

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 4pm - Close

Beverages

Arizona Craft Canned Beer 6

Draft Cocktails - Hermosa Mule, House Margarita **8**

Well Cocktails - Vodka, Gin, Rum, Whiskey, Tequila **7**

Wines On Tap - Chardonnay, Rosé, Red Blend, Cabernet **7**

Trust Cocktail - Trust our mixologists to make you a cocktail **10**

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

Tortilla Chip Trio **12**

Parmesan Garlic Fries **8**

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

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

Chile-Citrus Chicken Wings (6) **10**

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

Bar Snacks

7 each or 3 for 18

Warm, Crafted Olives

Buttered, Smoke Salt Popcorn

Roasted Pepper Hummus- Grilled Pita

Raw Seasonal Vegetables- Crow's Dairy Quark Dressing

Plates to Share

FROM THE CELLAR 24

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

Add carafe of wine 10

LOBSTER TEMPURA 26

smoked chile aioli, citrus pickled peppers, cilantro

TORTILLA CHIP TRIO (v) 16

warm queso, guacamole & salsa

CRISPY CHICKEN WINGS 18

chile-citrus glaze

AHI TUNA POKE* 18

avocado, soy wasabi, sonoran aioli,

house-made potato chips

AVOCADO & TOMATO BRUSCHETTA (V) 14

heirloom tomatoes, spring garlic, basil,

whipped goat cheese, sprouted spelt toast

OYSTERS ON THE HALF SHELL* (gf) 22

passion fruit granita, cilantro-papaya salad

BLUE CRAB CAKES 21

fennel citrus-salad, preserved lemon aioli

PARMESAN GARLIC FRIES (v) 10

smoked chile aioli

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

Sliders & Tacos

LOBSTER ROLL SLIDERS (3) 20

toasted brioche, lemon garlic remoulade

BLACK ANGUS BEEF SLIDERS* (3) 16

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

SPICY CHICKEN SLIDERS (3) 16

spicy honey glaze, pickled cabbage slaw,
local cheddar, smoked chile aioli

GRILLED STEAK TACOS* (3) 16

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

GRILLED SHRIMP TACOS (3) 16

avocado-lime crema, cabbage, aji-amarillo salsa

Wood-Fired Pizzas

CARBONARA* 18

white truffle sauce, bacon lardons,
six-minute egg, pea tendrils

BURRATA & HEIRLOOM TOMATO (v) 18

wood-fired tomato sauce, grilled asparagus,
shaved Grana Padano, basil pesto

PALO CRISTI PIG 16

wood-fired tomato sauce, house-made sausage,
chimichurri, basil, fennel pollen

Salads & Sandwiches

HERMOSA SALAD (v) 12

compressed pear, Brie croutons,
hazelnut brittle, prickly pear vinaigrette

GRILLED SOUTHWEST “CAESAR” 14

house-made bacon, heirloom tomatoes,
brioche croutons, Grana Padano

SUPERFOOD SALAD (GF, V) 16

herb quinoa, kale, roasted sweet potato,
spiced walnuts, pomegranate, avocado,
pomegranate vinaigrette

SONORAN CHOPPED SALAD (GF, V) 14

local greens, grilled corn, black beans, pico, avocado,
pepitas, cotija cheese, chile-lime vinaigrette

ENHANCEMENTS

GRILLED CHICKEN 6	SAUTEED SHRIMP 10
SEARED AHI TUNA* 14	GRILLED STEAK* 10
PAN SEARED SALMON* 10	

MEGARGEE BURGER* 19

Mediterra brioche, smoked BBQ sauce, bacon,
white cheddar, avocado, lettuce, tomato, fries

OPEN-FACED STEAK SANDWICH* 19

grilled skirt steak, caramelized onions,
Gorgonzola, arugula, sprouted spelt, fries

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

Desserts

CHURRO TREE TO SHARE (v) 18

cinnamon sugar churros, dulce de leche caramel, chocolate, strawberries

KEY LIME PIE (v) 11

honey graham crust, whipped vanilla cream, tequila-lime sauce

LON'S SIGNATURE CANDY BAR (v) 11

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

AFFOGATO (gf,v) 11

cold brew coffee ice cream, caramel chocolate rim, fresh poured espresso

PEACH CROSTATA (v) 11

caramelized peaches, brown sugar oat streusel, vanilla bean ice cream

After Dinner Drinks

100 YEARS OF TAWNY PORT 50

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

COWBOY CAMPFIRE 12

WhistlePig PiggyBack Rye, Fernet Branca, amaretto, cold brew house-made marshmallow syrup, chocolate bitters

