

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 | 6

APPLE JUICE | 4

ORGANIC MILK 3 | 6

perks

add \$1 for almond or oat milk

DRIP | 5

ICED COFFEE | 6

LP LAVENDER LATTE | 8

CHAI OR MOCHA | 6

ESPRESSO OR AMERICANO | 5

LATTE OR CORTADO | 7

MATCHA | 5

LATTE - TEA, HONEY
OR VANILLA | 8

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

· 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 | 20
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 | 22
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 | 18
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



12.31.2024

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

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%

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

SEASONAL SHRUB | 12

ask your server for details

MORNING REMEDY | 12

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

ADAPT-TO-ZERO-GIN | 12

Monday zero-alcohol gin, Tea.o.graphy orange-chamomile blossom tea, turmeric, ashwagandha, lemon, black pepper, rosemary, tonic

wines

Full wine list available by request.

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 Brick House Gamay Noir 18|70
2021 Foradori Teroldego 16|62
NV Ridge Cabernet Sauvignon 18|70



cocktails

cocktail of the season

ADAPT-TO-GIN | 16

LP Western Dry Gin, Tea.o.graphy orange-chamomile blossom tea, turmeric, ashwagandha, lemon, black pepper, rosemary, tonic

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.o.graphy ♦ 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

A 25% automatic service charge will be added for parties of five or more.

