

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 cow-puncher, 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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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
- Jacquart "Mosaïque" Brut, Reims 22
- Veuve Clicquot "Yellow Label" Brut, Reims 30

White

- Benvolio Pinot Grigio 9
- L'Acote Rose 9
- Mont Gravet Colombard 8
- Infamous Goose Sauvignon Blanc 10
- St. Supery Sauvignon Blanc 12
- St. Urbans-Hof Riesling 9
- Rodney Strong 'Chalk Hill' Chardonnay 10
- Tolosa "No Oak" Chardonnay 12
- Robert Mondavi Chardonnay 14
- Barnett Vineyards Chardonnay 18

Red

- Bodegas Juan Gil Monastrell 12
- La Ginestra Chianti 11
- Milbrandt 'Traditions' Merlot 10
- Seghesio Zinfandel 12
- Zolo 'Estate' Malbec 10
- Loscano Cabernet 10
- Enos Cabernet 14
- Cadaretta Cabernet 18
- ZD Cabernet 25
- Roco 'Gravel Road' Pinot Noir 12
- Baileyana 'Firepeak' Pinot Noir 15
- Migration by Duckhorn Pinot Noir 18

Draft Beer

(Glass - 8 / Growler - 28)

Proudly featuring McFate Brewing Co.

Lon's Hoppy Lager

Halfway to Hefen

Local Lager

Fateful IPA

(subject to change seasonally)

Draft Wine

(Glass - 8 / Carafe - 28)

Dark Horse Chardonnay - California

A-22 Pinot Grigio - Italy

Old Soul Cabernet - California

Domaine Coupage Malbec - France

Draft Cocktails

(Glass - 10 / Carafe - 35)

HERMOSA MULE

AZ Distilling Mission vodka & house made ginger syrup

HOUSE MARGARITA

3 Amigos Blanco, Sun Orchard citrus

Ask your server for flavor options

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

Prescott Ponderosa IPA, Prescott

Prescott Liquid Amber Ale, Prescott

House Bottled Cocktails 14

THE STETSON

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

PINK LADY

Grand Canyon Distillery Silver rum, Luxardo Apricot liqueur, Triplum curacao, simple syrup, cherry bitters

SILVER TONGUE

Shinobu blended whiskey, Tempus Fugit Creme de Banana, Drambuie, orange juice, Mi Casa Bitters

PAINTED DESERT

Matusalem Platino rum, Barrows ginger, mango, lime juice

High Society

'42 DAISY 40

Don Julio 1942 tequila, Grand Marnier, key lime juice

LINCOLN SIDECAR 50

Remy Martin XO cognac, Luxardo Triplum, lemon juice

LOST DUTCHMAN 60

Whistlepig 15 year rye, Carpano Antica, curacao, Angostura bitters

TALL IN THE SADDLE 125

Nolet's 'The Reserve' dry gin, Carpano Antica, Montenegro Amaro

Azunia Cocktails

Proudly featuring all organic Azunia tequila

BIKINI RITA 15 Happy Hour 12 (125 calories)

Azunia blanco tequila, organic agave, fresh lime juice=

PERFECT PALOMA 15 Happy Hour 12

Azunia blanco tequila, pink grapefruit, lime, simple, salt rim

SPIRIT OF THE BORDER 18 Happy Hour 15

Azunia reposado, Ancho Reyes, key lime, blood orange puree, aleppo chile salt rim

RESTED MANHATTAN 18 Happy Hour 15

Azunia reposado, Cocchi Di Torino sweet vermouth, Angostura bitters, cherry

BLACK AGAVE OLD FASHIONED 25 Happy Hour 20

Azunia black, rye whiskey, Peychauds bitters, torched orange, cherry

***Azuñia Tequila is smooth, clean craft quality tequila with authentic flavor from the local terroir in every sip.**

Family-owned-and-operated, Azunia has created exceptional tequila for over 20 years. Made with 100% pure Weber Blue Agave grown in dedicated fields of the Jalisco valleys, harvest by hand.*

Cocktails 14

THE LAST DROP

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

PALO CRISTI SOUR

AZ Distilling Mission vodka, Lillet Blanc, lemon juice,
black cherry

HOPI BOOMERANG

Zubrowka Bison Grass vodka, Aquavit, kiwi, lime juice, soda

CAMELBACK COCKTAIL

George Dickel Tennessee Whisky, Frangelico,
house peach bitters

HAMILTON ON GILA

Del Bac 'Clear' mesquite smoked whiskey, Averna Amaro,
Cocchi di Torino sweet vermouth

