

LON's

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 10

vodka, ginger beer, lime juice

house margarita 10

agave, local Sun Orchard juices

\$44 per person

choice of:

- crab stuffed squash blossom
- cucumber gazpacho, melon, lime olive oil
- Abby Lee heirloom tomatoes**
- Crow's Dairy goat cheese curd, herb salad,
- Noble croutons, balsamic
- smoked Duroc pork belly**
- corn cake, peach jam

choice of:

- *Alaskan halibut**
- English pea puree, sugar snap peas, baby carrots, pearl onions, mushrooms, Meyer lemon foam
- roasted Petaluma chicken**
- AZ cheddar mashed potatoes, broccolini, cipollini onion jus
- *dry aged Duroc pork chop**
- local barley "risotto", pickled peach-chicharon salad, Romesco sauce

dessert

- Schnepf's Farms peach crostata
- salted caramel ice cream, streusel
- meyer lemon cheese cake**
- lemon curd, blueberry gelato

executive chef | jeremy pacheco
 chef de cuisine | dwain kalup
 sous chef | phil palombi & chris gillespie
 general manager | bill parker



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

L O N ₃

of the hermosa

Classics

Starters

"fritto misto" | calamari strips, shrimp, red onion, pickled nopales, aji amarillo aioli 15

***Himalayan salt seared ahi tuna** | yuzu-soy sauce, togarashi cracker, cilantro, pickled onion 19

tortilla soup

pulled chicken, avocado, tortilla strips 9

hermosa salad | local greens, Crow's Dairy goat cheese, apples, pecans, pomegranate vinaigrette 10

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

roasted local beets

pickled beets, arugula, pistachio brittle, mint goat cheese dressing 12

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

roasted local squash 9
tomato, corn, feta cheese

blistered shishito peppers 9
lime salt

tempura maitake mushroom 11
soy dipping sauce

Entrées

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

***Scottish salmon** | blistered tomatoes, roasted corn, tomatillo buttermilk, corn crisp 32

***pecan grilled filet mignon** | crisp potatoes, creamed greens, Nueske bacon, red wine demi 44

braised beef shortribs | goat cheese polenta cake, summer squash, pickled onion, cilantro, ancho vinaigrette 34

shrimp & mushroom risotto

lemon, fennel, chives, parmesan 32

Wood Fired

***18 oz Sterling Silver ribeye** 52

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

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

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 shrimp 12
smokey blue cheese butter 5
peppercorn sauce 3
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