

beginnings

GREEN CHILE CHICKEN POSOLE

Rosales green chile, hominy,
onion and dried oregano

11

Guimaro Mencia 7 | 13*

SWEET POTATO PIEROGI

Point Reyes Tomarashi cheese,
house kimchi,
charred allium sour cream

16

Passionate Wines

"Via Revolucionara" Torrontes 8 | 15*

SIMPLE GREENS SALAD

herbs, blended vinaigrette

9

Sohm & Kracher Grüner Veltliner 7 | 13*

BUTTERNUT SQUASH

& APPLE SALAD

spiced pumpkin seeds, feta,
pomegranate and curried honey
vinaigrette

14

Roland Lavantereaux Chablis 9 | 17*

CAESAR SALAD

house-made croutons, chile oil

14

Greywacke Sauvignon Blanc 7 | 14*

NOSH BOARD

assortment of artisan cheeses,
house-cured meats, house-made
pickles, house-made crackers and
bread, Malpais Stout beer mustard

25

Cleto Chiarli "Centenario" Lambrusco
6 | 12*

*Chef recommends a drizzle of
21-year aged New Mexico Monticello
Balsamico on your nosh board*

13



mains

GRILLED CHICKEN CAESAR SALAD

grilled chicken breast, house-made croutons
and chile oil

28

Greywacke Sauvignon Blanc 7 | 14*

GREEN CHILE BACON CHEESEBURGER

Tucumcari cheddar, Rosales green chile,
bacon, horseradish mayo, on a milk bun
with chips or salad

18

Kiona Cabernet Sauvignon 8 | 15*

PORK CARNE ADOVADA BOWL

rice, beans and flour tortilla

30

Bow & Arrow "Visionland" Amber Ale 4 | 7*

BRAISED LAMB CAVATELLI

local beans, Mavis' goat cheese
and pickled blackberry

27

Stolpman Syrah 7 | 14*

LASAGNA BOLOGNESE

NM pork and beef ragu, béchamel and house bread

26

Luna Rossa "Nini" 8 | 15*

GREEN CHILE CHICKEN ENCHILADAS

Tucumcari cheddar and jack cheeses, Rosales chile-
braised chicken, rice, beans and flour tortilla

25

Gran Bazan "Ambar" Albariño 8 | 16*

MOLE AMARILLO

stuffed winter squash, local grains and beans,
mushrooms, green chile, chicos and
Mavis' goat cheese

26

Greywacke Sauvignon Blanc 7 | 14*

with

HOUSE-MADE ASSORTED BREAD

red chile manteca

5

BEETS

green chile, Mavis' goat cheese
and quail eggs

10

HOUSE-MADE PICKLE JAR

5

desserts

CHOCOLATE BROWNIE

caramel popcorn, chocolate cream
and Chimayó chantilly

10

Fonesca 20 Year Tawny Port 12

PUMPKIN BREAD PUDDING

vanilla chantilly and pepita tuile

10

Barbadillo "Principe de Barbadillo"
12-year aged Amontillado 13

PEAR SORBET

jujube syrup, pistachios
and rosé gelee

9

NV Vara "Silverhead"
Cava Brut Reserva 14



*Some fine local farmers and products
we feature:*

*Amyo Farms, Shepherd's Lamb, Polk's
Folly Farm, Otter Farm, Toad Road
Farm, Chispas Farm, Old Monticello
Organic Farms, Cutbow Coffee,
Cornelio Candelaria Organics, Silver
Leaf Farms, Sweetheart Farm,
Urban Rebel Farm,
Tucumcari Dairy,
Laura Anazco, Rosales Produce,
Mavis Goat Cheese*



*For centuries, the practice of using live fire to cook with has
been a way of life in the high deserts and river valleys of New
Mexico. Campo, meaning field in Spanish, honors the heritage
of using what comes from our own farm and food shed. We call
it Rio Grande Valley Cuisine. Our menus are rooted in this
tradition and pay homage to the rich history of our region.*

**Wine pairings are listed with 3 oz
and 6 oz pricing. Beer pairings are listed
with 8 oz and 16 oz pricing.*

***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 of ingredients.*

*Campo adds a 20% service charge to every
check. This 20% is a restaurant community
charge returned to all restaurant hourly
employees and support staff. Any additional
gratuity is at your discretion and goes directly
to your service team.*