

# CAMPO



## from the bakery

**PASTRY OF THE DAY**  
fresh from our bakery

**CROISSANT | 5**  
with whipped butter  
and house-made jam

**COFFEE CAKE | 4**

**BREAD BOARD | 6**  
house-made assortment  
with whipped butter

## from the field

**ACHIOTE GRILLED  
CHICKEN COBB SALAD | 24**  
with house-bacon and  
queso blanco, green  
onion, marinated  
tomatoes, white beans  
and cucumbers served  
with a achiote-lime  
vinaigrette

**THE CHAMPAGNE POPPY | 28**  
with grilled peaches  
and Native Beef, arugula,  
pecorino, herbed pecans\*,  
house-corn nuts served  
with a champagne-poppy  
seed vinaigrette

## on the side

**HOUSE-MADE JAM | 1**

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

**PINTO BEANS | 3**

**SIDE OF CHILE | 3**  
red and/or green

**SOURDOUGH\* TOAST | 3**  
with whipped butter

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

\* 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.

Head Chef, Chris Bethoney  
Exec. Sous Chef, Kennedy Martinez  
Sous Chef, Jubilee James



## farm favorites

**YOGURT & HOUSE-MADE GRANOLA\* | 10**

**EGGS BENEDICT | 21**  
with house-made English muffin, poached eggs, seasonal  
vegetables, house-made ham, hollandaise and crispy  
potatoes with Herbs de Poblanos\*

**CHILAQUILES | 18**  
with corn tortillas, red chile, Tucumcari jack and  
cheddar, onion, crispy potatoes with Herbs de Poblanos\*,  
eggs any style and choice of meat

**BLUE CORN SONORA WHITE WHEAT PANCAKES | 16**  
with organic maple syrup, seasonal fruit compôte  
and choice of meat

**LP HOMINY GRITS | 18**  
with grilled sausage made in house, wood-fired  
mushrooms, grilled seasonal vegetables, sunny quail eggs

**EGG WHITE OMELET | 16**  
with local mushrooms, alliums, goat cheese, green chile  
sauce and toast

**CRISPY PORK TACOS | 18**  
three tacos with crispy pork belly, house-made corn  
tortillas, jicama slaw, queso blanco

**FARM VEGETABLE WRAP | 16**  
with shaved summer vegetables, white bean purée,  
herbed yogurt and lemon dressing on a grilled Sonora  
wheat flatbread served with side of herb quinoa salad

**GRILLED SOURDOUGH\* TOAST | 16**  
blistered tomatoes, goat cheese, marinated eggplant,  
pistachio with a side salad Add an egg any style | 2

**LP REUBEN | 24**  
with house-made pastrami, green chile sauerkraut,  
Swiss cheese, red chile special sauce on swirl rye bread  
served with a simple salad

## SPECIAL OF THE DAY

## refreshments

**PIÑA PICANTE | 6**  
pineapple, lime, soda,  
New Mexico red chile

**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**

+\$1 for almond or oat milk

## perks

**LP LAVENDER LATTE | 6**

**LP HOT CHOCOLATE\* | 5**

**CHAI OR MOCHA | 6**

**DRIP | 4**

**ICED COFFEE | 6**

**ESPRESSO OR AMERICANO | 4**

**LATTE OR CORTADO | 5**

**MATCHA | 5**

**LATTE - TEA, HONEY  
OR VANILLA | 6**

**ICED TEA OR  
HOT TEA POT | 6**

08 15 2023





## 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 tasting of each of our gins

### LAVENDER '99 | 16

LP Lavender Gin\*, Crème de Violette, LP Lavender Syrup\*, lemon, sparkling wine

### THE THREE GUINEAS | 16

LP Western Dry Gin\*, house-made herbal liqueur, aperitivo, sage, grapefruit

### 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%.*

### MORNING REMEDY | 12

Monday zero-alcohol gin, LP glycerites, citrus bitters, tonic, rosemary

### NO-GRONI | 12

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

## wines

### SPARKLING

2021 Los Chuchauquis "Champelli" Albariño	16   62
NV Gruet "Sauvage" Rosé	14   54
NV Delamotte Brut	25   98

### WHITE

2021 Francis Blanchet "Calcite" Sauvignon Blanc	17   66
2020 Sandhi Chardonnay	18   70
2021 Milagro Viognier	17   66

### ROSÉ OF THE DAY

MP

### ORANGE OF THE DAY

MP

### RED

2021 Martha Stouman "Post Flirtation"	15   58
2021 Martin Woods "Koosah Vineyard" Pinot Noir	20   78
2021 BREA "Margarita Vineyard" Cabernet Sauvignon	15   58

Full wine list available by request.

A 20% automatic gratuity will be added for parties of six or more.



## cocktails

### COCKTAIL OF THE MONTH | 16

#### CAMPO MARGARITA | 16

Tepozan Blanco Tequila, orange liqueur, LP Lavender Syrup\*, lime, lemon

#### BLOODY MARY | 16

house bloody mix with Rolling Still red & green chile vodkas, LP Hot Sauce\*, LP Spicy and Lime salts

#### ESPRESSO MARTINI | 16

Good Vodka, LP java liqueur, vanilla, espresso

#### 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