

# History of the Hermosa Inn

With the stroke of his brush, Lon Megargee skillfully captured Arizona history, 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.

His Casa Hermosa (handsome house), with its unmistakable charm and style, was influenced by Mexican and Spanish architecture, 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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# Happy Hour

Every Day 3pm - 6PM

## Beverages

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**Arizona Craft Canned Beer 5**

**Well Cocktails** - Vodka, Gin, Rum, Whiskey, Tequila **6**

**Draft Cocktails** - Hermosa Mule, House Margarita **7**

**Wines On Tap** - Chardonnay, Sauv Blanc, Pinot Noir, Cabernet **6**

## Food

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### BAR SNACKS 3

*Warm Crafted Olives*

*Tajín Popcorn*

*Marinated Cheese Curds*

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### BAR BITES

Parmesan Garlic Fries **8**

Chile Citrus Chicken Wings (6) **9**

Grilled Steak Tacos\* (3) **9**

Tortilla Chip Trio **10**

Grilled Beef Sliders\* (3) **10**

### CARAFE & CELLAR BOARD 28

Savor a sumptuous board of artisan meats + cheeses, featuring charcuterie house-cured in LON's underground wine cellar, served with house pickles, grilled bread, and a carafe of your choice of wine on tap

# Bar Snacks

*6 each or 3 for 15*

**Warm Crafted Olives**  
**Tajín Popcorn**  
**LON's Cheddar Crisps**  
**Marinated Cheese Curds**

## Plates to Share

### **FROM THE CELLAR 18**

artisan meats, cheeses, house pickles & grilled bread

Add carafe of wine 10

### **TORTILLA CHIP TRIO (v) 14**

guacamole, salsa & warm queso fundido

### **GRILLED CHICKEN WINGS 17**

chile-citrus glaze

### **CRISPY POTATOES 12**

tomato brava sauce, Chistorra, black garlic aioli, cilantro

### **PACIFIC MUSSELS\* 19**

Pernod, tomatoes, chistorra, herbs, grilled bread

### **PARMESAN GARLIC FRIES 9**

smoked chile aioli

### **HAMACHI CRUDO\* (gf) 19**

mango chamoy, pickled onion, cilantro vinaigrette

### **BLUE CRAB CAKES 17**

fennel citrus-salad, preserved lemon aioli

### **LOBSTER TEMPURA 24**

crispy chistorra, smoked chile aioli, citrus pickled peppers

### **CHICKEN + BLACK BEAN EMPANADAS 16**

avocado tomatillo salsa

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

# Sliders & Tacos

## **BLACK ANGUS BEEF SLIDERS\* (3) 15**

local cheddar, caramelized onions, garlic aioli  
house pickles, toasted brioche

## **SPICY CHICKEN SLIDERS (3) 14**

pickled cabbage slaw, local cheddar, smoked chile aioli

## **GRILLED STEAK TACOS\* (3) 16**

pickled onion, salsa verde, cotija cheese, pico de gallo

## **HALIBUT TACOS\* (3) 16**

avocado, aji-amarillo salsa, lime crema, cabbage



# Wood Fired Oven Flatbreads

## **PROSCIUTTO & TRUFFLE 16**

roasted fig, lemon arugula, truffle Parmesan

## **ROASTED SQUASH (v) 14**

smoked Gouda, walnut pesto, charred onions, feta

## **SPICY SCHREINER'S SAUSAGE 15**

roasted peppers, fennel, mozzarella

*All of our dishes are Instagram friendly...tag us @Hermosainn*

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

# Salads & Sandwiches

## **HERMOSA SALAD (v) 12**

compressed pear, Brie croutons, hazelnut brittle,  
pomegranate vinaigrette

## **RED GEM CAESER 12**

brioche croutons, Spanish anchovy, Parmesan,  
cracked pepper dressing

## **ADD ONS**

chicken 6	shrimp 10
steak* 10	salmon* 10

## **HOUSE GROUND BEEF BURGER\* 18**

local cheddar, garlic aioli, house pickles, lettuce, caramelized  
onion, tomato, brioche roll  
choice of fries or side salad

