# LONS

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

executive chef | jeremy pacheco

chef de cuisine | dwain kalup

sous chef | phil palombi & chris gillespie

general manager | bill parker

#### cocktails on tap

hermosa mule 10 vodka, ginger beer, lime juice

house margarita 10 agave, local Sun Orchard juices

ARIZONA RESTAURANT WEEK SEPT 21-30

\$44 per person

### choice of:

crab stuffed squash blossom cucumber vinaigrette, shaved melon Abby Lee heirloom tomatoes Crow's Dairy goat cheese curd, herb salad, Noble bread, balsamic crisp Duroc pork belly tomato jam, charred corn, jalapeño buttermilk

#### choice of:

\*Alaskan halibut baby sweet shrimp, clams, corn, fingerling potato tomato-fennel broth roasted Petaluma chicken AZ cheddar mashed potatoes, broccolini, cipollini onion jus \*dry aged Duroc pork chop corn-hatch chili grits, chayote squash, chimichurri

#### dessert

date-pecan cake goat-milk caramel gelato, sea salt, Zak's chocolate meyer lemon cheese cake lemon curd, blueberry gelato



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

## LONS

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

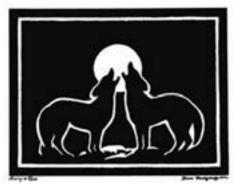
Entrées

**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



Sides For Sharing

broccolini 9 garlic, feta, pepper flakes

crème frâiche 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

\*\* 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

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