

# History of the Hermosa Inn

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Lon Megargee skillfully captured Arizona's history with the stroke of his brush, offering a glimpse of the days when cowboys roamed the vast Southwest desert. A jack of all trades, Megargee lived his colorful life to the fullest, working as a cowpuncher, bronco buster, fireman, poker dealer, home builder, exhibition roper, and accomplished artist.

Dubbed the Zane Grey of cowboy artists by Arizona Highways Magazine, Megargee was commissioned by Arizona's first governor, George W. P. Hunt, to create several murals for the state capitol building, which remains to this day. His other famous works – many of which adorn the walls of the resort and restaurants – including Cowboy's Dream and Last Drop from his Stetson cowboy hat.

With its unmistakable charm and style, his Casa Hermosa (handsome house) was influenced by Mexican and Spanish architecture. It is now the site of the acclaimed restaurant LON's at the Hermosa and its bar and casual dining counterpart LON's Last Drop.



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## *Bar Snacks*

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Served from 2 pm-Close

**7 each -or- 3 for 18**

- ◊ Warm country olives
- ◊ Salt & vinegar popcorn
- ◊ Marinated cheese curds
- ◊ Honey roasted mixed nuts
- ◊ Roasted red pepper hummus & pita chips
- ◊ Vegetable crudité, truffle goat cheese dipping sauce

## *Shared Plates*

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### **FROM THE CELLAR**

Artisan meats & cheeses, apples, olives, walnuts, stone ground mustard, seasonal jam, toasted Noble bread 24

### **MEGARGEE TRIO**

Crispy corn tortilla chips, warm queso, guacamole, roasted salsa roja 18 (v)

### **SALT & VINEGAR FRIES**

Truffle goat cheese dipping sauce 11 (v)

### **BLISTERED SHISHITOS**

Sweet peppers, soy caramel, house chicharrón 14

### **BAJA STONE CRAB CAKE**

Calabrian chile-lemon aioli, herb & radish salad, meyer lemon oil 21

### **LON'S CAVIAR\***

20 grams of LON's Kaluga caviar, crème fraîche, cured egg yolk, house chicharrón MKT

# *Sliders, Tacos & Burgers*



## **THREE BLACK ANGUS BEEF SLIDERS\***

White cheddar, balsamic onions, garlic aioli, house pickles, toasted brioche 16

## **MACHACA BEEF TACOS**

Pickled onion, avocado crema, cotija cheese, pico de gallo 18

## **PATAGONIAN SHRIMP TACOS**

Super food slaw, cider vinegar, pickled onion, avocado-lime crema 18

## **STETSON BURGER\***

White cheddar, pickles, balsamic onion, lettuce, tomato, garlic aioli, choice of fries or salad 18

Add sunny egg\* 4

Add bacon 4

# *Salads*



## **LON'S CAESAR**

Local gem lettuce, ancho croutons, shaved Grana Padano 14

Add anchovy 3

## **HERMOSA SALAD**

Organic field greens, tart apple, Crow's chèvre, blueberries, toasted hazelnuts, pomegranate vinaigrette 15 (gf)

## **ENHANCEMENTS**

Chicken 8

Steak\* 14

Shrimp 12

Salmon\* 14

Ahi Tuna\* 16

*Happy  
Hour*  
3 - 6 pm



## *Beverages*

Arizona Craft Canned Beer	7
Draft Cocktails - Hermosa Mule, House Margarita	9
Well Cocktails - Vodka, Gin, Rum, Whiskey, Tequila	8
Wines On Tap - Chardonnay, Rosé, Pinot Noir, Cabernet	8
Trust Cocktail - Trust our mixologist to craft a cocktail	12

## *Food*

**5 each**

- ◆ Warm country olives
- ◆ Salt & vinegar popcorn
- ◆ Marinated cheese curds
- ◆ Honey roasted mixed nuts
- ◆ Roasted red pepper hummus & pita chips
- ◆ Vegetable crudité, truffle goat cheese dipping sauce

### **SALT & VINEGAR FRIES**

Truffle goat cheese dipping sauce 8 (v)

### **MEGARGEE TRIO**

Corn chips, warm queso, guacamole, roasted salsa roja 13 (v)

### **THREE BLACK ANGUS BEEF SLIDERS\***

White cheddar, balsamic onions, garlic aioli, house pickles 13

### **MACHACA BEEF TACOS**

Pickled onion, avocado crema, cotija cheese, pico de gallo 14

### **CELLAR BOARD & CARAFE OF WINE**

Artisan meats & cheeses, apples, olives, walnuts, stone ground mustard, seasonal jam, Noble bread, and carafe of your choice 34

