, Micro Feast, Roots  
Farm, Silver Leaf Farms, Tea.o.graphy,  
Lotus Farms, Yappy Dog Farm,  
Vida Green Acre Farms, St. Francis Farm,  
Native American Beef, Red Doc Farms,  
Mountain View Poultry,

Tucumcari Dairy, Southwest Grain  
Collaborative, Central Milling,  
Mountain Mama, Rosales Produce,  
Mavis’ Goat Cheese, Owl Peak Farm,  
Farm of Song, Trilogy Beef Community,  
Brown’s Micro Creamery