

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

· 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, open 9am-6pm.*



farm favorites

- YOGURT & HOUSE-MADE GRANOLA*** | 12
- MINI QUAIL EGG QUICHES** | 14
four crispy cups, herbed-goat cheese, chives
- EGGS BENEDICT** | 22
house English muffins, poached eggs, seasonal vegetables,
house ham, crispy potatoes with Herbs de Poblanos*
- CHILAQUILES** | 19
house 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 corn tortillas,
pickled onions, cilantro, eggs any style
- BLUE CORN SONORA WHITE WHEAT PANCAKES** | 17
organic maple syrup, blackberry meringue, choice of meat
- LP HOMINY GRITS** | 19
grilled house sausage, wood-fired mushrooms,
grilled seasonal vegetables, sunny quail eggs
- EGG WHITE OMELETTE** | 17
sweet peppers, onions, mushrooms, 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, pistachios,
with a side salad *Add an egg any style | 2*
- STRAWBERRY CHICKEN SALAD** | 24
goat cheese, grilled squash, radish, with a
strawberry vinaigrette
- BARBEQUE BRISKET SANDWICH** | 24
house pickles, peach barbeque sauce on milk bread
served with a side salad

from the bakery

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



09.24.2024

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

LAVENDER '99 | 16

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

THE THREE GUINEAS | 16

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

EL CAMPESINO | 16

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

SEASONAL SHRUB | 12

ask your server for details

cocktail of the season

ENCHANTED ORCHARD | 16

Santa Fe Spirits Apple Brandy, LP Lavender Gin*, Darland pomegranate juice, Bear Canyon Lavender Honey*, apricot, lemon, LP Biscochito Bitters

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 | 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 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

wines

SPARKLING

2022 Le Rocher des Violettes Pétillant Originel 18|70
NV Roederer Estate Brut Rosé 18|70

WHITE

2022 St. Supery "Dollarhide" Sauvignon Blanc 16|62
2022 Domaine Pichot "Le Peu de la Moriette" Vouvray 16|62
2022 Martin Woods "Campo Cuvée" Chardonnay 22|86

ROSÉ OF THE DAY

MP

ORANGE OF THE DAY

MP

RED

2023 Occhipinti "SP68" Terre Siciliane Rosso 18|70
2021 Marietta "Armé" Cabernet Sauvignon 17|66

Full wine list available by request.



A 25% automatic gratuity will be added for parties of six or more.