

History of the Hermosa Inn

Lon Megargee skillfully captured Arizona 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 remain to this day. His other famous works – many of which adorn the walls of the resort and restaurants – include 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



Served from 2 pm-Close

7 each -or- 3 for 18

- ◊ Warm country olives
- ◊ Buttered popcorn with smoked salt
- ◊ Roasted red pepper hummus & grilled pita
- ◊ Vegetable crudité with Crow's quark dressing

Shared Plates



FROM THE CELLAR

Artisan meats & cheeses, apples, olives, walnuts, stone ground mustard, seasonal jam, toasted Noble bread 24 Add carafe of wine 10

MEGARGEE TRIO

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

SALT & VINEGAR FRIES

Crow's quark ranch dressing 11 (v)

MAITAKE MUSHROOM TEMPURA

Blistered shishito peppers, miso-tamari-caramel dipping sauce 16 (v)

BAJA STONE CRAB CAKES

Fennel-citrus-arugula salad, preserved lemon aioli 21

LON'S CAVIAR FRIES*

20 grams of select special Kaluga caviar, house fries, herb Crow's quark dressing 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 RED SHRIMP TACOS

Salsa verde slaw, crispy ancho chili threads 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

CAESAR

Hearts of romaine, ancho croutons, shaved Grana Padano 14

Add anchovy 3

HERMOSA SALAD

Organic field greens, tart apple, Crow's chèvre, blueberries, toasted hazelnuts, pomegranate vinaigrette 14 (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
- ◆ Buttered popcorn with smoked salt
- ◆ Roasted red pepper hummus & grilled pita
- ◆ Vegetable crudité with Crow's quark dressing

SALT & VINEGAR FRIES

Crow's quark ranch dressing 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 sauce, caramel sauce & passion fruit curd 19

LA PALOMA TART

Grapefruit curd, tequila whipped cream, graham crust, lime anglaise, pink salt 14

LON's CANDY BAR

Milk chocolate mousse, soft caramel, chocolate crunch, streusel, butter-pecan gelato 14

CHOCOLATE-OLIVE OIL BUDINO

Pistachio “crackerjack”, popcorn gelato, sea salt 13 (gf)

MESQUITE FLOUR FINANCIER

Bourbon compressed rhubarb & strawberry salad, Aleppo meringue chards, bourbon chantilly 13

GELATO OR SORBET

Three scoops, seasonal selections and fresh berries 11 (gf)

After Dinner Drinks



100 YEARS OF TAWNY PORT

Taylor Fladgate, 4 decades 10-40 Years 50

HOT BUTTERED RUM

Smith and Cross Rum, brown butter, hot water, cinnamon 14

SWEET DREAMS

Kahlua, Frangelico, vanilla liqueur,
creme de cacao, bourbon caramel, cream 14

HERMOSA NIGHTCAP

Licor 43, brandy, Kahlua, coffee 14

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	30

WHITE

Long Meadow Ranch Rosé, Anderson Valley	13
Prost Feinherb Riesling, Mosel	11
Mont Gravet Colombar, Côtes de Gascogne	10
Benvolio Pinot Grigio, Friuli-Grave	9
Whitehaven Sauvignon Blanc, Marlborough	11
Cade Sauvignon Blanc, Napa Valley	17
The Pairing Sauvignon Blanc, California	13
Jadot Mâcon-Villages, Burgundy	15
Frog's Leap Chardonnay, Napa Valley	16
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	37
Antinori Red Blend, Tuscany	14
Trivento "Golden Reserve" Malbec, Mendoza	13
Markham Vineyards Merlot, Napa Valley	16
Bodegas Juan Gil Monastrell, Jumilla	13
Truchard Cabernet, Carneros	18
Juggernaut "Hillside Cab", California	14
Immortal Estate "Slope" Cabernet Sauvignon, Somoma	50

Draft Beer

Glass 8

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

Draft Wine

Glass 10 Carafe 30

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

Draft Cocktails

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

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, curacao, fresh lime juice, prickly pear, agave nectar

Last Drop Cocktails



Each 15

MANGO HABANERO RANCH WATER

Tres Generaciones Reposado, Mango Reàl, lime, Habanero Bitters, Topo Chico

FALL INTO PARADISE

El Dorado 12yr, sweet vermouth, lemon juice, pomegranate syrup, tiki bitters

SEDONA SUNSET

Blackberry infused Suncliffe Gin, St Germain, crème de cassis, lemon, thyme, egg white

APPLEY EVER AFTER

Apple infused AZ Mission vodka, maple syrup, ginger, lemon juice

NOTORIOUS F.I.G.

Fig infused Copper City bourbon, vanilla-balsamic syrup, Peychaud's bitters, black walnut bitters

Código 1530's Cocktails

Proudly featuring Código 1530's Tequila

BIKINI RITA (125 calories)

Código Blanco Tequila, organic agave, lime juice 16

TAKES TWO TO TANGO

Código Blanco Tequila, yuzu liqueur, amaro, hibiscus syrup, lime juice 18

PINEAPPLE SAMURAI

Pineapple-infused Código Blanco Tequila, Hakutsuru Sayuri Nigori, agave, Burlesque Bitters 19

TEQUILA MOCKINGBIRD

Orange and cinnamon infused Código Reposado Tequila, lemon juice, agave, egg white 19

PERFECT PALOMA

Código Reposado Tequila, pink grapefruit, lime, simple syrup, salt rim 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. The Blanco is perfected over a 15-day process. The rested tequilas are meticulously aged to taste in French White Oak red wine barrels procured from the Napa Valley.

