

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
- ◊ 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



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

Truffle goat cheese dipping sauce 11 (v)

MAITAKE MUSHROOM TEMPURA

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

BAJA CRAB HUSH PUPPIES

Cabbage-jalapeño slaw, kimchi aioli 21

LON'S CAVIAR*

20 grams of select special kaluga caviar, house chips, citrus crema 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

Green papaya slaw, pickled onion, lime-avocado 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

Bob's 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 14 (gf)

ENHANCEMENTS

Chicken 8

Steak* 14

Shrimp 12

Salmon* 14

Ahi Tuna* 16

*Happy
Hour*
4 - 7 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 sauce, caramel sauce & passion fruit curd 19

JASMINE PANNA COTTA

Marinated seasonal melon, ginger meringue, citrus gel, mint tuile 12

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)

CORNMEAL CAKE

Rum roasted pecans, yogurt foam, stone fruit compote, blood peach sorbet 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

SWEET DREAMS

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

HERMOSA NIGHTCAP

Licor 43, brandy, Kahlua, coffee 14

CITRUS GOT REAL

Wheatly vodka, Licor 43, house-made
limoncello, vanilla syrup, egg whites 15

LIVIN' THE DREAMSICLE

Orange & Vanilla infused AZ Mission vodka,
orange juice, vanilla syrup, almond milk 15

LON'S ESPRESSO-TINI

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

LON'S IRISH COFFEE

Limavady Irish whiskey, ROC2 cold brew coffee,
whipped cream 15 Add Baileys \$3

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 Colombard, 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
1864 Castillo de Olite Chardonnay Navarra, Spain	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
Inglenook Cabernet	30
Adaptation Cabernet	40
Immortal Estate "Slope" Cabernet Sauvignon, Sonoma	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, curaçao, fresh lime juice, prickly pear, agave nectar

Last Drop Cocktails



Each 15

PRETTY IN PINK

Hendricks gin, hibiscus syrup, lime, blackberries, raspberries

COCOJITO

The Real McCoy 3 year rum, coconut, mint, lime

SEDONA SUNSET

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

EAST MEETS WEST

Thumb Butte Bloody Basin bourbon, Luxardo, yuzu

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

WHISTLING CABALLERO

Código Repo, WhistlePig Piggyback rye, WhistlePig maple syrup, orange bitters, black walnut bitters 20

PINEAPPLE JALAPEÑO RANCH WATER

Jalapeño & Pineapple infused Código Mezcal, lime, agave syrup, TopoChico 19

SMOKING POINT

Código Rosa, Código Mezcal, pomegranate, lime, agave, Peyschauds Bitters, egg white 19

PURPLE EMPEROR

Butterfly pea flower infused Código Blanco, yellow chartreuse, Crème de Peche, lemon, agave 18



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

COWBOY'S DREAM

Citrus infused PiggyBack Rye, agave, lemon, cranberry, egg white 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 SUMMER

Seedlip Grove, pineapple, lime, strawberry

HONEY BEE

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

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



BOURBON

1792 Ridgemont	12
Angel's Envy	20
Basil Hayden	25
Belle Meade	15
Booker's	30
Bulleit 10 Year	18
Cedar Ridge Iowa Bourbon	14
Copper City	14
Eagle Rare	13
EH Taylor 'Small Batch'	20
Elijah Craig 12yr	15
Four Rose's Single Barrel	25
High West 'Prairie'	14
Hirsch 'Reserve'	16
Knob Creek	16
Maker's Mark	14
Smooth Ambler	15
Three Chord Pinot Noir Barrel	23
Woodford Reserve	15

OTHER WHISKEY

Crown Royal	12
Corsair 'Triple Smoke'	18
Jack Daniels	10
Kujira Single Grain	25
Kujira Ryukyu	100
Ransom "The Emerald"	28
Seagram's VO	10
Stranahan's Colorado	18
Whippersnapper	12

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

IRISH WHISKEY

Jameson	14
Limavady Single Malt	20
Midleton	55
Redbreast 12 year	18
Tullamore Dew	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 La Santa	18
Glenmorangie Quinta Ruben	18
Glenmorangie Nectar D'or	18
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
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

Herradura	12
Fortaleza	20

Reposado

El Mayor	12
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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

Cincoro Blanco	30
Cincoro Reposado	40
Cincoro Añejo	50
Código 1530 Blanco	20
Código 1530 Reposado	30
Código 1530 Rosa	25
Código 1530 Anejo	35

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
Hangar One Mandarin	13
Ketel One	11
Purity	15
Stoli Elite	18
Tito's	10
Wheatly Vodka	10

GIN

Aviation American Gin	12
AZ Distilling 'Commerce'	14
Bombay 'Sapphire'	12
Boomsma Genever	12
Botanist	14
Cadenhead 'Old Raj'	18
Drumshanbo Gunpowder	16
Suncliff Gin	15
Hendricks	12
Miller's	14
Nolet's 'Reserve'	100
Plymouth	10
Tanqueray	10

RUM

Barsol Pisco	12
Brugal Añejo	12
Brugal Extra Dry	10
Cruzan Spiced	10
Don Q 'Gran Añejo'	18
El Dorado 8 yr	10
El Dorado 12 yr	17
Goslings 'Black Seal'	11
Grand Canyon Silver	11
Mount Gay Black Barrel	12
Novo Fogo Cachaca	12
Rum Bar Overproof	12
Smith & 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	14
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

Monteru Eau-de-vie	16
Boulard Calvados	18
Cardenal Mendoza	22
Germain Robin	18
Hardy Pineau Charentes	10
Hennessy VSOP	30
Remy Martin XO	45
Comadon XO Single Barrel	50

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