

aperitivos

- HOUSE-MADE ASSORTED BREAD  
RED CHILE MANTECA

6
- LP SEASONAL SOUP

12
- SWEET POTATO PIEROGI  
Holey Cow Swiss, house kimchi  
and leek and sesame seed sour cream

16

Al di la del Fiume “Fricando” 9 | 18
- BAKED MAVIS’ GOAT CHEESE  
feuille de brick, grilled bread  
and branston-style pickle

12

Guimaro “Camino Real” 9 | 17

GRILLED ASPARAGUS

- Chimayo chile, citrus,  
mint and lardo

12

Sheehan Sauvignon Blanc 8 | 16
- WARM POTATO SALAD  
preserved lemon, green chile,  
olive oil and parsley

9

Donnhoff Estate Riesling 8 | 16

TUNA TARTARE

- lavash crackers, mustard, capers,  
cured egg yolk and fresh greens

18

Clos Sainte Magdeline Cassis Blanc  
9 | 18

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  
22-year aged New Mexico Monticello  
Balsamico on your nosh board

13

HOUSE-MADE PICKLE JAR

- 5
- Wine pairings are listed with 3 ounce and 6 ounce pricing.

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

ensaladas

- SIMPLE GREENS SALAD  
herbs and blended vinaigrette

10

Donnhoff Estate Riesling 8 | 16
- FIELD SALAD  
Heart of the Desert pistachio,  
Mavis’ goat cheese, pickled beets,  
onions and Monticello Balsamico

14

Mateo Corregia Arneis 7 | 14
- SPICY KALE SALAD  
fresh radish, house croutons,  
Vella Dry Jack and pecorino cheeses  
and creamy red chile dressing

14

Sheehan Sauvignon Blanc 8 | 15

agricultores favoritos

We are proud to sustain long-term partnerships with local farmers and ranchers. Under the Shepherd’s Lamb label, the Manzanares family raises the only certified-organic lamb in the state. And a model of community and rich tradition, the Native American Beef program works with quality longstanding ranches to naturally raise beef on Native American land.

pasta hecha en casa

Made from scratch daily, our handmade pastas are a true labor of love, crafted with local grains sourced from the Southwest Grain Collaborative, Central Milling and Mountain Mama, all three of which grow and operate within our local food shed.

A work of art on their own, our culinary team believes these pastas are the perfect vehicles to showcase fine local ingredients including our house-made sausages and freshly harvested vegetables.

plato principal

- SOFT SHELL CRAB  
grilled squash, spring alliums,  
local chiles and green olive dressing

38

Maison Roche de Bellene Bourgogne Blanc 8 | 16
- SEARED DUCK BREAST  
sunflower puree, beets, bitter greens  
and achiote-demi sauce

36

Brewer-Clifton Pinot Noir 8 | 16
- MOLE AMARILLO  
seasonal vegetables, blue corn hominy,  
mushrooms, green chile,  
beans and Mavis’ goat cheese

26

Casas del Toqui “Barrel Series” Carmenere 6 | 12

BRAISED NM LAMB

- blue corn polenta, cardamom carrots,  
preserved blood orange and mint

38

Chavarri “Izarbe” Rioja Reserva 8 | 15

NATIVE BEEF RIBEYE

- charred onions and asparagus, new  
potatoes, Santa Fe Spirits apple brandy  
and peppercorn sauce

48

Kiona Cabernet Sauvignon 8 | 15

CARROT CAVATELLI

- lemon-chicken sausage, green chile  
cream, charred carrots and chicken-skin  
bread crumbs

30

Milagro Sémillon 8 | 15

SPAGHETTI CARBONARA

- house bacon, local egg, Vella Dry Jack  
and pecorino cheeses, pepper

28

Fatalone “Teres” 7 | 13

GNOCCHI SOUFFLÉ

- blue cheese, chives, local lion’s mane  
and oyster mushrooms

30

Luna Rossa “Nini” 8 | 15

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.



Every check includes a 20% service charge. 17% goes directly to your server and the service staff. The remainder is distributed to the culinary team for their efforts in creating your dining experience. Additional gratuity is at your discretion but is not expected.

