

Globally inspired Arizona fare

Signature Drinks

our cocktails are made with locally sourced ingredients and herbs from our garden.

HOUSE BOTTLED COCKTAILS

kiwi cooler 14

basil infused vodka, dry vermouth, kiwi, house blue curacao, lime juice

mango madness 14

Matusalem rum, Barrow's Intense ginger liqueur, lime juice, mango, Peychaud's bitters

paper plane 14

Aperol, Very Old Barton bourbon, Amaro Nonino, lemon juice,

the blues 14

Monte Alban blanco tequila, Ancho Reyes Verde, blueberry, lime juice

COCKTAILS ON TAP

hermosa mule on tap 10

vodka, ginger beer, lime juice

house margarita on tap 10

agave, local Sun Orchard juices



Seasonal

tasting menu - choose 1 item from each section below - \$69

add winter black truffles - 16 per dish

raw

***pacific oysters 19**

jalapeño citrus ceviche

***hamachi crudo 19**

black truffle, fingerlime, yuzu, candied fresno peppers, radish sprouts

smoked venison carpaccio 19

pickled chanterelles, black garlic aioli, sunflower sprouts, crispy capers

appetizer

crisp confit pork belly 16

cheddar curds, Noble bread, quail egg, tomato jam

kabocha squash soup 12

toasted cinnamon marshmallow, candied bacon

wild mushroom salad 12

goat cheese curds, noble croutons, mizuna, mesquite vinaigrette

butterkin agnolotti 21

black truffle, parmesan

entree

roasted Maple Leaf duck breast 36

white bean puree, crispy duck confit, duck bacon, charred carrots & turnips, duck jus

Chilean sea bass 39

Santa Barbara mussels, purple potatoes, swiss chard, fennel, i'itoti onions, saffron cream

local bison duo 43

braised short rib & grilled cocoa rubbed tenderloin, stone ground oats, parsnip puree, brussels sprouts, wild mushrooms, huckleberry jus

dessert

organic Willcox apple caramel tart 11

bacon-Del Bac ice cream, vanilla cider gastrique

s'mores bar 11

milk chocolate mousse, chocolate cake, marshmallow, mesquite graham cracker

Artful Events at Lon's

BOILERMAKER DINNER

Kick off Arizona Beer & Cocktail Week(end) as Spirit Guide Travis Nass returns to LON'S for this special "boilermaker" dinner prepared by Executive Chef Jeremy Pacheco and his culinary team. Each course will be paired with both spirits and beer - combined to create an AZ made boilermaker -from Destileria Serralles, Inc. & The Shop Beer Co. respectively.

Thursday, February 8, 2018 | 6-9pm | \$99+ /person

Classics

Starters

"fritto misto" | flash fried calamari strips, Argentine shrimp, red onion, pickled nopales, aji amarillo aioli 12

***Himalayan salt seared ahi tuna** | yuzu-soy sauce, togarashi cracker, cilantro, pickled onion 18

tortilla soup
pulled chicken, avocado, tortilla strips 9

hermosa salad | local greens, Crow's Dairy goat cheese, apples, pecans, pomegranate vinaigrette 9

baby gem lettuce "wedge" | house pancetta, Abby Lee tomatoes, pickled onions, quark "ranch" 11

salt roasted local beets
poached local pears, smoked almonds, arugula, honey-quark dressing 12

seared La Belle foie gras
orange brioche, vanilla quince jam, late harvest gastrique 21

Entrées

roasted Petaluma chicken | AZ cheddar mashed potatoes, broccolini, cipollini onion jus 29

***Scottish salmon** | local barley, butternut squash chorizo, tomato emulsion 32

***pecan grilled filet mignon** | crisp potatoes, creamed greens, Nueske bacon, red wine demi 42

braised beef shortribs | cheddar polenta cake, spaghetti squash, ancho chil jus 34

Argentine shrimp risotto
lemon, fennel, mushrooms, chives, parmesan 29

executive chef | jeremy pacheco
chef de cuisine | alejandro martinez
sous chef | anthony rivera & phil palombi
general manager | bill parker

Sides For Sharing

broccolini 9
garlic, feta, pepper flakes

crème fraîche mashed potatoes 8

truffle mac 'n' cheese 13
Hayden Mills pasta, truffle goat cheese

parmesan truffle fries 9
truffle dipping sauce

caramelized brussels sprouts 9
bacon, mesquite butter

blistered shishito peppers 9
lime salt

tempura maitake mushroom 11
soy dipping sauce

Wood Fired

***18 oz. Sterling Silver ribeye** 52

***6 oz. Snake River wagyu strip** 46

***10 oz dry aged Duroc pork chop**
served with poached local apple & mole 32

6 oz. Tristan lobster tail
served with asparagus, butter & lemon 50

Tristan lobster tails have an extraordinarily sweet succulent taste & a texture unlike any other. Tristan lobsters are from the deep, cold waters of Tristan da Cunha in the south Atlantic, the most remote inhabited island in the world.

add ons

sautéed Argentine shrimp 12
smokey blue cheese butter 5

sauces

peppercorn sauce 4
house steak sauce 3

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

**wood fired specialties are not eligible for preferred diner discounts