

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

THE THREE GUINEAS | 18

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

LAVENDER '99 | 18

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

EL CAMPESINO | 16

Western Dry Gin*, Herbs de Poblanos*, house-made herbal liqueur, Luxardo Marischino, lime



CÓCTELES

cocktail of the season

BACK IN THE SADDLE | 16

herbs and Tea.o.graphy Celtic mint tea-infused LP Western Dry gin, apricot, lemon, honey, LP Farm Bitters, LP Rose Cocktail Rimming Sugar*

CAMPO MARGARITA | 16

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

LA ISLAY BONITA | 18

Shackleton 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 and seasonal tea-infused Tepozan Reposado, lemon, vanilla

FIG & ARTICHOKE | 16

fig-infused Buffalo Trace 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

ESPADIN QUEEN | 18

lemongrass and Thai basil-infused Rey Campero Espadin Mezcal, Darlan pomegranate, ginger, lime

CÓCTELES SUPERIORES

UPPER MANHATTAN | 52

Willett 7 year Rare Release rye, Green Chartreuse, Cocchi Barolo Chinato, house-made orange bitters

CASTLE IN THE SKY | 34

Matsui Mizunara Cask whisky, Royal Tokaji, Lustau Blanco vermut, lavender

CORPSE REVIVER NO.1 | 48

Martell Cordon Bleu cognac, Christian Drouin Hors d'Age calvados, Cocchi di Torino sweet vermouth

LA ULTIMA PALABRA | 38

Gusto Historico mezcal, Green Chartreuse, Luxardo Perla Dry, lime

CÓCTELES SIN ALCOHOL

may have trace amounts of alcohol, up to 0.5%

NO-GRONI | 14

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

ADAPT-TO-ZERO-GIN | 14

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

MORNING REMEDY | 14

Pentire Adrift botanical non-alcoholic spirit, LP glycerites, citrus bitters, tonic, rosemary

SIMM'S CUP | 14

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

CERVEZAS

rotating selections | 8

KOMBUCHA ON DRAFT

Stargazer Kombucha seasonal selection | 6

REFRESCOS | 6

Please ask your server for coffee, tea and soda selections.



BOCADILLO

from 3-9 pm

PIMENTO CHEESE	12	HOUSE-MADE PICKLE JAR	8
CHIPS & SALSA	10	CAMPO POPCORN	4
HOUSE-MADE SAUSAGE	12	ASSORTED BREAD BOARD	
PISTACHIOS	6	WITH RED CHILE MANTECA	7