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

THE PIG PEN

Choose any WhistlePig Rye whiskey served over Artisan Ice

WhistlePig PiggyBack	18
WhistlePig Farmstock	23
WhistlePig 10-year	28
WhistlePig 12-year	35
WhistlePig 15-year	65
WhistlePig Boss Hog 'Magellan's Atlantic' VII	130
WhistlePig Boss Hog 'Lapulapu's Pacific' VIII	130



WHISTLEPIG

-RYE WHISKEY-

Non-Alcoholic Cocktails

Each 12

Proudly featuring Seedlip Non-Alcoholic Cocktails

CACTUS BLOSSOM

Seedlip Garden, agave, lime, prickly pear, soda

BOBBING FOR APPLES

Seedlip Spice, vanilla syrup, organic apple juice

JUST PEACHY

Seedlip Grove, lemon juice, peach puree, simple syrup, soda

DESERT DONKEY

Seedlip Grove, Fever Tree ginger beer, fresh lime



SEEDLIP[®]
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

SCOTCH

Auchentoshan '3 Wood'	20
Balvenie Rum Cask 14yr	25
Balvenie 21yr Portwood	70
Caol Ila 12yr	20
G & M Tamdhu 8yr	12
Glenfiddich 12yr	15
Glenfiddich 26yr	120
Glenlivet 12yr	14
Glenmorangie 10yr	18
Glenmorangie La Santa	18
Glenmorangie Quinta Ruben	18
Glenmorangie Nectar D'or	18
Highland Park 12yr	18
Johnnie Walker Black	15
Johnnie Walker Blue	50
Lagavulin 16yr	30
Laphroaig 'Quarter Cask'	20
Macallan 12yr	20
Macallan 18yr	80
Oban 14yr	24

RYE WHISKEY

High Spire	14
High West 'Double Rye'	14
Masterson's Rye	25
Pikesville	20
Rittenhouse	15
Sazerac	11
Templeton	15
WhistlePig PiggyBack	18
WhistlePig Farmstock	23
WhistlePig 'Straight' 10 yr	28
WhistlePig 12 year	35
WhistlePig 15 year	65
WhistlePig 'Boss Hog'	130

BOURBON

1792 Ridgmont	12
Angel's Envy	17
Basil Hayden	16
Belle Meade	15
Blanton's	20
Booker's	30
Bulleit 10 Year	14
Cedar Ridge Iowa Bourbon	14
Copper City	14
Eagle Rare	13
EH Taylor 'Small Batch'	15
Elijah Craig 12yr	15
Four Rose's Single Barrel	15
High West 'Prairie'	14
Hirsch 'Reserve'	16
Jim Beam Orange	12
Knob Creek	16
Maker's Mark	12
Smooth Ambler	15
Woodford Reserve	15

IRISH WHISKEY

Jameson	14
Midleton	55
Redbreast 12 year	18
Tullamore Dew	12

OTHER WHISKEY

Crown Royal	12
Corsair 'Triple Smoke'	18
Jack Daniels	10
Kujira Ryukyu	100
Ransom "The Emerald"	28
Seagram's VO	10
Shinobu 'Blended'	20
Stranahan's Colorado	18
Whippersnapper	12

Featured Spirits

BRANDY/COGNAC

Araujo Grappa	20
Boulard Calvados	18
Cardenal Mendoza	22
Germain Robin	18
Giraud VSOP	16
Hardy Pineau Charentes	10
Hennessy Vsoop	30
Remy Martin XO	45

RUM

Brugal '1888'	15
Brugal Añejo	12
Brugal Extra Dry	10
Cruzan Spiced	10
Don Q 'Gran Añejo'	18
El Dorado 12 year	13
El Dorado 8 year	10
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 & Cross	12

AGAVE SPIRITS

Azuña Blanco	12
Azuña Black	25
Carreño Joven	30
Carreño 'Ensemble'	40
Casamigos Blanco	15
Casamigos Reposado	17
Casamigos Añejo	20
Casa Noble Añejo	16
Cazadores Reposado	15
Cincoro Blanco	21
Cincoro Reposado	26
Cincoro Añejo	35
Codigo 1530 Blanco	20
Codigo 1530 Reposado	30
Codigo 1530 Rosa	25
Don Julio Blanco	15
Don Julio Reposado	20
Don Julio Añejo	25
Don Julio '1942'	45
El Silencio Mezcal	13
El Tesoro 'Paradiso'	30
Fortaleza Blanco	20
Herradura Silver	12
Naran Mezcal	14

Featured Spirits



VODKA

AZ Distilling 'Mission'	10
Belvedere	13
Chopin	12
Grey Goose	13
Hangar One	13
Hangar One Citron	13
Hangar One Mandarin	13
Ketel One	11
Purity	15
Stoli Elite	18
Tito's	10

GIN

Aviation American Gin	12
AZ Distilling 'Commerce'	14
Bombay 'Sapphire'	12
Boomsma Genever	12
Botanist	14
Cadenhead 'Old Raj'	18
Hendricks	12
Miller's	14
Nolet's 'Reserve'	100
Plymouth	10
Tanqueray	10

CORDIALS

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

Port

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

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

Dessert Wines

Banfi 'Rosa Regale' Brachetto D'aqui, Piedmont	7
Michele Chiarlo 'Nivole' Moscato D'asti	7
Tenuta Polvaro 'Dulcis' Verduzzo, Veneto	8
La Tour Vieille Banyuls, France	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