## **CORNED BEEF REUBEN 17**

sauerkraut, 1000 island, Swiss cheese, grilled marble rye,  
choice of fries or salad

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# Wines by the Glass

## Bubbles

- Belstar Prosecco, Italy 9**
- Campo Viejo Cave Brut Rose, Spain 9**
- Chandon Brut, California 12**
- Roederer Estate Brut, Anderson Valley 15**
- Nicolas Feuillatte Brut, Chouilly 24**
- Veuve Clicquot “Yellow Label” Brut, Reims 30**

## White

- Benvolio Pinot Grigio, Friuli-Grave 9**
- Diora Rosé, Monterey 10**
- Mont Gravet Colombard, Côtes de Gascogne 10**
- Maui Sauvignon Blanc, New Zealand 12**
- The Pairing Sauvignon Blanc, California 13**
- St. Urbans-Hof “Urban” Riesling, Mosel 9**
- Robert Mondavi Chardonnay, Napa Valley 14**
- Jadot Mâcon-Villages, Burgundy 15**
- Rombauer Chardonnay, Carneros 25**

## Red

- Bodegas Juan Gil Monastrell, Jumilla 12**
- Peirano Estate Merlot, Lodi 12**
- Valravn Zinfandel, Sonoma 14**
- Luna ‘Single Vineyard’ Malbec, Mendoza, Argentina 10**
- Adelsheim Pinot Noir, Willamette Valley 17**
- Fossil Point Pinot Noir, Edna Valley 14**
- Justin Cabernet, Paso Robles 15**
- Truchard Cabernet, Carneros 18**
- ZD Wines Cabernet, Napa Valley 25**
- Rodney Strong “Reserve” Cabernet, Sonoma 27**
- Mocali Brunello di Montalcino 36**
- Enroute “Les Pommes” Pinot Noir, Russian River 37**
- Lucien Boillot & Fils, Gevrey-Chambertin 38**
- Silver Oak Cabernet, Alexander Valley 40**

# Draft Beer

*(Glass - 8)*

**Four Peaks Golden Lager**  
**Mother Road Tower Station IPA**  
**Barrio Brewing Co. Barrio Rojo**  
**Helton Valley Venom Pilsner**  
(subject to change seasonally)

# Draft Wine

*(Glass - 8 / Carafe - 28)*

**Dark Horse Chardonnay - California**  
**Domaine Coupage Sauvignon Blanc - France**  
**Dark Horse Cabernet - California**  
**Domaine Coupage Pinot Noir - France**

# Draft Cocktails

*(Glass - 10 / Carafe - 35)*

## **HERMOSA MULE**

AZ Distilling Mission vodka & house made ginger beer

## **HOUSE MARGARITA**

3 Amigos Blanco & Sun Orchard citrus

# Arizona Craft Canned Beer \$6

**San Tan Hefeweizen, Chandler**  
**Grand Canyon American Pilsner, Williams**  
**Papago Orange Blossom Ale, Scottsdale**  
**Four Peaks Peach Ale, Tempe**  
**Mudshark Desert Magic IPA, Lake Havasu**  
**Huss Scottsdale Blonde Ale, Tempe**  
**Four Peaks Kiltlifter Scottish Ale, Tempe**  
**Mudshark Full Moon White, Lake Havasu**  
**Barrio Brewing Co Citrazona IPA, Tucson**

## House Bottled Cocktails 14

### **THE STETSON**

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

### **SOUTHERN CHARM**

Herradura Silver tequila, crème de cassis, lime juice, jalapeño-pineapple syrup

### **YUZU BREEZE**

Purity vodka, Luxardo Maraschino, yuzu liqueur, lemon juice, pomegranate molasses

### **PAINTED DESERT**

Grand Canyon rum, Barrows ginger, mango, lime juice

## Last Drop Cocktails 14

### **LAST DROP**

Del Bac Last Drop 'Private Barrel' whiskey, Luxardo Apricot, sweet vermouth, blood orange

