

# 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  
green onions, 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.



# 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

### 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

# 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.