

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, 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, 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

GRILLED CHICKEN SUMMER SALAD | 24

goat cheese, grilled summer squash, radish, with a strawberry 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.



07.16.2024

Los Poblanos Botanical Gin



cocktails

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

2022 Le Rocher des Violettes Pétillant Originel 18 | 70
 NV Roederer Estate Brut Rosé 18 | 70
 2021 Bera Moscato d'Asti 14 | 54

WHITE

2022 Domaine Jacky Preys et Fils "Cuvée Silex" Sauvignon Blanc 16 | 62

ROSÉ OF THE DAY

MP

ORANGE OF THE DAY

MP

RED

2022 Hervé Villemade Pinot Noir/Gamay 15 | 58
 2020 Château Thivin "Reverdon" 16 | 62
 2021 Chappellet "Mountain Cuvée" 18 | 70

Full wine list available by request.

cocktail of the season

CACTUS COOLER | 16

lemon balm-infused LP Western Dry Gin*, Rio Grande Sotol, aloe, watermelon liqueur, lime, LP Rose Cocktail Rimming Sugar*

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*

FRIENDS OF THE OWNER | 16

mint-infused Rey Campero Mezcal, Kronan Swedish Punsch, Batavia Arrack, lime

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

MIMOSA KIT | 60

Serves 4-6. Includes a bottle of Gruet Blanc de Noir and sides of grapefruit and orange juices.

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.