

CAMPO



refreshments

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

+\$1 for almond or oat milk

DRIP | 4

ICED COFFEE | 6

LP LAVENDER LATTE | 6

CHAI OR MOCHA | 6

ESPRESSO OR AMERICANO | 4

LATTE OR CORTADO | 5

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

on the side

HOUSE-MADE JAM | 1

RED AND/OR GREEN CHILE | 3

PINTO BEANS | 3

Head Chef, Chris Bethoney
Exec. Sous Chef, Kennedy 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.

* Can be purchased from our
Farm Foods collection in
the Farm Shop.

farm favorites

YOGURT & HOUSE-MADE GRANOLA* | 10

SEASONAL SOUP | 12

EGGS BENEDICT | 21

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

CHILAQUILES | 18

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

CAZUELA | 20

carne adovada, farm greens, beans, house-made corn
tortillas, pickled onions, cilantro, two eggs any style

BLUE CORN SONORA WHITE WHEAT PANCAKES | 16

organic maple syrup, seasonal fruit compôte, choice of meat

LP HOMINY GRITS | 18

grilled sausage made in house, wood-fired mushrooms,
grilled seasonal vegetables, sunny quail eggs

EGG WHITE OMELET | 16

local mushrooms, alliums, goat cheese, green chile, toast

CHORIZO BREAKFAST TACOS | 18

three tacos with house-chorizo, scrambled eggs, salsa,
house-corn tortillas, onion slaw, queso blanco

GRILLED SOURDOUGH* TOAST | 16

goat cheese, marinated squash and mushrooms,
pistachios with a side salad Add an egg any style | 2

LP REUBEN | 24

house-made pastrami, green chile sauerkraut, Swiss cheese,
red chile special sauce on swirl rye bread with a side salad

from the field

ACHIOTE GRILLED CHICKEN SALAD | 24

house-bacon, apples, queso blanco,
seasonal squash, southwest grains with
an apple vinaigrette

GRILLED NATIVE BEEF KALE SALAD | 28

dried cherries, pecorino, parsnip chips
with a dijon vinaigrette



from the bakery

PASTRY OF THE DAY

fresh from our bakery

COFFEE CAKE | 4

**HOUSE-MADE SONORA
WHEAT TORTILLA | 2**

BREAD BOARD | 6

house-made assortment with whipped butter

CROISSANT | 5

with whipped butter
and house-made jam

SOURDOUGH* TOAST | 3
with whipped butter

Los Poblanos 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.

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

warm cocktails

SAILOR'S STEIN | 16

Buffalo Trace bourbon, chamomile tea, Diplomatico Reserva, lemon, honey

AN APPLE A DAY | 16

Santa Fe Spirits apple brandy, cider, Nonino, Flor de Cana 7yr, oloroso

CAMPO CARAJILLO | 16

Cutbow espresso, Rey Campero mezcal, LP java liqueur, Cuarenta y Tres

MILE-HIGH NEW MEXICAN | 16

LP hot chocolate*, house-herbal liqueur, aged cachaça

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

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

SIMM'S CUP | 12

Stargazer kombucha, aperitif blend, Monticello balsamic, lemon, honey

wines

SPARKLING

| | |
|--|---------|
| 2019 Alice Beafort "Le Petit Beaufort" Millesime | 21 82 |
| NV Roederer Estate Brut Rosé | 18 70 |

WHITE

| | |
|---|---------|
| 2022 Paysan "Zabala Vineyard" Sauvignon Blanc | 13 50 |
| 2022 Sheehan Pinot Gris | 16 62 |
| 2021 Hanzell "Sebella" Chardonnay | 19 74 |

ROSÉ OF THE DAY

MP

ORANGE OF THE DAY

MP

RED

| | |
|--|---------|
| 2022 Les Lunes "Cosmic Blend" | 15 58 |
| 2021 Martin Woods "Koosah Vineyard" Pinot Noir | 20 78 |
| 2021 Bedrock Cabernet Sauvignon | 20 78 |

Full wine list available by request.

cocktails



COCKTAIL OF THE SEASON | 16

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

Good Vodka, LP java liqueur, vanilla, espresso

LP CHAMPAGNE COCKTAIL | 12

with LP Lavender Syrup*

MIMOSA OR BELLINI | 12

draft beer | 7

rotating monthly selections

partners



SOME FINE LOCAL

FARMERS AND PRODUCTS WE ARE
EXTREMELY PROUD TO FEATURE

Farmshark ♦ North Valley Organics
Shepherd's Lamb ♦ Cutbow Coffee
Polk's Folly Farm ♦ RCJ Orchards
Vida Verde Farm ♦ Solar Punk Farm
Tea o·graphy ♦ Native American Beef
Old Monticello Organic Farms
Cornelio Candelaria Organics
Silver Leaf Farms ♦ Red Doc Farms
Matt's Mushroom Farm ♦ Vida Green
Care Farms ♦ St. Francis Farm
Mavis' Goat Cheese ♦ New Mexico Fungi
Tucumcari Dairy ♦ Southwest Grain
Collaborative ♦ Trilogy Beef
Community Loose Leaf Farm
Rosales Produce ♦ Owl Peak Farm

A 25% automatic gratuity will be added for parties of six or more.

