

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

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

RED AND/OR GREEN CHILE | 3

PINTO BEANS | 3

HOUSE-MADE TOAST | 3

HOUSE BACON | 5

· 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* | 12

SEASONAL SOUP | 12

EGGS BENEDICT | 22

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

CHILAQUILES | 19

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-made corn tortillas, pickled onions, cilantro, two eggs any style

BLUE CORN SONORA WHITE WHEAT PANCAKES | 17

organic maple syrup, seasonal fruit compôte, choice of meat

LP HOMINY GRITS | 19

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

EGG WHITE OMELET | 17

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

from the bakery

PASTRY OF THE DAY

fresh from our bakery

BREAD BOARD | 6

house-made assortment with whipped butter

COFFEE CAKE | 4

CROISSANT | 5

with whipped butter and house-made jam

· Egg white substitution available on any dish and menu options can be modified to accommodate dietary restrictions.





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.

Born on the farm and distilled in house, our Western Dry Gin combines sixteen botanicals that express the spirit of the Rio Grande Valley and thrive on our small organic farm including piñon, rose, hawthorn and chamomile. Our Lavender Gin highlights the soothing medicinal and aromatic properties of lavender with the complexity of four varietals to transport you to the fields of Los Poblanos.

GIN TASTING | 12

a 1 oz 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

zero-proof

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

ADAPT-TO-ZERO-GIN | 12

organic ashwagandha & turmeric powder-infused Monday zero-alcohol gin, tea.o.graphy Hacienda Spa blend tea-infused Monday zero-alcohol gin, Fever Tree Mediterranean tonic, Tellicherry black peppercorn

MORNING REMEDY | 12

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

SIMM'S CUP | 12

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

NO-GRONI | 12

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

cocktails

SPRING BLOOM | 16

The cocktail of the season with tea.o.graphy Lavender Honey tea*-infused LP Western Dry Gin*, prickly pear juice, lemon juice, pure cane sugar simple syrup, Cappelletti aperitif, AASB Absinthe Verte, mint, LP Lime Cocktail Rimming Salt*

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, Plantation dark rum, LP java, Atamán vermut, Cutbow espresso

Order it dry & black - or - sweet & creamy (with Bailey's).

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

wines

SPARKLING

2020 Jùlia Bernet "Cuvée U" Brut Nature Corpinatt 16 | 62
NV Roederer Estate Brut Rosé 18 | 70

WHITE

2020 Claude Branger "Le Fils de Gras Mouton" Muscadet 14 | 54
2022 Domaine Jacky Preys et Fils "Cuvée Silex"
Sauvignon Blanc 16 | 62
2021 Cave Spring Vineyard Riesling 14 | 54
2022 Ridge Grenache Blanc 18 | 70

ROSÉ OF THE DAY

MP

ORANGE OF THE DAY

MP

RED

2021 Koehler-Ruprecht Pinot Noir Kabinett Trocken 16 | 62
2021 Sheehan Cabernet Franc 16 | 62
2021 Chappellet "Mountain Cuvée" 18 | 70

Full wine list available by request.

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