CACTUS Y CAMPARI CUP

Campari, Three Wells prickly pear liqueur, rosé wine,
agave, soda

SOUR OLD MAN ON PATROL

Laphroaig 'Quarter Cask' Scotch, Lillet Blanc, Warrior Porto,
cinnamon syrup, lemon juice, Angostura bitters

NATIVE NEDDY

Caskwerks gin, Chateau Aube liqueur, prickly pear puree,
lime juice

BEE'S KNEES LAVENDER SOUR

Three Wells 'Mount Lemon' gin, honey lavender syrup,
lemon juice, purple sugar

Cocktails 14

OVERLAND TROUT

Bacon Fat Copper City bourbon, maple syrup,
Angostura bitters

SONORAN ROSE

Canyon Diablo prickly pear vodka, Strega, Giffard Orgeat,
lemon juice, rhubarb bitters

TAMARIND SHADOW

Pikesville Rye, lemon juice, tamarind syrup, Amaro Nonino

THE DUDE

Del Bac 'Dorado' mesquite smoked whiskey,
Ancho Reyes Verde, Tempus Fugit Crème de Banana,
lime juice, chili salt rim

AVIATION

Caskwerks gin, Luxardo Maraschino, Creme de Violette,
lemon juice

PAPER PLANE

Aperol, Amaro Nonino, Very Old Barton bourbon,
lemon juice

HEMINGWAY

Brugal Extra Dry rum, Luxardo Maraschino, lime juice,
grapefruit juice

EL DIABLO

El Mayor Reposado tequila, Creme de Cassis, lime juice,
ginger beer

MARTINEZ

Hayman's Old Tom gin, Cocchi di Torino vermouth,
Luxardo Triplum, Angostura bitters

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

beef & pineapple jerky

raw & pickled seasonal vegetables - with quark “ranch”

Plates to Share

SWEET POTATO & PEPPER JACK EMPANADAS 8

mole sauce & pickled onions

BLUE CRAB CAKES 13

chipotle aioli & guacamole

LOBSTER TEMPURA 24

shishito peppers, red onion, aji-amarillo aioli

BLISTERED SHISHITO PEPPERS 9

shishito & sweet peppers, lime salt

PARMESAN TRUFFLE FRIES 9

truffle dipping sauce

***LAMB CHOP LOLLIPOPS** 16

cilantro pesto, shaved feta

FROM THE CELLAR 15

artisan meats, cheeses, house pickles & grilled bread

TORTILLA CHIP TRIO 13

guacamole, salsa & queso dip

FIRE ROASTED PRETZEL STICKS 9

beer mustard, queso dip, sliced apple

***BABY SHRIMP & BLUE CRAB CEVICHE** 18

tomato, avocado, lemon, tortilla chips

*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) 16

local gouda, caramelized onions, blackstone dressing
house pickles, on brioche roll

PULLED PORK SLIDERS (3) 15

smoked local pork, brioche roll, house pickles, slaw

TACOS (3) 12

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

choice of:

barbacoa beef

halibut



Wood Fired Oven Pizzas

MARGHERITA 12

goat cheese curds, roasted tomatoes,
parmesan, garden basil

SHORT RIB 14

house ricotta, parmesan,
caramelized onions, roasted tomatoes

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

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shellfish, or eggs may increase your risk of food borne illness

Sandwiches & Salads

HERMOSA SALAD 10

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

GEM LETTUCE "CAESAR" 11

roasted garlic dressing, shaved parmesan, pretzel croutons, white anchovy

ADD ONS

- grilled chicken 6
- crisp Nueske bacon 6
- *steelhead trout 10
- sautéed shrimp 10

***LOCAL WAGYU BEEF BURGER 19**

Local gouda, blackstone dressing, house pickles, gem lettuce, caramelized onion, Abby Lee tomato, challah bun

GRILLED CHICKEN CLUB 15

Nueske bacon, garlic aioli, avocado, tomato, gem lettuce, ciabatta roll

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Featured Spirits

SCOTCH

Ardbeg 'Dark Cove' 35
Ardbeg 'Uigeadial' 23
Auchentoshan '3 Wood' 20
Balvenie Rum Cask 14yr 25
Balvenie 21yr Portwood 70
Bruichladdich 'Octomore' 55
Caol Ila 12yr 20
Dewars 12
Glenfiddich 12yr 15
Glenfiddich 26yr 120
Glenmorangie 10yr 18
G&M Tamdhu 8 year 12
Highland Park 12yr 18
Johnnie Walker Black 15
Johnnie Walker Blue 50
Lagavulin 16yr 30
Laphroaig 'Quarter Cask' 20
Macallan 12yr 20
Oban 14yr 24
Springbank 10yr 18
Talisker 'Storm' 22
Tobermory 10yr 16

