

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

add \$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, 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, eggs any style
- 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, asparagus 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, 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. Menu options can be modified to accommodate dietary restrictions.



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.

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 one-ounce 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

Hacienda Spa Blend tea*, Monday zero-alcohol gin, ashwagandha, turmeric, black pepper, soda water

SIMM'S CUP | 12

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

MORNING REMEDY | 12

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

NO-GRONI | 12

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

wines

SPARKLING

2021 Júlia Bernet "Cuvée U" Brut Nature Corpinnat	16 62
NV Roederer Estate Brut Rosé	18 70
2021 Bera Moscato d'Asti	14 54

WHITE

2020 Claude Branger "Le Fils de Gras Mouton" Muscadet	14 54
2022 Domaine Jacky Preys et Fils "Cuvée Silex" Sauvignon Blanc	16 62

ROSÉ OF THE DAY

MP

ORANGE OF THE DAY

MP

RED

2023 Sheehan Nádúrtha	14 54
2020 Château Thivin "Reverdon"	16 62
2021 Chappellet "Mountain Cuvée"	18 70

Full wine list available by request.

cocktails



LP cocktail of the season

SPRING BLOOM | 16

Lavender Honey tea*-infused LP Western Dry Gin*, prickly pear and lemon juices, 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

rotating monthly 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 gratuity will be added for parties of six or more.