# *Housemade Desserts*



## **CHURRO TREE TO SHARE**

Mexican chocolate, caramel,  
pomegranate curd 21

## **RICE PUDDING PARFAIT**

Sous vide butternut squash,  
pepita granola, brown sugar  
bourbon sauce 14 (gf)

## **CHOCOLATE-OLIVE OIL BUDINO**

Pistachio cracker jack, sea salt,  
popcorn ice cream 14 (gf)

## **LON'S CANDY BAR**

Opalys mousse, matcha ganache,  
kalamansi gel, white chocolate crunch  
glaze, candied ginger ice cream 15

## **CARAMEL-APPLE CHEESECAKE**

Cornmeal crust, caramel glaze,  
brown butter ice cream 14

## **GELATO OR SORBET**

Three scoops of seasonal selections  
and fresh berries 12 (gf)

# *After Dinner Drinks*



## **100 YEARS OF TAWNY PORT**

Taylor Fladgate, 4 decades 10-40 Years 50

## **SWEET DREAMS**

Kahlúa, Frangelico, vanilla liqueur,  
crème de cacao, bourbon caramel, cream 14

## **HOT BUTTERED RUM**

Smith and Cross rum,  
seasoned butter 15

## **LON'S IRISH COFFEE**

Limavady Irish whiskey, coffee,  
whiskey-vanilla whipped cream 15  
Add Baileys 3

## **BLACKBERRY COBBLER**

Blackberry Lemongrass Belvedere Organic  
Infusion, Licor 43, vanilla 15

## **PEPPERMINT MOCHA MARTINI**

Wheatly vodka, Giffard crème de cocoa,  
Baileys, peppermint, chocolate 16

## **LON'S ESPRESSO-TINI**

Tres Generations Añejo tequila, Kahlua,  
Baileys, crème de cacao, espresso 15  
(regular or decaf)

# *Wines By The Glass*



## **BUBBLES**

Belstar Prosecco, Italy	9
Campo Viejo Cave Brut Rose, Spain	9
Roederer Estate Brut, Anderson Valley	15
Chandon Brut, California	12
Veuve Clicquot "Yellow Label" Brut, Reims, Champagne	30

## **WHITE**

Aix Rosé, Côteaux d'Aix-en-Provence, France	13
Prost Feinherb Riesling, Mosel, Germany	11
Mont Gravet Colombard, Côtes de Gascogne, France	10
Benvolio Pinot Grigio, Friuli-Grave, Italy	9
Whitehaven Sauvignon Blanc, Marlborough, NZ	11
ZD Wines Sauvignon Blanc, Napa Valley	19
The Pairing Sauvignon Blanc, California	13
1864 Castillo de Olite Chardonnay Navarra, Spain	15
Frog's Leap Chardonnay, Napa	18
Niner Chardonnay, Edna Valley, San Luis Obispo	13
Rombauer Chardonnay, Carneros	25

## **RED**

Truchard Pinot Noir, Carneros	15
Ken Wright Cellars Pinot Noir, Willamette Valley	18
Enroute "Les Pommes" Pinot Noir, Russian River	27
Villa Antinori Red Blend, Tuscany, Italy	14
Trivento "Golden Reserve" Malbec, Mendoza, Argentina	13
Markham Vineyards Merlot, Napa Valley	16
Bodegas Juan Gil Monastrell, Jumilla, Spain	13
Truchard Cabernet, Carneros	18
Juggernaut "Hillside Cab", California	14
Inglennook Cabernet, Napa	30
ZD Wines Cabernet, Rutherford Napa	32
Adaptation Cabernet, Napa	40
Immortal Estate "Slope" Cabernet Sauvignon, Sonoma	50

## *Draft Beer*

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Glass 8

Barrio Brewing Co. Mocha Java Stout  
Mother Road Tower Station IPA  
Huss Brewing Co. Scottsdale Blonde  
Helton Valley Venom Pilsner

## *Draft Wine*

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Glass 10 Carafe 30

Dark Horse Chardonnay - California  
Pomelo Wine Co. Ros - California  
Dark Horse Cabernet - California  
Old Soul Pinot Noir - California

