

L O N's

at the hermosa

Brunch

Starters

- fresh baked "monkey" bread** | caramel, pecans, cream cheese frosting 8
- tortilla chip trio** | guacamole, fire roasted salsa, queso 12
- salted pretzel sticks** | warm cheese fondue, beer mustard, apple 9
- sizzling bacon** | house made peppered bacon, Noble bread, maple syrup, late harvest vinegar 15
- fritto misto** | flash fried calamari strips, red onion, Desert Sweet shrimp, pickled nopales, aji-amarillo aioli 14
- avocado toast** | Abby Lee tomatoes, grilled Noble bread, QCOM olive oil 11
- house smoked salmon** | crispy potato cake, tomatoes, capers, whipped crème fraîche 14
- hummus board** | jalapeño hummus, warm pita, goat curds, marinated olives 14

Entrees

- lemon ricotta pancakes** | blueberry compote, Meyer lemon whipped cream 15
- bananas foster waffles** | brown sugar caramel, dark rum, candied pecans, vanilla ice cream 12
- *eggs benedict** | poached eggs, hollandaise, crispy potatoes
- traditional** | English muffin, Canadian bacon 14
- blue crab** | seared crab cake, asparagus 18
- *huevos rancheros** | over easy eggs, fry bread black beans, chorizo, pico de gallo 12
- "the local" omelette** | McClendon spinach, Crow's Dairy goat cheese, Abby Lee tomato 14
- short rib hash** | poached eggs, charred tomato, grilled Noble bread, peppers, onions, braising jus 15
- signature burger** | brioche bun, bacon, balsamic onions, cheddar, chipotle aioli, choice of side 18
- local lamb burger** | house pita, quark, feta, pickled onion, lettuce, tomato, choice of side 18
- grilled chicken club** | bacon, garlic aioli, pepper jack, tomato, gem lettuce, choice of side 15
- steak & egg sliders** | pretzel roll, beef tenderloin, egg, creamed spinach 21

Salads

- ahi tuna poke salad**
spicy greens, pickled vegetables, tomato, avocado, yuzu soy dressing 19
- shrimp & blue crab "louie"**
heirloom lettuce, hearts of palm, egg, tomato, blackstone dressing 21
- baby gem lettuce "caesar"**
roasted garlic dressing, anchovy, shaved parmesan, pretzel croutons 11
- superfood salad**
cranberry, sweet potato, kale, pistachio, quinoa, pomegranate vinaigrette 14
- add ons**
grilled chicken 6
seared salmon, scampi or ahi tuna 9
steak medallions 9

Hacienda Brunch for Two

- **choice of house smoked salmon, sizzling bacon, or hummus board to share**
 - **choice of two entrées or salads**
 - **choice of two featured beverages**
- \$32 per person

Featured Beverages

- coffee** featuring ROC²
cold brew 5
LON's "wake up" | agave, almond milk 6
- kombucha**
Wild Tonic Raspberry Goji Rose 8
- marys** featuring infused AZ Mission vodka
choose chipotle/tomato, jalapeno/tomatillo, or horseradish/yellow tomato 10
- margs, 'mosas & mules**
customize a house margarita, hermosa mule or glass of prosecco with blood orange, kiwi, pineapple, black cherry, or white peach 10
- white sangria**
prosecco, st germain, peach 10