

# 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 3pm - 6pm

## Beverages

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**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

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### 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**

### 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

### **AHI TUNA POKE\* 18**

avocado, soy wasabi, sonoran aioli,  
house-made potato chips

### **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 & Burgers

## **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

## **STETSON BURGER\* 18**

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

Add sunny egg\* 4

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# Salads

## **HERMOSA SALAD (v) 12**

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

## **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	

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# 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, ROC<sup>2</sup> 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**
- Veuve Clicquot “Yellow Label” Brut, Reims 30**

## White

- Benvolio Pinot Grigio, Friuli-Grave 9**
- Long Meadow Ranch Rosé, Anderson Valley 13**
- Mont Gravet Colombard, Côtes de Gascogne 10**
- Drylands Sauvignon Blanc, New Zealand 11**
- The Pairing Sauvignon Blanc, California 13**
- Cade Sauvignon Blanc, Napa Valley 17**
- Gryphon Crest Feinherb Riesling, Mosel 11**
- Niner Chardonnay, Edna Valley, San Luis Obispo 13**
- Jadot Mâcon-Villages, Burgundy 15**
- Frog’s Leap Chardonnay, Napa Valley 16**
- Rombauer Chardonnay, Carneros 25**

## Red

- Bodegas Juan Gil Monastrell, Jumilla 13**
- Hedges Vineyards “CMS” Merlot, Washington State 12**
- Achaval Ferrer Malbec, Mendoza, Argentina 13**
- Fossil Point Pinot Noir, Edna Valley 12**
- Crossbarn by Paul Hobbs Pinot Noir, Sonoma Coast 13**
- Carmel Road Cabernet Sauvignon, California 12**
- Truchard Cabernet, Carneros 18**
- Post & Beam by Far Niente Cabernet, 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