### **HIDDEN GEM**

AZ Distilling Co. Commerce gin, cucumber basil syrup, lemon juice, curacao

### **BUCKET LIST**

Belvedere vodka, St Germain, Amaro Montenegro, lemon juice, mint tea syrup

### **BEE'S KNEES LAVENDER SOUR**

Botanist Gin, honey lavender syrup, purple sugar, lemon juice



# Azuñia Cocktails

**\*Proudly featuring organic Azuñia tequila\***

**BIKINI RITA 15 (125 calories)**

Azuñia Blanco tequila, organic agave, fresh lime juice

**PERFECT PALOMA 15**

Azuñia Blanco tequila, pink grapefruit, lime, simple, salt rim

**SPIRIT OF THE BORDER 18**

Azuñia Reposado, Ancho Reyes, key lime, blood orange puree, Aleppo chile salt rim

**WHITE PEACH TEQUILA MOJITO 18**

Azuñia Reposado, fresh mint, white peach puree, fresh lime

**BLACK AGAVE OLD FASHIONED 25**

Azuñia Black, rye whiskey, Peychauds bitters, torched orange, cherry



**\*Azuñia Tequila is smooth, clean, quality craft tequila.**

**Family owned and operated, Azuñia has created exceptional tequila for over 20 years. Made with 100% pure Weber Blue Agave.**

# Whistlepig Cocktails

**\*Proudly featuring Whistlepig Rye Whiskey\***

## **HOGWASH 20**

Barrel aged and bacon washed Whistlepig Farmstock Rye, Carpano Antica Vermouth, mole bitters

## **OINK FASHIONED 25**

Whistlepig 10 year, Whistlepig barrel aged maple syrup, orange sunshine bitters

## **THIS LITTLE PIGGY**

Choose any Whistlepig Rye Whiskey served over Artisan Ice

Whistlepig PiggyBack **18**

Whistlepig Farmstock 'Crop 3' **23**

Whistlepig 10 year **28**

Whistlepig 12 year **35**

Whistlepig 15 year **65**

Whistlepig Boss Hog 'Spirit of Mauve' **130**

Whistlepig Boss Hog 'Samurai Scientist' **130**



# Seedlip Non-Alcoholic Cocktails

## 12

### **WATERMELON SOUR**

Seedlip Garden, Basil & Watermelon Shrub, Egg Whites

### **HEDGE YOUR BETS**

Seedlip Spice, Seasonal Puree, Grapefruit Juice, Lemon Juice

### **PALO CRISTI PANOMA**

Seedlip Spice, Grapefruit, Lime, Simple Syrup, Soda

### **MOSCOW DONKEY**

Seedlip Grove, Fever Tree Ginger Beer, Fresh Lime

### **MINOSA**

Seedlip Grove, Fresh Orange Juice, Soda



**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 Spirits

## SCOTCH

Auchentoshan '3 Wood' 20  
Balvenie Rum Cask 14yr 25  
Balvenie 21yr Portwood 70  
Caol Ila 12yr 20  
Dewars 12  
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  
Springbank 10yr 18

## BOURBON

1792 Ridgmont 12  
Angel's Envy 17  
Basil Hayden 16  
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  
Knob Creek 16  
Maker's Mark 12  
Orphan Barrel 'Rhetoric' 50  
Smooth Ambler 15  
Woodford Reserve 15

## 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  
Redbreast 12 year 18  
Tullamore Dew 12

# Featured Spirits

## **OTHER WHISKEY**

Crown Royal 12  
Corsair 'Triple Smoke' 18  
Del Bac 'Clear' Mesquite 14  
Del Bac 'Distillers Cut' 25  
Del Bac 'Private' #1108 22  
George Dickel #12 10  
High West 'Campfire' 20  
Jack Daniels 10  
Ransom "The Emerald" 28  
Seagram's VO 10  
Stranahan's Colorado 18  
Whippersnapper 12

## **BRANDY/COGNAC**

Araujo Grappa 20  
Boulard Calvados 18  
Cardenal Mendoza 22  
Cles des Ducs VSOP 14  
Germain Robin 18  
Giraud VSOP 16  
Hardy Pineau Charentes 10  
Hennessy Vsop 30  
Hine '1981' 40  
Remy Martin XO 45  
Tariquet 15 year 28

