

# 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.

## Contents...

<b>Last Drop Food Menu.....</b>	<b>2-3</b>
<b>Happy Hour.....</b>	<b>4</b>
<b>Dessert Menu - After Dinner Drinks.....</b>	<b>5-6</b>
<b>Wines by the Glass.....</b>	<b>7</b>
<b>Beer - Draft Wine - Cocktails.....</b>	<b>8</b>
<b>Hand Crafted Cocktails.....</b>	<b>9-11</b>
<b>Seedlip Non-Alcoholic Cocktails.....</b>	<b>12</b>
<b>Featured Spirits.....</b>	<b>13-15</b>
<b>Port - Sherry - Dessert Wines.....</b>	<b>16</b>

# Bar Snacks

(Available 2pm-Close)

*7 each or 3 for 18*

**Warm, Crafted Olives**

**Buttered, Smoked Salt Popcorn**

**Roasted Pepper Hummus- Grilled Pita**

**Raw Seasonal Vegetables- Crow's Dairy Quark Dressing**

## Plates to Share

### **FROM THE CELLAR**

Artisan meats & cheeses, apples, olives, walnuts,  
stone ground mustard, plum jam, toasted paesano bread 24

Add carafe of wine 10

### **MEGARGEE TRIO**

Crispy corn tortilla chips with warm queso, guacamole, and  
roasted salsa rojo 16 (v)

### **LOBSTER & SHRIMP TEMPURA**

Smoked chili aioli, citrus pickled peppers, cilantro 26

### **BLUE CRAB CAKES**

Three crab cakes, fennel-citrus salad, preserved lemon aioli 21

### **PARMESAN GARLIC FRIES**

Smoked chili aioli 10 (v)

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

# Sliders, Tacos & Burgers

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

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

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

Pickled onion, salsa verde, cotija cheese,  
pico de gallo 16

## **GRILLED SHRIMP TACOS (3)**

Avocado-lime crema, cabbage, aji-amarillo salsa 16

## **STETSON BURGER\***

White cheddar, pickles, caramelized onion, lettuce,  
tomato, garlic aioli, fries or salad 18

Add sunny egg\* 4

# Salads

## **HERMOSA SALAD**

Compressed pear, Brie croutons,  
hazelnut brittle, pomegranate vinaigrette 13 (v)

## **CAESAR**

Hearts of romaine, ancho croutons, and  
shaved Grana Padano 14, Add anchovy 3

## **ENHANCEMENTS**

GRILLED CHICKEN 6

SAUTEED SHRIMP 12

SEARED AHI TUNA\* 14

GRILLED STEAK\* 14

PAN SEARED SALMON\* 12

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

# Happy Hour

Every Day 3pm - 6pm

## 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 mixologists to make you a cocktail **12**

## Food

---

### BAR SNACKS 5

*Warm, Crafted Olives*

*Buttered, Smoked Salt Popcorn*

*Roasted Pepper Hummus- Grilled Pita*

*Raw Seasonal Vegetables- Crow's Dairy Quark Dressing*

### BAR BITES

Megargee Trio- warm queso, guacamole & salsa **12**

Parmesan Garlic Fries **8**

Grilled Beef Sliders\* (3) **12**

Grilled Steak Tacos\* (3) **12**

### CARAFE & CELLAR BOARD 34

Savor a sumptuous board of artisan meats & cheeses, apples, olives, walnuts, stone ground mustard, plum jam, toasted paesano bread and a carafe of your choice of wine

# Desserts

## **CHURRO TREE TO SHARE**

Cinnamon sugar churros, Mexican chocolate, dulce de leche caramel, strawberry compote 18

## **KEY LIME PIE**

Honey graham crust, whipped vanilla cream, Tequila-citrus sauce, blueberry compote 13

## **LON'S SEASONAL CANDY BAR**

Coffee ganache, candied hazelnuts, espresso gelato 13

## **AFFOGATO**

Cold-brew coffee ice cream, caramel chocolate rim, fresh poured espresso 13 (gf)

## **APPLE AND FIG CROSTATA**

Caramelized apples, fig jam, fresh figs, apple cider sauce, vanilla bean gelato 13

## **PEANUT BUTTER MOUSSE**

Chocolate cake crumble, candied peanuts, brûléed banana slices 13 (gf)

# After Dinner Drinks

## **100 YEARS OF TAWNY PORT**

Taylor Fladgate 10 year, 20 year, 30 year, and 40 year. 50

## **HOT BUTTERED RUM**

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

## **PUMPKIN PATCH**

AZ Mission vodka, Baileys, Pumpkin Reàl, vanilla syrup 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

<b>Belstar Prosecco, Italy</b>	<b>9</b>
<b>Campo Viejo Cave Brut Rose, Spain</b>	<b>9</b>
<b>Roederer Estate Brut, Anderson Valley</b>	<b>15</b>
<b>Chandon Brut, California</b>	<b>12</b>
<b>Veuve Clicquot “Yellow Label” Brut, Reims</b>	<b>30</b>

