

# 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>Wines by the Glass.....</b>	<b>2</b>
<b>Beer - Draft Wine - Cocktails.....</b>	<b>3</b>
<b>Hand Crafted Cocktails.....</b>	<b>4-7</b>
<b>Last Drop Food Menu.....</b>	<b>8-10</b>
<b>Featured Spirits.....</b>	<b>11-13</b>
<b>Port - Sherry - Dessert Wines.....</b>	<b>14</b>
<b>Dessert Menu - After Dinner Drinks.....</b>	<b>15</b>
<b>Happy Hour.....</b>	<b>16</b>

# 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**
- Perrin "Reserve" Cotes Du Rhone 10**
- Mont Gravet Colombard, Côtes de Gascogne 10**
- Sea Pearl Sauvignon Blanc, Marlborough 11**
- St. Supery Sauvignon Blanc, Napa Valley 12**
- St. Urbans-Hof Riesling, Mosel 9**
- Curran Grenache Blanc, Santa Barbara 12**
- Rodney Strong Chardonnay, Sonoma 12**
- Jadot Mâcon-Villages, Burgundy 15**
- Rombauer Chardonney, Carneros 25**

## Red

- Bodegas Juan Gil Monastrell, Jumilla, Spain 12**
- Perelada '5 Finques Reserva' Blend Emporda, Spain 14**
- St Clement Merlot, Napa Valley 10**
- Seghesio Zinfandel, Sonoma 12**
- Luna 'Single Vineyard' Malbec, Mendoza, Argentina 10**
- Davis Bynum Pinot Noir, Russian River Valley 16**
- Baileyana 'Firepeak' Pinot Noir, Edna Valley 15**
- Tait Family Winery Shiraz Blend, Barossa Valley 15**
- Enos Cabernet, Sonoma 14**
- Justin Vineyards Cabernet, Paso Robles 16**
- ZD Wines Cabernet, Napa Valley 25**

# Draft Beer

*(Glass - 8)*

**Four Peaks Golden Lager**  
**Mother Road Tower Station IPA**  
**Barrio Brewing Co. Barrio Rojo**  
**Barrio Brewing Co. Mocha Java Stout**  
(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, jalepeño-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

# Azuña Cocktails

**\*Proudly featuring organic Azuña tequila\***

**BIKINI RITA 15 Happy Hour 12 (125 calories)**

Azuña Blanco tequila, organic agave, fresh lime juice

**PERFECT PALOMA 15 Happy Hour 12**

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

**SPIRIT OF THE BORDER 18 Happy Hour 15**

Azuña Reposado, Ancho Reyes, key lime, blood orange puree, aleppo chile salt rim

**WHITE PEACH TEQUILA MOJITO 18 Happy Hour 15**

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

**BLACK AGAVE OLD FASHIONED 25 Happy Hour 20**

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



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

**Family owned and operated, Azuña 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 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.**

# Bar Snacks

*6 each or 3 for 15*

heirloom popcorn - salt & vinegar  
fire roasted marinated olives  
sweet & spicy nut clusters  
roasted jalapeño hummus - house-made pita  
marinated goat cheese curds  
raw & pickled seasonal vegetables - with quark “ranch”

## Plates to Share

### **FROM THE CELLAR 15**

artisan meats, cheeses, house pickles & grilled bread

### **TORTILLA CHIP TRIO 14**

guacamole, salsa & queso dip

### **CUTINO HOT SAUCE with CHEDDAR PORK RINDS 13**

choice of: jalapeno, chipotle, habanero (keep the bottle)

### **LOBSTER TEMPURA 24**

shishito peppers, red onion, aji-amarillo aioli

### **LAMB MEATBALLS 14**

local lamb, house-made pita, goat cheese ranch, tomato jam

### **SWEET POTATO & PEPPER JACK EMPANADAS 8**

mole sauce & pickled onions

### **BLUE CRAB CAKES 17**

fennel-orange salad, Old Bay aioli

### **BLISTERED SHISHITO PEPPERS 9**

shishito & sweet peppers, lime salt

### **PARMESAN TRUFFLE FRIES 9**

truffle dipping sauce

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



# Sliders & Tacos

## **WAGYU BEEF SLIDERS (3) 14**

local cheddar, caramelized onions, Blackstone dressing  
house pickles, brioche roll

