

# LON's

## Brunch

### Starters

**fresh baked "monkey" bread** | caramel, pecans, cream cheese frosting 9

**sizzling bacon** | house made peppered bacon, Noble bread, maple syrup, late harvest vinegar 16

**tortilla chip trio** | guacamole, fire roasted salsa, queso 13

**salted pretzel sticks** | warm cheese fondue, beer mustard, apple 9

**lobster tempura** | shishito pepper, red onions, aji-amarillo aioli 24

**avocado toast** | Abby Lee tomatoes, grilled Noble bread, QCOM olive oil 12

**house smoked salmon** | crispy potato cake, tomatoes, capers, whipped crème fraîche 14

**lump crab & baby sweet shrimp ceviche**  
avocado, tomato, lemon, tortilla chips 18

### Entrées

**lemon ricotta pancakes** | blueberry compote, Meyer lemon whipped cream 15

**"Noble" french toast** | cinnamon & sugar, pastry cream, seasonal jam 12

**\*eggs benedict** | poached eggs, hollandaise, crispy potatoes

**traditional** | English muffin, Canadian bacon 15

**blue crab** | seared crab cake, asparagus 21

**lobster** | spinach, chimayo hollandaise 28

**\*huevos rancheros** | over easy eggs, fry bread black beans, chorizo, pico de gallo 14

**"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 16

**\*local Wagyu beef burger** | challah bun, local gouda, pickles, blackstone dressing, caramelized onion, lettuce, Abby Lee tomato 19

**local lamb burger** | house pita, quark, feta, pickled onion, lettuce, tomato, choice of side 18

**grilled chicken club** | bacon, garlic aioli, avocado, tomato, lettuce, choice of side 15

**\*filet & eggs**

eggs any style, beef medallions, chimichurri, crispy potatoes choice of toast 19

### Salads

**shrimp & blue crab "louie"**  
heirloom lettuce, hearts of palm, egg, tomato, blackstone dressing 21

**organic spinach "Cobb"**  
bacon, hard-boiled egg, avocado, blue cheese, pickled onion, heirloom tomato, citrus vinaigrette 14

**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

steelhead trout, shrimp scampi, ahi tuna, steak medallions 10

### Hacienda Brunch for Two

- **choice of house smoked salmon, sizzling bacon, or avocado toast to share**

- **choice of two entrées or salads**

- **choice of two featured beverages**

- **\$34 per person**

**\$4 supplement for lobster benedict**

### Featured Beverages

**coffee** featuring ROC<sup>2</sup>

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,

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