

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

add \$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

HOUSE-MADE SONORA
WHEAT TORTILLA | 2

RED AND/OR GREEN CHILE | 3

PINTO BEANS | 3

HOUSE-MADE TOAST | 3

HOUSE BACON | 5

*· Egg white substitution available
on any dish. 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.*

** Starred items can be purchased
from our Farm Foods collection
in the Farm Shop, open 9am-6pm.*

farm favorites

YOGURT & HOUSE-MADE GRANOLA* | 12

EGGS BENEDICT | 22
house English muffins, poached eggs, seasonal vegetables,
house ham, crispy potatoes with Herbs de Poblanos*

CHILAQUILES | 19
house corn tortillas, red chile, Tucumcari jack and
cheddar, onion, crispy potatoes with Herbs de Poblanos*,
eggs any style, choice of meat or beans

CAZUELA | 21
carne adovada, farm greens, beans, house corn tortillas,
pickled onions, cilantro, eggs any style

BLUE CORN SONORA WHITE WHEAT PANCAKES | 17
organic maple syrup, blackberry meringue, choice of meat

LP HOMINY GRITS | 19
grilled house sausage, wood-fired mushrooms,
grilled seasonal vegetables, sunny quail eggs

EGG WHITE OMELETTE | 17
farm greens, onions, mushrooms, goat cheese,
red 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, grilled seasonal vegetables, pistachios,
with a side salad *Add an egg any style | 2*

GRILLED CHICKEN SALAD | 24
pickled pomegranate seeds, roasted fall squash,
shaved pecorino, foccacia croutons, toasted pecans,
with an apple cider vinaigrette

BARBEQUE BRISKET SANDWICH | 24
house pickles, apple barbeque sauce on milk bread
served with a side salad

from the bakery

PASTRY OF THE DAY
fresh from our bakery

BREAD BOARD | 6
house-made assortment with whipped butter

COFFEE CAKE | 5

CROISSANT | 5
with whipped butter and house-made jam



11.19.2024

Los Poblanos Botanical 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 one-ounce tasting of each of our gins

THE THREE GUINEAS | 16

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

LAVENDER '99 | 16

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

EL CAMPESINO | 16

Western Dry Gin*, Herbs de Poblanos*, house-made herbal liqueur, Luxardo Marischino, lime



cocktails

cocktail of the season

ENCHANTED ORCHARD | 16

Santa Fe Spirits Apple Brandy, LP Lavender Gin*, Darland pomegranate juice, Bear Canyon Lavender Honey*, apricot, lemon, LP Biscochito Bitters

CAMPO MARGARITA | 16

Tepozan Blanco Tequila, orange liqueur, LP Lavender Simple 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

order it dry & black **or** sweet & creamy (with Bailey's)

LP CHAMPAGNE COCKTAIL | 12

with LP Lavender Simple Syrup*

MIMOSA OR BELLINI | 12

MIMOSA KIT | 60

Serves 4-6. Includes a bottle of Gruet Blanc de Noir and sides of grapefruit and orange juices.

draft beer

rotating selections | 7

partners



SOME FINE LOCAL

FARMERS AND PRODUCTS WE ARE EXTREMELY PROUD TO FEATURE

- Farmshark ♦ North Valley Organics
- Shepherd's Lamb ♦ Cutbow Coffee
- RCJ Orchards ♦ Vida Verde Farm
- Tea · ography ♦ Native American Beef ♦ Old Monticello Organic Farms ♦ Cornelio Candelaria Organics ♦ Silver Leaf Farms
- Red Doc Farms ♦ Vida Green Acre Farms ♦ St. Francis Farm ♦ Farms of Song ♦ Mavis' Goat Cheese
- New Mexico Fungi ♦ Tucumcari Dairy
- Southwest Grain Collaborative
- Trilogy Beef Community ♦ Loose Leaf Farm ♦ Rosales Produce
- Owl Peak Farm

warm cocktails

SAILOR'S STEIN | 16

Campo single barrel-select Woodford Rye, Diplomatico Mantuano rum, chamomile tea, lemon, honey

AN APPLE A DAY | 16

spiced Santa Fe Spirits apple brandy, apple cider, Charanda Anejo rum, Colkegan, sherry, walnut

MILE-HIGH NEW MEXICAN | 16

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

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

ADAPT-TO-GIN | 12

Hacienda Spa Blend tea*, Monday zero-alcohol gin, ashwagandha, turmeric, black pepper, soda water

SIMM'S CUP | 12

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

SEASONAL SHRUB | 12

ask your server for details

MORNING REMEDY | 12

Pentire Adrift botanical non-alcoholic spirit, LP glycerites, citrus bitters, tonic, rosemary

NO-GRONI | 12

Monday zero-alcohol gin, Martini & Rossi L'Aperitivo Vibrante, Sandbitter, orange

wines

SPARKLING

2022 Le Rocher des Violettes Pétillant Originel 18|70
 NV Roederer Estate Brut Rosé 18|70

WHITE

2022 St. Supery "Dollarhide" Sauvignon Blanc 16|62
 2022 Domaine Pichot "Le Peu de la Moriette" Vouvray 16|62
 2022 Martin Woods "Campo Cuvée" Chardonnay 22|86

ROSÉ OF THE DAY

MP

ORANGE OF THE DAY

MP

RED

2023 Occhipinti "SP68" Terre Siciliane Rosso 18|70
 2021 Marietta "Armé" Cabernet Sauvignon 17|66

Full wine list available by request.



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