

# 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, meringue and apple chutney, 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 QUESADILLA** | 22  
house-made tortilla, house-chorizo, scrambled eggs,  
Tucumcari jack and cheddar, salsa, cabbage slaw

**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

**BRISKET CARNITAS TACOS** | 20  
three tacos with cabbage slaw, queso blanco,  
jalapeño-lime crema, house-made corn tortillas

## from the bakery

**PASTRY OF THE DAY**  
fresh from our bakery

**BREAD BOARD** | 7  
house-made assortment with whipped butter

**COFFEE CAKE** | 5

**CROISSANT** | 5  
with whipped butter and house-made jam



02.11.2025

## 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 .....

### 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.

## warm cocktails

### SAILOR'S STEIN | 16

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

### MILE-HIGH NEW MEXICAN | 16

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

### AN APPLE A DAY | 16

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

## 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

### 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

### SIMM'S CUP | 12

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

## wines

*Full wine list available by request.*

### SPARKLING

2022 Júlia Bernet "Cuvée Ú" Brut Nature Corpinatt 16|62  
 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

## 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.**