BOURBON

1792 Ridgemont 12
Angel's Envy 17
Basil Hayden 16
Booker's 28
Bulleit 10 Year 14
Cedar Ridge Iowa Bourbon 14

Contradiction 15
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
Redemption 13
Rittenhouse 15
Sazerac 11
Templeton 15
WhistlePig 'Straight' 28
WhistlePig 15 year 65
WhistlePig 'Boss Hog' 130

IRISH WHISKEY

Jameson 14
Midleton 40
Redbreast 12 year 18
Sexton Sherry Cask 12
Tullamore Dew 12

Featured Spirits

OTHER WHISKEY

Crown Royal 12
Corsair 'Triple Smoke' 18
Del Bac 'Clear' Mesquite 14
Del Bac 'Dorado' 16
Del Bac 'Private Label' 20
George Dickel #12 10
High West 'Campfire' 20
Jack Daniels 10
Nikka 12 year 20
Seagram's VO 10
Stranahan's Colorado 18
Whippersnapper 12

BRANDY/COGNAC

Araujo Grappa 20
Cardenal Mendoza 22
Cles des Ducs VSOP 14
Germain Robin 18
Giraud VSOP 16
Hardy Pineau 10
Hine '1981' 40
Remy Martin '1738' 15
Remy Martin XO 45
Tariquet 15 year 28

AGAVE SPIRITS

3 Amigos Blanco 10
Azunia Reposado 15
Casa Noble Anejo 16

Cazadores Reposado 15
Centenario Anejo 12
Del Maguey 'Vida' 18
Don Julio '1942' 45
El Mayor Reposado 12
El Silencio Mezcal 13
El Tesoro 'Paradiso' 30
Fortaleza Reposado 20
Partida Silver 13
Por Siempre Sotol 16
Tapatio Anejo 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
El Dorado Spiced 10
Grand Canyon Silver 11
Matusalem 'Platino' 9
Mount Gay Black Barrel 12
Novo Fogo Cachaca 12
Plantation OFTD 14
Smith & Cross 12
St George 'Agua Libre' 16
Zacapa 18

Featured Spirits

VODKA

AZ Distilling 'Mission' 10
Belvedere 13
Canyon Diablo 'Rose' 10
Charbay 14
Chase Potato 12
Grey Goose 13
Hangar One 13
Ketel One 11
Loaded 10
Tito's 10
Stoli Elit 16
Zubrowka 12

GIN

AZ Distilling 'Commerce' 14
Bombay 'Sapphire' 12
Boomsma Genever 12
Cadenhead 'Old Raj' 18
Caskwerks 10
Death's Door 11
Hayman's 'Old Tom' 13
Hendricks 12
Junipero 13
Miller's 14
Nolet's 'Reserve' 100
Plymouth 10
Sun Liquor Gun Club 11
Tanqueray 10
Three Wells 'Mt Lemon' 11

CORDIALS

Amarula 12
Ancho Reyes 10
Aperol 10
Averna Amaro 13
Baileys 12
Benedictine 14
Branca Menta 10
Campari 11
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
Licor 43 11
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
Tuaca 10

Port

graham's vintage 1994 35
quinta do noval "black" ruby 10
meyer family zinfandel port 15
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
madeira, 'new york malmsey' 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
castelnau de suduiraut sauternes, france 20
donnaufugata '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
villa campobello 'il santo' vin santo 9

Desserts

churro tree to share 18

cinnamon sugar churros, horchata ice cream,
Mexican chocolate, strawberries

buttermilk panna cotta 11

cardamom marinated local strawberries, rhubarb compote

key lime cheesecake 11

coconut sorbet, blueberry sauce coconut-graham
cracker crust

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

american artisan cheese plate 14

chefs selection of fine american cheeses,
arizona honeycomb, dried fruit, nuts and crackers

After Dinner Drinks

cowboy coffee (2016, last drop)

Rittenhouse rye whiskey, vanilla simple syrup,
cold brew coffee & cream

sueno frio (2016, last drop)

Monte Alban blanco tequila, Licor 43, Tempus Fugit cacao,
half & half, cold brew coffee

café hermosa (2012, last drop) 12

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

hot buttered rum (1950, hawaii) 12

butter infused Smith & Cross rum, cinnamon, clove

Happy Hour

Every Day 4pm - 7pm

Arizona craft canned beer 5

wines on tap 6

draft cocktails 7

featured Azunia cocktails 12, 15, 20

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

beef & pineapple jerky

raw & pickled seasonal vegetables - with quark "ranch"

BEEF TACOS (3) 9

WAGYU BEEF SLIDERS (3) 10

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