

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

LP HOT CHOCOLATE* | 5

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**

on the side

HOUSE-MADE JAM | 1

RED AND/OR GREEN CHILE | 3

PINTO BEANS | 3

**Head Chef, Chris Bethoney
Exec. Sous Chef, Kennedi 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

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

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

CRISPY PORK TACOS | 18
three tacos with crispy pork belly, house-made corn tortillas, jicama slaw, queso blanco

FARM VEGETABLE WRAP | 16
shredded seasonal vegetables, white bean purée, herbed yogurt and lemon dressing on a grilled Sonora wheat flatbread served with a side herb quinoa salad

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 COBB SALAD | 24
house-bacon, queso blanco, green onion, seasonal squash, white beans and with an achiote-lime vinaigrette

THE CHAMPAGNE POPPY | 28
grilled apples, Native Beef, arugula, pecorino, herbed pecans*, house-corn nuts with a champagne-poppy seed 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



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

cocktails

COCKTAIL OF THE MONTH | 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

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.

A 20% automatic gratuity will be added for parties of six or more.