

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.

THE THREE GUINEAS | 18

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

LONG LOST PAL | 16

oregano and tomato leaf-infused Western Dry Gin, lambrusco, amari, lemon, peach, LP Biscochito Bitters

LAVENDER '99 | 18

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

EL CAMPESINO | 18

Western Dry Gin*, marjoram, Green Chartreuse, Luxardo maraschino, lime

CÓCTELES SUPERIORES

CASTLE IN THE SKY | 34

Eigashima Akashi single malt whisky, Royal Tokaji, Lustau Blanco vermut, lavender

GRAND OLD FASHIONED | 48

Reisetbauer 15 year single malt, Grand Marnier Cuvee Louis Alexandre, Fonseca 20 year port, citrus oleo, bitters

CÓCTELES CALIENTES

AN APPLE A DAY | 16

spiced SF Spirits apple brandy, cider, rum, amaro, sherry, walnut

SAILOR'S STEIN | 16

Campo single barrel-select Woodford rye, Diplomático Mantuano rum, chamomile tea, lemon, honey

CÓCTELES SIN ALCOHOL

NO-GRONI | 14

Monday zero alcohol gin, Roots Divino Rosso, Lapo's aperitivo, orange

SIMM'S CUP | 14

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

ADAPT-TO-GIN | 14

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

MORNING REMEDY | 14

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

CÓCTELES

AMARILLO FINO (SEASONAL) | 16

LP Western Dry Gin*, turmeric, hoja santa, mint tisane, Fino sherry, dry vermouth, americano

CAMPO MARGARITA | 16

Tepozan blanco tequila, orange liqueur, LP Lavender Syrup*, lime, lemon, LP Lavender Cocktail Rimming Salt*

FREQUENT FLYER | 18

Campo single barrel-select Woodford rye, dill, aperitivo, pear, Darland pomegranate, honey, LP Biscochito Bitters

RIO GRANDE BOULEVARDIER 2.0 | 16

barrel-aged LP aperitivo, Rittenhouse rye, Carpano Antica sweet vermouth

LADDER TO THE TOP SHELF | 18

milk-clarified, lavender peach tea-infused Tepozan Reposado tequila, vanilla bean

FIG & ARTICHOKE | 16

fig-infused Weller bourbon, Byrrh, Cynar, LP "Holey Molé!" Bitters



ESPADIN QUEEN | 18

lemongrass and Thai basil-infused Rey Campero espadin mezcal, Darland pomegranate, ginger, lime

LA ISLAY BONITA | 18

Maclean's Nose scotch, Pasubio, Laphroaig, lemon, honey, ginger

CERVEZAS | 8

Rotating selections.

REFRESCOS

Lavender Spritz | 6

Bitter Sweetie | 6

LP Lavender Lemonade* | 6

Stargazer Cota Kombucha | 8



BOCADILLO FROM 4-9 PM

PIMENTO CHEESE	12	PISTACHIOS	6
CHIPS & SALSA	10	HOUSE-MADE PICKLE JAR	9
HOUSE-MADE SAUSAGE	12	CAMPO POPCORN	4
HOUSE-MADE MEATBALLS	12	ASSORTED BREAD BOARD WITH RED CHILE MANTECA	9