<i>refrescos</i>	<i>cervezas</i>
<i>Please ask your server for coffee, tea and soda selections.</i>	<i>Please ask your server for draft selections</i>
	<i>bottles &amp; cans</i>
PIÑA PICANTE pineapple, lime, New Mexico red chile, soda 6	Pilsner Urquell 6
BITTER SWEETIE ginger, lemon, honey, tonic 6	Farmer Monte’s Cider 8
LAVENDER SPRITZ grapefruit, lavender, soda 6	Steelbender “The Village Wit” 6
	La Cumbre “Malpais” Stout 7

<i>cócteles</i>
CAMPO MARGARITA Milagro Blanco Tequila, Naranjo, LP Lavender Simple Syrup, lime, lemon 12
R.G.B. (RIO GRANDE BOULEVARDIER) 2.0 Barrel-aged LP Aperitivo, Weller Special Reserve Bourbon, Carpano Antica Sweet Vermouth 12
THE THREE GUINEAS Wheeler’s Gin, Green Chartreuse, Campari, sage, grapefruit 12

<i>vino</i>
<i>A complete wine list, by the glass and by the bottle, is available upon request.</i>
<i>sparkling</i>
NV GRUET BLANC DE BLANCS “SAUVAGE” New Mexico 13/50
NV CLETO CHIARLI “CENTENARIO” LAMBRUSCO Emilia-Romagna, Italy 12/46
<i>white</i>
2019 SHEEHAN SAUVIGNON BLANC Middle Rio Grande Valley, New Mexico 15/58
2019 DÖNNHOFF ESTATE RIESLING Nahe, Germany 16/62
2018 MILAGRO SÉMILLON Middle Rio Grande Valley, New Mexico 15/58
2018 MAISON ROCHE DE BELLENE Burgundy, France 15/58
<i>orange</i>
2017 DOMAINE ANSEN SYLVANER Alsace, France 15/58
<i>rosé</i>
ROSÉ OF THE DAY MP
<i>red</i>
2019 FATALONE “TERES” Puglia, Italy 13/50
2016 LUNA ROSSA “NINI” Mimbres Valley, New Mexico 15/58
2011 CHAVARRI “IZARBE” RESERVA Rioja Alavesa, Spain 15/58
2016 KIONA CABERNET SAUVIGNON Red Mountain, Washington 15/58

<i>»»» &lt;&lt;&lt;</i>
LAVENDER ‘99 Nikle Gin, Crème de Violette, LP Lavender Simple Syrup, lemon, Domaine Saint Vincent Brut sparkling wine 14
<i>Sourcing from the surrounding fields and local distillers, our beautifully refreshing Lavender ‘99 features fresh organic ingredients, New Mexican spirits and house-made components including our very own lavender simple syrup. Infused with our signature botanical, this favorite pays homage to 1999, the year lavender was first planted on our farm.</i>
<i>»»» &lt;&lt;&lt;</i>
TEQUILA WEARS A SUIT & TIE Milagro Reposado, Cocchi Americano, Bonal, Benedictine, smoked orange bitters 15
LADDER TO THE TOP SHELF Milk-clarified and Earl Grey-infused Milagro Reposado, lemon, vanilla 14
LA ISLAY BONITA Shackleton Scotch, Pasubio, Laphroiag, lemon, honey, ginger 15
FIG & ARTICHOKE Fig-infused Weller Special Reserve Bourbon, Byrrh, Cynar 14

<i>Some fine local farmers and products we are extremely proud to feature</i>		
Amyo Farms, Shepherd’s Lamb, Owl Peak, Polk’s Folly Farm, Vida Verde Farm, Toad Road Farm, Chispas Farm, Cutbow Coffee, Sweetheart Farm,	Old Monticello Organic Farms, Cornelio Candelaria Organics, Silver Leaf Farms, Matt’s Mushroom Farm, Tea.o.graphy, Vida Green Care Farms,	St. Francis Farm, Urban Rebel Farm, Red Doc Farms, Tucumcari Dairy, Southwest Grain Collaborative, Rosales Produce & Mavis’ Goat Cheese