

## 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 varieties 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

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 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, Darland pomegranate, ginger, lime

## »»» CÓCTELES SUPERIORES

### UPPER MANHATTAN | 52

Willet 7 year Rare Release 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

### CORPSE REVIVER N°.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, 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

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 WITH RED CHILE MANTECA	9
PISTACHIOS	6		