## *Draft Cocktails*

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Glass 12 Carafe 38

### **HERMOSA MULE**

AZ Distilling Mission vodka & Big Marble  
Organics Ginger Beer

### **HOUSE MARGARITA**

3 Amigos Blanco & Sun Orchard citrus

## *AZ Canned Beer*

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Cans 8

State 48 Pilsner, Phoenix  
Four Peaks Peach Ale, Tempe  
Four Peaks "WOW" Wheat, Tempe  
Papago Orange Blossom Ale, Scottsdale  
Four Peaks Kiltlifter Scottish Ale, Tempe  
Mudshark Full Moon White, Lake Havasu  
Barrio Brewing Co Citrazona IPA, Tucson  
Mudshark Desert Magic IPA, Lake Havasu  
Huss Brewing Co Copper State IPA, Tempe



## *House Bottled Cocktails*



Each 15

### **LAST DROP**

High West Double Rye whiskey, Luxardo apricot, sweet vermouth, blood orange

### **THE STETSON**

El Silencio mezcal, curaçao, fresh lime juice, prickly pear, agave nectar

## *Last Drop Cocktails*



Each 15

### **OPEN SESAME**

Sesame-washed Four Roses bourbon, Hardy Pineau Le Coq d'Or cognac, Benedictine, mole bitters

### **FALL SANGRIA**

AZ Mission vodka, cabernet, cranberry, orange, pumpkin, cinnamon

### **APPLE OF MY PIE**

Apple-infused Real McCoy 3-year rum, cinnamon, vanilla, pumpkin

### **GUIL-TEA PLEASURE**

Drumshanbo Irish Gunpowder gin, English grey tea syrup, vanilla

### **FLAVORS OF FALL**

Nutmeg & Basil infused Nobel Oaks bourbon, Barrow's Intense Ginger

### **BLOOMING SAGUARO**

Strawberry & Basil Infused Wheatly vodka, Campari, St. Germain, lemon, strawberry, kiwi

# *Código 1530's Cocktails*

## **Proudly featuring Código 1530's Tequila**

### **BIKINI RITA** (125 calories)

Código Blanco, organic agave, lime juice 16

### **YUZU PEACH RANCH WATER**

Código Blanco, Giffard crème de peche, yuzu, lemon, agave, TopoChico 17

### **SETENTA Y CINCO**

Código Rosa, Camp Viejo Cava Brut Rose, hibiscus, lemon 15

### **TAMARIND MANGONDA**

Código Reposado, tamarind, mango, lime, Chamoy-Tajin rim 20

### **SNAKE IN MY BOOT**

Jalapeño & pineapple infused Código Mezcal, Absinthe St. Elizabeth's Allspice Dram, orgeat, vanilla, bitters 19



*Tequila*

**C Ó D I G O**  
**1 5 3 0**

Código 1530's tequila begins with fully-matured agave, cooked in stainless steel ovens, fermented utilizing an organic family baker's yeast in Amatitán, and distilled twice in stills handmade by the distilling family themselves. Here at Lon's we have procured our own barrels of the Blanco and Reposado, so our Código has a flavor as unique as Lon himself.

# WhistlePig Cocktails

**Proudly featuring WhistlePig Rye Whiskey**

## **HOGWASH**

Barrel-aged and bacon-washed WhistlePig PiggyBack rye, sweet vermouth, Fee Brothers Aztec chocolate bitters 20

## **OINK FASHIONED**

WhistlePig Farmstock, WhistlePig barrel-aged maple syrup, Angostura orange bitters 25

## **COTTON RYE JOE**

Whistle Pig Piggyback, rosemary, peach bitters, freshly cracked black pepper 18



***Choose any WhistlePig Rye  
Choice Artisan ice or a neat flight***

### **THE PIG PEN**

*2 oz. served over Artisan Ice*

### **OFF TO MARKET**

*1 oz flight, choose 3*

WhistlePig PiggyBack	18	9
WhistlePig Farmstock	23	12
WhistlePig 10-year	28	14
WhistlePig 12-year	35	18
WhistlePig 15-year	65	33
WhistlePig Boss Hog-		
'Lapulapu's Pacific' VIII	130	65

# *Non-Alcoholic Cocktails*

Each 12

***Proudly featuring Seedlip Non-Alcoholic Cocktails***

## **CACTUS BLOSSOM**

Seedlip Grove, agave, lime, prickly pear, soda

## **OAXACAN ECLIPSE**

Seedlip Spice, orange, lemon, cinnamon, pomegranate

## **HONEY BEE**

Seedlip Spice, honey-lavender syrup, lemon, ginger ale

## **DESERT DONKEY**

Seedlip Grove, Fever Tree ginger beer, fresh lime



**SEEDLIP**<sup>®</sup>  
DISTILLED NON-ALCOHOLIC SPIRITS

*Seedlip was born using a small copper still and herbs from a garden. The result was the beginning of an idea to combine a farming heritage, love of nature, a copper still and forgotten recipes with the need for proper non-alcoholic options.*

