

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 | 16
Western Dry Gin*, seasonal herbs, house-made herbal liqueur, Luxardo maraschino, lime



CÓCTELES

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 Syrup*, lime, lemon, LP Lavender Cocktail Rimming Salt*

LA ISLAY BONITA | 18
Macklean’s Nose scotch, Pasubio, Laphroaig, lemon, honey, ginger

RIO GRANDE BOULEVARDIER 2.0 | 16
barrel-aged LP aperitivo, Campo single barrel-select 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

FREQUENT FLYER | 18
cherry and dill-infused Campo single barrel-select Woodford Rye, Ramazzotti aperitivo, Lustau blanco, kirschwasser, lemon, honey, LP Biscochito Bitters

FRIENDS OF THE OWNER | 18
mint-infused Rey Campero espadin mezcal, batavia arack, Kronan, lime

ESPADIN QUEEN | 18
lemongrass and Thai basil-infused Rey Campero espadin mezcal, Darland pomegranate, ginger, lime

CÓCTELES SUPERIORES

UPPER MANHATTAN | 52
A Midwinter Night’s Dram rye, Green Chartreuse, Cocchi Barolo Chinato, house-made orange bitters

CASTLE IN THE SKY | 34
Eigashima Akashi single malt whisky, Royal Tokaji, Lustau Blanco vermut, lavender

GRAND OLD FASHIONED | 54
Willett 8 year Wheated bourbon, Grand Marnier Cuvee Louis Alexandre, Fonseca 20 year port, citrus oleo, bitters

LA ULTIMA PALABRA | 38
Gusto Historico mezcal, Chartreuse V.E.P Green, maraschino, lime

CÓCTELES SIN ALCOHOL

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

CERVEZAS | 8

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



REFRESCOS

Lavender Spritz | 6
Bitter Sweetie | 6
LP Lavender Lemonade* | 6
Stargazer Cota Kombucha | 8

BOCADILLO

from 3-9 pm

PIMENTO CHEESE 12
CHIPS & SALSA 10
HOUSE-MADE SAUSAGE 12
HOUSE-MADE MEATBALLS 14

PISTACHIOS 6
HOUSE-MADE PICKLE JAR 8
CAMPO POPCORN 4
ASSORTED BREAD BOARD WITH HERB MANTECA 9

