

# 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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# 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**

## White

- Benvolio Pinot Grigio 9**
- L'Acote Rose 9**
- Mont Gravet Colombard 8**
- Matua 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**

## Red

- Bodegas Juan Gil Monastrell 12**
- Perelada '5 Finques Reserva' Red Blend 10**
- Milbrandt Merlot 10**
- Seghesio Zinfandel 12**
- Luna 'Single Vineyard' Malbec 10**
- Loscano Cabernet 10**
- Enos Cabernet 14**
- Cadaretta Cabernet 18**
- Roco 'Gravel Road' Pinot Noir 12**
- Baileyana 'Firepeak' Pinot Noir 15**

# Draft Beer

*(Glass - 8 / Growler - 28)*

**Fate Lon's Peach Wit**

**Fate Fateful IPA**

**Fate Halfway to Hefen**

**Helton Pilsner**

*(subject to change seasonally)*

# Draft Wine

*(Glass - 8 / Carafe - 28)*

**Dark Horse Chardonnay - California**

**Domaine Coupage Sauvignon Blanc - France**

**Dark Horse Cabernet - California**

**Sacia Malbec - Argentina**

# 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

# 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

**FRESA REPOSADO 18   Happy Hour 15**

Azunia reposado, strawberry, fresh lemon, simple syrup

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

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

**\*Azuña Tequila is smooth, clean, quality craft 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 and harvested 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

# 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

# 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

**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

**FROM THE CELLAR** 15

artisan meats, cheeses, house pickles & grilled bread

**TORTILLA CHIP TRIO** 13

guacamole, salsa & queso dip

\*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 gouda, caramelized onions, blackstone dressing  
house pickles, on brioche roll

## **TACOS (3) 14**

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

**choice of:**

**barbacoa chicken**

**skirt steak**

**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 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
- \*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, Noble country bread

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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  
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 Ridgmont 12  
Angel's Envy 17  
Basil Hayden 16  
Booker's 30  
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 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 '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 'Napolean' 28  
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 Blanco 12

Azunia Reposado 15  
Azunia Black 25  
Casa Noble Anejo 16  
Cazadores Reposado 15  
Del Maguey 'Vida' 18  
Don Julio '1942' 45  
El Mayor Reposado 12  
El Silencio Mezcal 13  
El Tesoro 'Paradiso' 30  
Fortaleza Reposado 20  
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  
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 grapefruit 14  
Chase Potato 12  
Grey Goose 13  
Hangar One 13  
Ketel One 11  
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  
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  
Tuaca 10

# Port

graham's vintage 2016 35  
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  
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  
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  
villa campobello 'il santo' vin santo 9

# Desserts

**churro tree to share 18**

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

**mango-pineapple semifreddo 11**

pina colada cream, shortbread crust, crisp meringue

**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, Strega, 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**

**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