# Featured Whiskey



## BOURBON

1792 Ridgemont	12
Angel's Envy	20
Bakers Single Barrel	20
Basil Hayden	25
Belle Meade	15
Booker's	50
Bulleit	15
Bulleit 10 Year	18
Buffalo Trace Kosher Wheat	25
Cedar Ridge Iowa Bourbon	14
Copper City	14
Eagle Rare	13
EH Taylor Small Batch	20
EH Taylor Single Barrel	23
Elijah Craig Small Batch 12yr	15
Four Rose's Single Barrel	24
High West Prairie	14
Hirsch Reserve	16
Jim Beam Orange	12
Kentucky Owl the Wiseman	20
Knob Creek	16
Maker's Mark	14
Michter's Small Batch	25
Noble Oak Double Oak	15
Smooth Ambler	15
Three Chord Pinot Noir barrel	23
Weller Wheated 12 Yr	25
Weller Wheated C.Y.P.B.	30
Woodford Reserve	15
Woodford Reserve Double Oak	25

## JAPANESE WHISKEY

Kujira Single Grain	25
Kujira Ryukyu 20 yr	100
Suntory Toki	18
Suntory Hibiki	30

## RYE WHISKEY

Angel's Envy	30
High Spire	14
High West Double Rye	14
High West Rendezvous	28
Michter's Small Batch	25
Pikesville	20
Rittenhouse	15
Sazerac	16
Templeton	22
Whistlepig PiggyBack	18
Whistlepig Farmstock	23
WhistlePig 'Straight' 10 yr	28
WhistlePig 12 year	35
WhistlePig 15 year	75
WhistlePig Boss Hog	130

## IRISH WHISKEY

Jameson	14
Limavady Single Malt	20
Midleton	55
Redbreast 12 year	18
Teeling Small Batch	20
Tullamore Dew	12

## OTHER WHISKEY

Crown Royal	12
Corsair 'Triple Smoke'	18
Del Bac Classic	21
Del Bac Dorado	23
Del Bac Frontera	35
Del Bac Pueblo	15
George Dickel #12	10
Jack Daniels	10
Jack Daniels Apple	10
Gentleman Jack	16
Ransom "The Emerald"	28
St George Baller Single Malt 8 yr	20
Stranahan's Colorado	22
Whippersnapper	12

# Scotch Whiskey

## SPEYSIDE

*Speyside Scotches tend to be lighter with apple and dried fruit notes.*

Balvenie Rum Cask 14yr	25
Balvenie 21yr Portwood	70
Glenfiddich 12yr	15
Glenlivet 12yr	14
Macallan 12yr	20
Macallan 18yr	80
MacPhail's Tamdhu 8yr	18

## OTHER HIGHLAND

*Highland malts are varied but tend to be rugged, dry & spicy*

Glendronach 12yr	20
Glenmorangie 10yr	18
Glenmorangie Sherry Cask	18
Glenmorangie Port Cask	18
Glenmorangie Nectar D'or	18
Glenmorangie 15yr	35
Highland Park 12yr	18
Oban 14yr	24

## ISLAY

*Malts from the Isle of Islay tend to be aggressive & heavily peated*

Bruichladdich Unpeated	20
Bruichladdich 10 Yr Charlotte	25
Bruichladdich Charlotte '12	30
Caol Ila 12yr	20
Lagavulin 16yr	22
Laphroaig 'Quarter Cask'	20

## LOWLAND

*Lowland Scotches are known for mild heather-honey flavors.*

Auchentoshan 3 Wood	20
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## BLENDED WHISKEYS

*Generally gentler than single malts, they are smooth & elegant*

Dewars	12
Johnnie Walker Black	15
Johnnie Walker Blue	50
Scotchdale 8yr	18

# Agave Spirits

## LOWLANDS, CENTRAL

*Lowlands has a shorter growing cycle, giving Tequila an earthy and herbaceous - often spicier- flavor.*

### Blanco

Lunazel	10
Herradura	12
Fortaleza	20

### Reposado

El Mayor	12
Gran Coramino Cristalino	22

### Añejo

Casa Noble	16
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## HIGHLANDS LOS ALTOS

*Highland agave are larger with a longer growing cycle, making them sweeter, fruitier and floral.*

