

# 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-GIN | 12

tea.o.graphy Hacienda Spa blend tea\*, Monday zero-alcohol gin, ashwagandha, turmeric, black pepper, soda water

### 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

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
- 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

|   |         |
|---|---------|
| 2021 Jùlia Bernet "Cuvée U" Brut Nature Corpinnat | 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 |

### ROSÉ

|                         |         |
|-------------------------|---------|
| 2022 Turley "White Zin" | 16   62 |
|-------------------------|---------|

### 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.