

CAMPO



refreshments

- BITTER SWEETIE | 6**
ginger, lemon, honey, tonic
- LAVENDER SPRITZ | 6**
grapefruit, lavender, soda
- SIGNATURE LP**
LAVENDER LEMONADE* | 6
- LAVENDER-PEACH* ICED TEA | 6**
- LAVENDER-PEACH**
"ARNOLD PALMER" | 6
- STARGAZER COTA KOMBUCHA | 8**
- FRESH ORANGE JUICE | 6**
- APPLE JUICE | 4**
- ORGANIC MILK 3 | 6**

perks

Almond or oat milk available.

- DRIP COFFEE | 5**
- ICED COFFEE | 5**
- LP LAVENDER LATTE | 8**
- CHAI OR MOCHA | 6**
- ESPRESSO OR AMERICANO | 5**
- LATTE OR CORTADO | 7**
- MATCHA | 5**
- LATTE - TEA, HONEY**
OR VANILLA | 7
- ICED TEA | 6**
- HOT TEA | 6**
English Breakfast
Hacienda Spa Blend*
Farm Cat's Pajamas*
Lavender Earl Grey*
Japanese Sencha
Celtic Mint

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**



farm favorites

- YOGURT & HOUSE-MADE GRANOLA* | 12**
- EGGS BENEDICT | 22**
house-made English muffins, poached eggs, seasonal vegetables,
house ham, crispy potatoes with Herbs de Poblanos*

- CHILAQUILES | 20**
house-made corn tortillas, red chile, Tucumcari jack
and cheddar, onion, crispy potatoes with Herbs de Poblanos*,
eggs any style, choice of meat or beans

- CAZUELA | 22**
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

- EGG WHITE OMELETTE | 19**
farm greens, grilled summer squash, grilled eggplant,
goat cheese, lemon-herb sauce, toast

- CHORIZO QUESADILLA | 22**
house-made tortilla, house chorizo, scrambled eggs,
Tucumcari jack and cheddar, salsa, cabbage slaw

- BEET HUMMUS | 16**
grilled sourdough crostini, fresh seasonal vegetables,
sesame seeds, pistachios, preserved citrus

- WARM GRAIN SALAD | 21**
grilled house sausage, grains from the Southwest
Grain Collaborative, local vegetables, herbs, with a
honey-mustard vinaigrette

- GRILLED CHICKEN SALAD | 24**
pickled mulberries, blue cheese, foccacia croutons,
toasted pecans, with a green goddess dressing

- CHAMPAGNE POPPY SALAD | 30**
ribeye steak, shaved parmesan, grilled peaches, corn nuts,
with a champagne vinaigrette

- BRISKET CARNITAS TACOS | 20**
three tacos with cabbage slaw, queso blanco, salsa verde,
house-made corn tortillas

from the bakery

- PASTRY OF THE DAY | 6**
fresh from our bakery
- BREAD BOARD | 9**
house-made assortment
with whipped butter
- COFFEE CAKE | 5**
- CROISSANT | 6**
with whipped butter
and house-made jam

for dessert

- SEASONAL SORBET | 6**
one scoop with a blue corn
lavender shortbread cookie
- SEASONAL ICE CREAM | 6**
one scoop with a biscochito
- MASCARPONE HONEY CAKE | 14**
noyaux ice cream,
seasonal fruit

· Egg white substitution available
on any dish. 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.

* Starred items can be purchased
from our Farm Foods collection
in the Farm Shop.



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 seventeen 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

YUCATAN-LINES | 18

mint-infused Lavender Gin, grapefruit, Aperol, D’Aristi Xtabentún, Cuarenta y Tres, LP Lavender-Lemon Bitters

LAVENDER ‘99 | 18

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

EL CAMPESINO | 16

Western Dry Gin*, seasonal herbs, house-made herbal liqueur, Luxardo maraschino, lime

zero-proof may have trace amounts of alcohol, up to 0.5%

NO-GRONI | 14

Monday zero alcohol gin, Roots Divino Rosso, Sanbitter, orange

ADAPT-TO-ZERO-GIN | 14

Monday zero alcohol gin, Tea.o.graphy orange chamomile blossom tea, turmeric, ashwagandha, lemon, black pepper, rosemary, tonic

SIMM’S CUP | 14

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

MORNING REMEDY | 14

sage and rosemary-infused Pentire Adrift zero alcohol spirit, citrus bitters, Fever Tree Mediterranean tonic

wines

Full wine list available by request.

SPARKLING

2022 Júlia Bernet “Cuvée U” Brut Nature Corpinate	22 86
NV Roederer Estate Brut Rosé	18 70

WHITE

2022 St. Supery “Dollarhide” Sauvignon Blanc	18 70
2023 Ovum “Big Salt” White Blend	15 58
2022 Domaine Alain Chavy	20 78

ROSÉ

2024 Bedrock “Ode to Lulu”	16 62
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ORANGE

2023 Pheasant’s Tears Khikhvi	16 62
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RED

2022 Martin Woods “Campo Cuvée” Pinot Noir	22 86
2022 Montesecondo	18 70
2018 Luna Rossa “Nini”	18 70
2022 Chappellet “Mountain Cuvée”	22 86



cocktails

cocktail of the season

HEART & SOL | 16

Chawar agave, mint and Thai basil-infused LP Western Dry Gin, watermelon, lime, aloe, xtabentún, LP Lime Cocktail Rimming Salt*

CAMPO MARGARITA | 16

Tepozan Blanco Tequila, orange liqueur, LP Lavender Simple 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 Simple Syrup*

MIMOSA OR BELLINI | 14

MIMOSA KIT | 60

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

draft beer | 8

Marble “Cerveza” Lager
Santa Fe Brewing “NMX Standard”

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 ♦ 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 service charge will be added for parties of five or more.