### Blanco

Don Julio	15
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### Reposado

Cazadores	15
Clase Azul	55
Don Julio	20

### Añejo

Don Julio	25
Don Julio '1942'	45

### Extra Añejo

El Tesoro 'Paradiso' Aged five years in French oak ex-Cognac barrels	30
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## BLEND OF LOW & HIGHLAND

### Blanco

Código 1530 Blanco	20
Cincoro Blanco	30

### Reposado

Código 1530 Reposado	30
Cincoro Reposado	40

### Añejo

Código 1530 Añejo	35
Cincoro Añejo	50

### Rosa

Código 1530 Rosa	25
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## MEZCAL

*Mezcal can be from many agave species, either cultivated or foraged from the wild. The mesquite cooking process gives it iconic smoky flavor.*

El Silencio Espadin	13
Naran Espadin	14
Código Artesenal- Espadin / Tobala	25
Madre Espadin	15
Madre Ensemble	20
Metiche 49 SalAmiana	17

# Featured Spirits

## VODKA

AZ Distilling 'Mission'	10
Belvedere	13
Chopin	12
Grey Goose	13
Hangar One	13
Hangar One Citron	13
Ketel One	13
Purity	15
Stoli Elite	18
Tito's	10
Wheatley by Buffalo Trace	10

## GIN

Aviation	12
AZ Distilling 'Commerce'	14
Bombay 'Sapphire'	12
Boomsma Genever	12
Botanist	17
Drumshanbo Gunpowder	16
Hendricks	13
Miller's	14
Nolet's 'Reserve'	100
Plymouth	15
Sun Cliffe AZ	15
Tanqueray	13
Tanqueray No. 10	18

## RUM

Brugal Añejo	12
Brugal Extra Dry	10
Cruzan Spiced	10
Don Q 'Gran Añejo'	18
El Dorado 8 year	10
El Dorado 12 year	17
Goslings 'Black Seal'	11
Grand Canyon Silver	11
Matusalem 'Platino'	9
Mount Gay Black Barrel	12
Novo Fogo Cachaca	12
Rum Bar Overproof	12
Smith and Cross	12
The Real McCoy	11
Zaya Cocobana	14
Zaya Gran Reserva	14

## CORDIALS

Ancho Reyes	10
Ancho Verde	10
Aperol	10
Averna Amaro	12
Baileys	12
Barrow's Intense Ginger	10
Batavia Arrack	11
Benedictine	17
Bitterman's Amere Sauvage	15
Campari	11
Chambord	12
Chartreuse Green	18
Chartreuse Yellow	18
Chartreuse Yellow VEP	25
Drambuie	12
Faretti Biscotti	14
Fernet Branca	10
Frangelico	10
Grand Marnier	14
Guillaumette Genepi	20
Kahlua	10
La Pinta Pomegranate	15
LINIE Aquavit	12
Luxardo Amaretto	10
Luxardo Sambuca	10
Montenegro Amaro	12
Nonino Amaro Quintessentia	10
St. George Absinthe	20
St. Germain	14
Strega	14
Tia Maria	12
Tuaca	10

## BRANDY/COGNAC

Barsol Pisco	12
Boulard Calvados	23
Cardenal Mendoza	22
Comandon Single Barrel XO	50
Germain Robin	18
Hardy Pineau Charentes	10
Hennessy Vsop	30
Monturu Eau de Vie	16
Remy Martin XO	45



## *Port*

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Warre's Warrior Porto	8
Niepoort 'Dry White' Port	8
Quinta Do Noval "Black" Ruby	10
Taylor Fladgate 10 Year Tawny	10
Taylor Fladgate 20 Year Tawny	15
Taylor Fladgate 30 Year Tawny	30
Taylor Fladgate 40 Year Tawny	50

## *Sherry & Madeira*

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Sherry, Sandeman 'Don Fino'	7
Sherry, Marques De Poley Oloroso	11
Madeira, 'Charleston Sercial'	12
Sherry, Lustau Pedro Ximenez	12

## *Dessert Wines*

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Banfi 'Rosa Regale' Brachetto D'aqui, Piedmont	7
Michele Chiarlo 'Nivole' Moscato D'asti	7
Tenuta Polvaro 'Dulcis' Verduzzo, Veneto	8
Domaine du Mas Blanc Banyuls Hors d'Age "Le Colloque"	10
Jackson-Triggs Vidal Icewine, Niagara Peninsula	11
Donnafugata 'Ben Ryé' Passito, Sicilia	15
Royal Tokaji 'Red Label' Hungary	25
Chateau Roumieu Sauternes	25
Far Niente "Dolce" Late Harvest, Napa Valley	30