

# CAMPO



## from the bakery

**CROISSANT | 4.5**  
with whipped butter

**COFFEE CAKE | 4**

**MUFFIN | 4.25**  
orange, oat and flax

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

## starters

**SEASONAL SOUP | 12**

**LOCAL PECAN &  
BEET HUMMUS | 15**  
with seeds and the  
kitchen's accompaniments

## from the field

**SIMPLE SALAD | 12**  
with herbs and  
blended vinaigrette

**WINTER SALAD | 14**  
with fresh apple, LP  
jujube, spiced pecan and  
prickly pear vinaigrette

*Add seared chicken  
to any salad | 10*

## on the side

**HOUSE-MADE JAM | 1**

**HOUSE-MADE SONORA  
WHEAT TORTILLA | 2**

**PINTO BEANS | 3**

**SIDE OF CHILE | 3**  
red and/or green

**SOURDOUGH\* TOAST | 3**  
with whipped butter

Menu is subject to change  
due to seasonal availability.

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

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



## farm favorites

**YOGURT & HOUSE-MADE GRANOLA\* | 10**

**EGGS BENEDICT | 21**  
with house-made English muffin, poached eggs, seasonal  
vegetables, ham, hollandaise and crispy potatoes  
with Herbs de Poblanos\*

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

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

**LP HOMINY GRITS | 18**  
with grilled sausage made in house, wood-fired  
mushrooms, grilled seasonal vegetables, sunny quail eggs

**SMOKED BRISKET EMPANADA | 24**  
with Tucumcari cheddar and jack cheeses, beans,  
onions, red chile sauce, fresh cabbage slaw and crema

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

**GRILLED FARM VEGETABLE SANDWICH | 16**  
with local pecan and beet hummus, seasonal grilled  
vegetables, farm greens, blended vinaigrette on Sonora  
wheat focaccia with a simple salad

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

Head Chef, Chris Bethoney  
Sous Chef, Jubilee James

## refreshments

**PIÑA PICANTE | 6**  
pineapple, lime, soda,  
New Mexico red chile

**BITTER SWEETIE | 6**  
ginger, lemon, honey, tonic

**LAVENDER SPRITZ | 6**  
grapefruit, lavender, soda

**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 OR MOCHA | 6**

**DRIP | 4**

**ICED COFFEE | 6**

**ESPRESSO OR AMERICANO | 4**

**LATTE  
OR CORTADO | 5**

**LATTE - TEA, HONEY  
OR VANILLA | 6**

**ICED TEA OR  
HOT TEA POT | 6**

\$1 upcharge for  
almond or oat milk



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



## Los Poblanos 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 sixteen 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.

### LAVENDER '99 | 16

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

### THE THREE GUINEAS | 16

LP Western Dry Gin, chartreuse, aperitivo, sage, grapefruit



## mocktails

### LAST ONE STANDING | 12

Monticello pomegranate, pistachio orgeat, cardamom, lemon

### MORNING REMEDY | 12

Seedlip Grove 42 Non-Alcoholic Spirit, LP glycerites, citrus bitters, tonic, rosemary

## wines

### SPARKLING

NV Lanson "Black Label" Brut	23 90
NV Gruet "Sauvage" Rosé	13 50
NV Krug "Grande Cuvée" (375 ml)	155

### WHITE

2021 Dönnhoff "Oberhäuser Leistenberg" Riesling Kabinett	18 68
2021 Sheehan Sauvignon Blanc	15 58
2020 Domaine Gueguen "Cotes Salines" Chardonnay	16 62

### ROSÉ

Rosé of the day MP

### RED

2018 Luna Rossa "Nini" 15|58

Full wine list available by request.

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



## cocktails

### SPLIT PEARSONALITY | 16

LP Western Dry Gin\*, pear, rosemary, white colheita, oloroso, lemon, black pepper

### CAMPO MARGARITA | 16

Tepozan Blanco Tequila, orange liqueur, LP Lavender Syrup\*, lime, lemon

### BLOODY MARY | 16

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

## hot cocktails

### MOLINILLO | 14

Charanda, Dolin Genepy, chocolate liqueur, Amaro Nonino, piloncillo, milk, blue corn

### ALLITERATION | 14

brown butter Buffalo Trace bourbon, banana, Bodegas Yuste amontillado

### BON VOYAGE | 14

Diplomatico rum, Uruapan Charanda Anejo, Flor de Cana rum, Cognac, Cardamaro, apple, lemon, fig leaf

## partners



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

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