

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

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

Taste of Summer

\$49 per person

wine pairings additional \$20

choice of:

Alaskan king crab salad 16

cucumber gazpacho, compressed watermelon, lime olive oil

L'Acote rosé, Coteaux Varois en Provence

Abby Lee heirloom tomatoes 14

fried Crow's Dairy goat cheese curds, herb salad, balsamic

Mont Gravet colombard, Côtes de Gascogne

smoked Duroc pork belly 16

corn cake, peach jam

St. Urbans-Hof "urban" riesling, Mosel

choice of:

*Alaskan halibut 38

English pea puree, sugar snap peas, baby carrots, pearl onions, mushrooms, Meyer lemon foam

Morgan "metallico" unoaked chardonnay, Santa Lucia Highlands

roasted Petaluma chicken 29

AZ cheddar mashed potatoes, broccolini, cipollini onion jus

Roco "gravel road" pinot noir, Willamette Valley

*dry aged Duroc pork chop 32

local barley "risotto", pickled peach-chicharon salad, Romesco sauce

Artazuri garnacha, Navarra

dessert

coconut panna cotta 11

pineapple consommé, roasted pineapple

meyer lemon cheese cake 11

lemon curd, blueberry gelato

Michele Chiarlo "nivole" moscato d'Asti



LON's

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

ricotta gnudi

charred corn, smoked almond butter, parmesan 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

**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