FAT ELVIS 12

bacon-washed peanut butter whiskey, creme de banana, marshmallow cookie

SWEET DREAMS 12

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

HERMOSA NIGHTCAP 12

Licor 43, brandy, Kahlua, cold brew

COPPER CITY COFFEE 12

Copper City Bourbon, cold brew ice cream, bourbon caramel, ROC² cold brew

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**
- Taittinger Brut, Reims 25**
- Veuve Clicquot “Yellow Label” Brut, Reims 30**

White

- Benvolio Pinot Grigio, Friuli-Grave 9**
- Diora Rosé, Monterey 12**
- Mont Gravet Colombard, Côtes de Gascogne 10**
- Whitehaven Sauvignon Blanc, New Zealand 12**
- The Pairing Sauvignon Blanc, California 13**
- Cade Sauvignon Blanc, Napa Valley 17**
- Gryphon Crest Feinherb Riesling, Mosel 11**
- Clos Mares Chardonnay, Central Coast 12**
- Jadot Mâcon-Villages, Burgundy 15**
- Frog’s Leap Chardonnay, Napa Valley 16**
- Rombauer Chardonnay, Carneros 25**

Red

- Bodegas Juan Gil Monastrell, Jumilla 13**
- Peirano Estate Merlot, Lodi 12**
- Loscano Malbec, Mendoza, Argentina 12**
- Fossil Point Pinot Noir, Edna Valley 12**
- Juggernaut Pinot Noir, Russian River 14**
- Soter Vineyards Pinot Noir, Willamette Valley 18**
- Wild Horse Cabernet, Central Coast 12**
- Truchard Cabernet, Carneros 18**
- Mount Veeder Cabernet Sauvignon, Napa Valley 25**
- Enroute “Les Pommes” Pinot Noir, Russian River 37**
- Jordan Cabernet Sauvignon, Alexander Valley 40**

Draft Beer

(Glass - 8)

Four Peaks Golden Lager
Mother Road Tower Station IPA
Huss Brewing Co. Scottsdale Blonde
Helton Valley Venom Pilsner
(subject to change seasonally)

Draft Wine

(Glass - 8 / Carafe - 28)

Dark Horse Chardonnay - California
Pomelo Wine Co. Rosé - California
Dark Horse Cabernet - California
Vinum Red Blend - Paso Robles

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 \$7

State 48 Pilsner, Phoenix

Four Peaks Peach Ale, Tempe

Four Peaks "WOW" Wheat, Tempe

Papago Orange Blossom Ale, Scottsdale

Four Peaks Killfliter 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 14

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

BEE'S KNEES LAVENDER SOUR

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

Last Drop Cocktails 14

BUCKET LIST

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

MISS PEACOCK

Butterfly pea flower-infused Mission vodka, St. Germain, blueberry lemonade

BOTANICAL SPRING

Strawberry and basil-infused Botanist gin, agave, lemon juice, Prosecco

PV PEACH

Copper City bourbon, rosemary simple syrup, peach puree, peach bitters

PINK PINEAPPLE FROSÉ

Frozen blend of rosé, pink pineapple, fresh lemon juice

Casamigos Cocktails

Proudly featuring Casamigos tequila

BIKINI RITA 15 (125 calories)

Casamigos Blanco tequila, organic agave, fresh lime juice

PINEAPPLE SAMURAI 18

Pineapple-infused Casamigos Blanco tequila, Sayuri saké, agave, Burlesque Bitters

MANGO HABANERO RANCH WATER 18

Casamigos Reposado, Mango Reàl, lime, Habanero Bitters, Topo Chico

PERFECT PALOMA 18

Casamigos Reposado tequila, pink grapefruit, lime, simple syrup, salt rim

DOS AMIGOS 25

Casamigos Añejo, rye whiskey, Peychaud's Bitters, torched orange, cherry



CASAMIGOS
Tequila

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 20

Barrel-aged and bacon-washed WhistlePig PiggyBack rye, Carpano Antica vermouth, mole bitters

OINK FASHIONED 25

WhistlePig Farmstock, WhistlePig barrel-aged maple syrup, Angostura orange bitters

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

POMTINI

Seedlip Spice, pomegranate puree, lemon, simple syrup

SAGUARO SUNSET

Seedlip Grove, lime, simple, mango real, grenadine, soda

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 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