



Lon's at the Hermosa Inn

Welcomes Azunia Tequila & Travis Nass

Tea Smoked Scallop

Fermented cabbage, pickled onion, Steelhead Roe, blue corn tortilla

Azunia Blanco Tequila

Nux Alpina, blood orange, cardamom, jasmine green tea sparkling wine

Tempura Kauai Shrimp Tostado

"Aguachili" salsa, shiso, mint, cucumber

Peanut washed Azunia Anejo Tequila

Matcha syrup, lime, Peychaud's Bitters, absinthe, thai basil, grapefruit peel

Pineapple Caramel Pork "Al Pastor"

Blue corn polenta "elote", charred squash

Azunia Reposado Tequila

PX sherry, pimento dram, banana syrup, lemon, Angostura Bitters, mint

Carrot Cake

Whipped Crow's Dairy Goat Cheese, Green Valley Pecans, Orange Syrup

Azunia 2yr old Black

Calvados, Cynar, Barrow's Intense Ginger, AZBL figgy pudding bitters



executive chef – Jeremy Pacheco

sous chefs – Chris Gillespie & Pascal Maalouli