## White

<b>Long Meadow Ranch Rosé, Anderson Valley</b>	<b>13</b>
<b>Gryphon Crest Feinherb Riesling, Mosel</b>	<b>11</b>
<b>Mont Gravet Colombard, Côtes de Gascogne</b>	<b>10</b>
<b>Benvolio Pinot Grigio, Friuli-Grave</b>	<b>9</b>
<b>Domaine La Villaudiere Sancerre, France</b>	<b>16</b>
<b>Whitehaven Sauvignon Blanc, Marlborough</b>	<b>11</b>
<b>Cade Sauvignon Blanc, Napa Valley</b>	<b>17</b>
<b>The Pairing Sauvignon Blanc, California</b>	<b>13</b>
<b>Jadot Mâcon-Villages, Burgundy</b>	<b>15</b>
<b>Frog’s Leap Chardonnay, Napa Valley</b>	<b>16</b>
<b>Niner Chardonnay, Edna Valley, San Luis Obispo</b>	<b>13</b>
<b>Rombauer Chardonnay, Carneros</b>	<b>25</b>

## Red

<b>Truchard Pinot Noir, Carneros</b>	<b>15</b>
<b>Ken Wright Cellars Pinot Noir, Willamette Valley</b>	<b>18</b>
<b>Enroute “Les Pommes” Pinot Noir, Russian River</b>	<b>37</b>
<b>Antinori Red Blend, Tuscany</b>	<b>14</b>
<b>Trivento “Golden Reserve” Malbec, Mendoza</b>	<b>13</b>
<b>Markham Vineyards Merlot, Napa Valley</b>	<b>16</b>
<b>Bodegas Juan Gil Monastrell, Jumilla</b>	<b>13</b>
<b>Truchard Cabernet, Carneros</b>	<b>18</b>
<b>Juggernaut “Hillside Cab”, California</b>	<b>14</b>
<b>Post &amp; Beam by Far Niente Cabernet, Napa Valley</b>	<b>25</b>
<b>Jordan Cabernet Sauvignon, Alexander Valley</b>	<b>40</b>

## Draft Beer

*(Glass - 8)*

**Barrio Brewing Co. Mocha Java Stout**  
**Mother Road Tower Station IPA**  
**Huss Brewing Co. Scottsdale Blonde**  
**Helton Valley Venom Pilsner**  
(subject to change seasonally)

## Draft Wine

*(Glass - 10 / Carafe - 30)*

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

## Draft Cocktails

*(Glass - 12 / Carafe - 38)*

### **HERMOSA MULE**

AZ Distilling Mission vodka & house made ginger beer

### **HOUSE MARGARITA**

3 Amigos Blanco & Sun Orchard citrus

## Arizona Craft Canned Beer \$8

**State 48 Pilsner, Phoenix**

**Four Peaks Peach Ale, Tempe**

**Four Peaks "WOW" Wheat, Tempe**

**Papago Orange Blossom Ale, Scottsdale**

**Four Peaks Killlifter 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 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 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 Suncliffè 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

# Casamigos Cocktails

**\*Proudly featuring Casamigos tequila\***

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

Casamigos Blanco Tequila, organic agave, lime juice 16

## **TAKES TWO TO TANGO**

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

## **PINEAPPLE SAMURAI**

Pineapple-infused Casamigos Blanco Tequila, Sayuri saké, agave, Burlesque Bitters 19

## **TEQUILA MOCKINGBIRD**

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

## **PERFECT PALOMA**

Casamigos Reposado Tequila, pink grapefruit, lime, simple syrup, salt rim 19



**\*Casamigos ultra-premium tequilas are made from the finest hand-selected 100% Blue Weber agaves, grown in the rich red clay soil and cool climate of the Highlands of Jalisco, Mexico.\***

# WhistlePig Cocktails

**\*Proudly featuring WhistlePig Rye Whiskey\***

## **HOGWASH**

Barrel-aged and bacon-washed WhistlePig PiggyBack rye, Carpano Antica vermouth, mole 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 'Crop 3' **23**

WhistlePig 10 year **28**

WhistlePig 12 year **35**

WhistlePig 15 year **65**

WhistlePig Boss Hog 'Magellan's Atlantic' **130**



# Seedlip Non-Alcoholic Cocktails

## 12

### **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**<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  
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

## BOURBON

1792 Ridgemont 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

## 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  
Midleton 55  
Redbreast 12 year 18  
Tullamore Dew 12

# Featured Spirits

## 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

## BRANDY/COGNAC

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

## AGAVE SPIRITS

Azuñia Blanco 12  
Azuñia Reposado 15  
Azuñia 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 '1942' 45  
El Silencio Mezcal 13  
El Tesoro 'Paradiso' 30  
Herradura Silver 12  
Naran Mezcal 14

## 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  
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  
Zubrowka 12

## GIN

AZ Distilling 'Commerce' 14  
Bombay 'Sapphire' 12  
Boomsma Genever 12  
Botanist 14  
Cadenhead 'Old Raj' 18  
Caskwerks 10  
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  
Cynar 10  
Drambuie 12  
Fernet Branca 10  
Frangelico 10  
Grand Marnier 14  
Guillaumette Genepi 20  
Kahlua 10  
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	25
Taylor Fladgate 40 Year Tawny	40

# Sherry & Madeira

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

# Dessert Wines

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