

CAMPO



starters

LP SEASONAL SOUP
12

LOCAL PECAN-BEET HUMMUS
with seeds and the
kitchen's accompaniments
15

from the field

SIMPLE SALAD
with herbs and
blended vinaigrette
12

FALL SALAD
with fresh apple, LP
jujube, spiced pecan and
prickly pear vinaigrette
14

*Add seared chicken
to any salad 10*

from the bakery

CROISSANT
with whipped butter
4.5

COFFEE CAKE
4

**YOGURT AND
HOUSE-MADE GRANOLA***
8

**HOUSE-MADE ASSORTED
BREAD BASKET**
with whipped butter
6

on the side

HOUSE-MADE JAM
1

WARM FLOUR TORTILLA
2

PINTO BEANS
3

RED AND/OR GREEN CHILE
3.5

SOUREDUGH* TOAST
with whipped butter
3.5

*Egg white substitution
available on any dish.
Menu options can be
modified to accommodate
dietary restrictions.*

farm favorites

FARM BREAKFAST
with two eggs any style, house-made sourdough*
toast, crispy potatoes with herbs de Poblanos*
and choice of meat
16

EGGS BENEDICT
with house-made English muffin, poached eggs, seasonal
vegetables, ham, hollandaise and crispy potatoes
with herbs de Poblanos*
20

CHILAQUILES
with corn tortillas, red chile, Tucumcari jack and
cheddar, onion, crispy potatoes with herbs de Poblanos*,
eggs any style and choice of meat
17

BLUE CORN SONORA WHITE WHEAT PANCAKES**
with blackberry jam, organic maple syrup, whipped cream
and choice of meat
16

SONORA WHITE WHEAT CAVATELLI**
with seared chicken, rosemary cream, seasonal
vegetables, red chile push-arounds, and Vella Dry jack
and pecorino cheeses
23

SMOKED AND BRAISED NM BEEF
with seasonal vegetables, harissa, queso blanco, savory
Sonora White Wheat** cakes and sunny quail eggs
25

GRILLED FARM VEGETABLE SANDWICH
with local pecan and beet hummus, seasonal grilled
vegetables, farm greens, blended vinaigrette on Sonora
White Wheat** focaccia with a simple salad
15

SPECIAL OF THE DAY
inquire with your server for today's selection and price

**The Southwest Grain Collaborative (SGC) & Sonora White Wheat

*Sonora White Wheat is a heritage grain with a rich
agricultural history in the southwest. Originally cultivated
by the Spanish missionaries in the 17th century, this
drought-tolerant grain was a staple that produced the first
flour tortillas. Sonora White Wheat is highly nutritious
and low-gluten with a rich nutty flavor and unique texture.*

*Los Poblanos is proud to be working with the **Southwest
Grain Collaborative** to support a renewed grain
infrastructure for New Mexico and revive
traditional heirloom grains through regenerative
organic farming. The early yields have provided
teaching opportunities around farming in the
Rio Grande Valley and renewed interest in this
significant heirloom crop. All of our SGC products
can be purchased in the Farm Shop.*



Head Chef, Chris Bethoney



refreshments

- PIÑA PICANTE

pineapple, lime, soda,
New Mexico red chile

6
- BITTER SWEETIE

ginger, lemon, honey, tonic

6
- LAVENDER SPRITZ

grapefruit, lavender, soda

6
- SIGNATURE LP

LAVENDER LEMONADE*

6
- LAVENDER PEACH

ARNOLD PALMER TEA

6
- FRESH ORANGE JUICE

SMALL 5 LARGE 9
- APPLE JUICE

4
- ORGANIC MILK

SMALL 3 LARGE 6

perks

- LP LAVENDER LATTE

6
- LP HOT CHOCOLATE

5
- CHAI

6
- DRIP

4
- MOCHA

6
- ICED COFFEE

6
- ESPRESSO OR AMERICANO

4
- LATTE OR CORTADO

5
- TEA, HONEY OR VANILLA
LATTE

6
- ICED TEA/POT OF HOT TEA

6

*\$1 upcharge for almond or
oat milk on refreshments
and perks.*



cocktails

- LAVENDER '99

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

16
- CAMPO MARGARITA

Tepozan Blanco Tequila,
orange liquer, LP Lavender
Syrup*, lime, lemon

16
- THE THREE GUINEAS

LP New Western Gin*,
chartreuse, aperitivo,
sage, grapefruit

12
- BLOODY MARY

LP house bloody mix with
Wheatley Vodka, Oaxacan and
Fuego Salt* and Chimayó
Red Chile* rim

12
- MIMOSA OR BELLINI

12
- LP CHAMPAGNE COCKTAIL

with LP Lavender Syrup*

12



partners

**SOME FINE LOCAL
FARMERS AND PRODUCTS
WE ARE EXTREMELY PROUD
TO FEATURE**

- Farmshark
- North Valley Organics
- Shepherd's Lamb
- Polk's Folly Farm
- Vida Verde Farm
- RCJ Orchards
- Solar Punk Farm
- Cutbow Coffee
- Tea·o·graphy
- Native American Beef
- Old Monticello Organic Farms
- Cornelio Candelaria Organics
- Silver Leaf Farms
- Matt's Mushroom Farm
- Vida Green Care Farms
- St. Francis Farm
- New Mexico Fungi
- Red Doc Farms
- Tucumcari Dairy
- Southwest Grain Collaborative
- Rosales Produce
- Mavis' Goat Cheese
- Trilogy Beef Community
- Loose Leaf Farm

wines

- SPARKLING

NV Gruet "Sauvage" Blanc de Blancs

13|50

NV Tissot Crémant du Jura Rose

20|78
- WHITE

2020 Pago del Cielo "Celeste" Verdejo

12|48

2021 Dr. Konstantin Frank Semi-Dry Riesling

12|46

2019 Evening Land "Seven Springs" Chardonnay

17|66
- ORANGE

Orange of the Day

MP
- ROSÉ

Rosé of the Day

MP
- RED

2019 Stirm "Glendwood Vineyard" Pinot Noir

18|70

2021 Les Lunes Wine "Astral Blend"

13|50

NV Sheehan Winery "Ollphéist"

13|50

Full wine list available by request.



Menu is subject to change due to seasonal availability.

*Consuming raw or undercooked meats, seafood, or eggs
may increase your risk of food borne illness.*

A 20% automatic gratuity will be added for parties of six or more.

***Can be purchased from our Farm Foods collection in the Farm Shop.**