## **TACOS (3) 14**

house made tortilla, cabbage, pickled onion, cilantro,  
jalapeno, cotija cheese

**choice of:**

**fried chicken with aji-amarillo aioli**  
**shredded beef with barbacoa sauce**  
**halibut with salsa verde**



## Wood Fired Oven Pizzas

### **MARGHERITA 12**

goat cheese curds, roasted tomatoes,  
Parmesan, garden basil

### **ITALIAN 14**

stracciatella cheese, Parmesan, olives  
fennel salami, herbs

### **SMOKED SALMON 14**

creme fraiche, pickled onions, fried capers  
baby greens

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

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# Sandwiches & Salads

## **HERMOSA SALAD 11**

local greens, Crow's Dairy goat cheese, apples, pecans, pomegranate vinaigrette

## **GEM LETTUCE "CAESAR" 11**

roasted garlic dressing, shaved Parmesan, paprika crouton, white anchovy

## **ADD ONS**

- grilled chicken 6
- crisp Nueske bacon 6
- \*Scottish salmon 10
- sautéed shrimp 10

## **\*LOCAL WAGYU BEEF BURGER 18**

local cheddar, Blackstone dressing, house pickles, gem lettuce, caramelized onion, tomato, Noble soft roll, choice of fries or side salad

## **SMOKED TURKEY CLUB 15**

bacon, garlic aioli, avocado, tomato, gem lettuce, wheat bread choice of fries or side salad

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# Featured Spirits

## SCOTCH

Ardbeg 'Uigeadial' 23  
Auchentoshan '3 Wood' 20  
Balvenie Rum Cask 14yr 25  
Balvenie 21yr Portwood 70  
Caol Ila 12yr 20  
Dewars 12  
Glenfiddich 12yr 15  
Glenfiddich 26yr 120  
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  
Tobermory 10yr 16

## 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  
Woodford Reserve 15

## RYE WHISKEY

High Spire 14  
High West 'Double Rye' 14  
Pikesville 20  
Rittenhouse 15  
Sazerac 11  
Templeton 15  
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  
Del Bac 'Clear' Mesquite 14  
Del Bac 'Private' #794 20  
Del Bac 'Private' #1108 22  
George Dickel #12 10  
High West 'Campfire' 20  
Jack Daniels 10  
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 'Napolean' 28  
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

Cazadores Reposado 15  
Del Maguey 'Vida' 18  
Don Julio Blanco 15  
Don Julio Reposado 20  
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  
Tapatio Añejo 15  
Tapatio Blanco 11

## RUM

Brugal '1888' 15  
Brugal Anejo 12  
Brugal Extra Dry 10  
Don Q 'Gran Anejo' 18  
Don Q 'Spiced' 10  
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  
Zacapa 18

# 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  
Ketel One 11  
Tito's 10  
Purity 15  
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

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

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 chiaro '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 ice cream,  
Mexican chocolate, strawberries

## **blood orange semolina cake 11**

meyer lemon curd, citrus marmalade, olive oil ice cream

## **flourless chocolate cake 11**

cocoa nib crumble, candied orange marshmallow,  
whiskey cherry compote

## **strawberry-goat cheese panna cotta 11**

pistachio crumble, shortbread cookie, lemon syrup

## **lon's signature candy bar 11**

chili spiced ganache, marcona almonds, crispy feuilletine,  
salted caramel sauce, caramelia ice cream

## **3 scoops of house made ice cream or sorbet 11**

ask your server about our seasonal flavors

# After Dinner Drinks

## **100 Years of Tawny Port 50**

taylor fladgate 10 year, 20 year, 30 year, and 40 year

## **Tuaca Toddy 12**

Tuaca, fresh lemon, honey, and hot water

## **café hermosa 12**

Bailey's irish cream, Kahlua, Tempus Fugit cacao,  
Luxardo amaretto, coffee

## **hot buttered rum 12**

butter infused Smith & Cross rum, cinnamon, clove

## **homemade lemoncello 12**

served cold with a lemon twist

# Happy Hour

Every Day 4pm - 7pm

Arizona craft canned beer 5

wines on tap 6

draft cocktails 7

well cocktails 6

Titos cocktails 8

featured Azuñia cocktails 12, 15, 20

## THE LAST DROP DUO 23

choice of any two beers, draft wine, or draft cocktails and choice of any food item (excluding lobster tempura to share)

## CARAFE & CELLAR 28

enjoy our from the cellar board of artisan meats & cheeses with house pickles and grilled bread with a carafe of your choice of wine on tap

## BEEF TACOS (3) 9

## WAGYU BEEF SLIDERS (3) 10

## HALF PRICE BAR SNACKS 3

heirloom popcorn - salt & vinegar

fire roasted marinated olives

sweet & spicy nut clusters

roasted jalapeño hummus - house-made pita

marinated goat cheese curds

raw & pickled seasonal vegetables - with quark "ranch"