## **AGAVE SPIRITS**

Azuñia Blanco 12  
Azuñia Reposado 15  
Azuñia Black 25

Carreño Joven 30  
Carreño 'Ensemble' 40  
Casa Noble Anejo 16  
Cazadores Reposado 15  
Cincoro Blanco 21  
Cincoro Reposado 26  
Cincoro Anejo 35  
Don Julio Blanco 15  
Don Julio Añejo 25  
Don Julio '1942' 45  
El Mayor Reposado 12  
El Silencio Mezcal 13  
El Tesoro 'Paradiso' 30  
Fortaleza Reposado 20  
Herradura Silver 12

## **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

# Featured Spirits

## VODKA

AZ Distilling 'Mission' 10  
Belvedere 13  
Canyon Diablo 'Rose' 10  
Charbay grapefruit 14  
Chase Potato 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  
Zubrowka 12

## GIN

AZ Distilling 'Commerce' 14  
Bombay 'Sapphire' 12  
Boomsma Genever 12  
Botanist 14  
Cadenhead 'Old Raj' 18  
Caskwerks 10  
Death's Door 11  
Hendricks 12  
Miller's 14  
Nolet's 'Reserve' 100  
Plymouth 10  
Sun Liquor Gun Club 11  
Tanqueray 10

## CORDIALS

Amarula 12  
Ancho Reyes 10  
Ancho Verde 10  
Aperol 10  
Baileys 12  
Benedictine 14  
Campari 11  
Caskwerks Apple Pie 10  
Chartreuse Green 18  
Chartreuse Green VEP 25  
Chartreuse Yellow 18  
Chartreuse Yellow VEP 25  
Cynar 10  
Drambuie 12  
Fernet Branca 10  
Frangelico 10  
Galliano 12  
Grand Marnier 14  
Kahlua 10  
Lucano Amaro 11  
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

# Port

Four Vines Zinfandel 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 25  
Taylor Fladgate 40 Year Tawny 40  
Warre’s Warrior Porto 8

# Sherry & Madeira

Madeira, ‘Boston Bual’ 12  
Madeira, ‘Charleston Sercial’ 12  
Sherry, Marques De Poley Oloroso 11  
Sherry, Lustau Manzanilla 10  
Sherry, Lustau Pedro Ximenez 12  
Sherry, Sandeman ‘Don Fino’ 7

# Dessert Wines

Banfi ‘Rosa Regale’ Brachetto D’aqui, Piedmont 7  
Château Ramond Lafon Sauternes France 20  
Donnafugata ‘Ben Ryé’ Passito, Sicilia 15  
Jackson-Triggs Vidal Icewine, Niagara Peninsula 11  
La Tour Vieille Banyuls, France 10  
Michele Chiarlo ‘Nivole’ Moscato D’asti 7  
Pacific Rim ‘Vin De Glaciere’, Central Coast 12  
Royal Tokaji ‘Red Label’ Hungary 25  
Tenuta Polvaro ‘Dulcis’ Verduzzo, Veneto 8

# Desserts

## **CHURRO TREE TO SHARE 18**

cinnamon sugar churros, horchata cream, Mexican chocolate, strawberries

## **COFFEE CRUNCH 11**

cold brew ice cream, chocolate espresso beans, almond crunch, warm Frangelico cream

## **MAPLE CRÈME BRÛLÉE TART 11**

pecan brittle, caramelized persimmon

## **LON'S SIGNATURE CANDY BAR 11**

chili spiced ganache, Marcona nougatine, salted caramel sauce, brown butter ice cream

## **WARM FIG + APPLE CROSTATA 11**

goat cheese gelato

# After Dinner Drinks

## **100 YEARS OF TAWNY PORT 50**

Taylor Fladgate 10 year, 20 year, 30 year, and 40 year

## **MONSOON SPLIT 12**

Rum, crème de banana, crème de cacao, pineapple

## **SUMMER NIGHTCAP 12**

Licor 43, Kahlua, brandy, cold brew, cream

## **PARADISE VALLEY SUNSET 12**

AZ Distilling 'Mission' vodka, house made limoncello, rhubarb syrup

## **HOUSE MADE LIMONCELLO 12**

served cold with a lemon twist