

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 5

Well Cocktails - Vodka, Gin, Rum, Whiskey, Tequila 6

Draft Cocktails - Hermosa Mule, House Margarita 7

Wines On Tap - Chardonnay, Sauv Blanc, Pinot Noir, Cabernet 6

Food

BAR SNACKS 3

heirloom popcorn - salt & vinegar

fire roasted marinated olives

sweet & spicy nut clusters

roasted jalapeño hummus - house-made pita

marinated cheese curds

raw & pickled seasonal vegetables - with quark "ranch"

Truffle Fries 7

Shishito Peppers 7

Empanadas 8

Beef Tacos (3) 9

Tortilla Chip Trio 10

Beef Sliders (3) 10

CARAFE & CELLAR 28

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

Bar Snacks

6 each or 3 for 15

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

Plates to Share

FROM THE CELLAR 16
artisan meats, cheeses, house pickles & grilled bread

TORTILLA CHIP TRIO 14
guacamole, salsa & queso dip

BLACK GARLIC MEATBALLS 15
beef and pork, Noble bread

LOBSTER TEMPURA 24
shishito peppers, red onion, aji-amarillo aioli

AHI TUNA POKE 19
avocado, radish, sesame, yuzu vinaigrette

SWEET POTATO & PEPPER JACK EMPANADAS 8
mole sauce & pickled onions

BLUE CRAB CAKES 17
fennel citrus-salad, Old Bay aioli

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

HOUSE GROUND BEEF SLIDERS (3) 14

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

GRILLED STEAK TACOS (3) 16

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

HALIBUT TACOS (3) 16

avocado, aji-amarillo salsa, lime crema, cabbage



Wood Fired Oven Pizzas

MARGHERITA 12

cheese curds, roasted tomatoes,
Parmesan, garden basil

HOUSE PORK SAUSAGE 14

stracciatella cheese, Parmesan, olives,
fennel, herbs

SHORT RIB 14

roasted tomatoes, garlic herb ricotta, balsamic onions

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

CAESAR 11

roasted garlic dressing, shaved Parmesan, herb crouton, anchovy

ADD ONS

chicken 6

*steak 10

*salmon 10

shrimp 10

*ahi tuna 10

***HOUSE GROUND BEEF BURGER 18**

local cheddar, garlic aioli, house pickles, lettuce, caramelized onion, tomato, Noble soft roll, choice of fries or side salad

GRILLED CHICKEN CLUB 15

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

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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**
- Veuve Clicquot "Yellow Label" Brut, Reims 30**

White

- Benvolio Pinot Grigio, Friuli-Grave 9**
- Lucia Vineyards "Lucy" Rose, Santa Lucia Highlands 13**
- 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 Chardonnay, Carneros 25**

Red

- Bodegas Juan Gil Monastrell, Jumilla 12**
- Perelada '5 Finques Reserva' Blend Emporda 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**
- Chateau St. Jean Special Edition Cabernet, Sonoma 15**
- ZD Wines Cabernet, Napa Valley 25**

Draft Beer

(Glass - 8)

Four Peaks Golden Lager
Mother Road Tower Station IPA
Barrio Brewing Co. Barrio Rojo
Four Peaks White Ale
(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

Azuñia Cocktails

Proudly featuring organic Azuñia tequila

BIKINI RITA 15 (125 calories)

Azuñia Blanco tequila, organic agave, fresh lime juice

PERFECT PALOMA 15

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

SPIRIT OF THE BORDER 18

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

WHITE PEACH TEQUILA MOJITO 18

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

BLACK AGAVE OLD FASHIONED 25

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



***Azuñia Tequila is smooth, clean, quality craft tequila.**

Family owned and operated, Azuñia 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[®]
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

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 Añejo 12
Brugal Extra Dry 10
Don Q 'Gran Añejo' 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

stone fruit crostata 11

honey-buttermilk gelato

ricotta cheesecake

marinated strawberries, rhubarb, coconut

Lon's signature candy bar 11

chili spiced ganache, Marcona nougatine, crispy feuilletine,
salted caramel sauce, caramelia ice cream

American artisan cheese plate 14

Chefs selection of fine American cheeses, honeycomb,
dried fruit, nuts, crackers

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

monsoon split 12

Rum, crème de banana, crème de cacao, pineapple

summer nightcap 12

Licor 43, Kahlua, brandy, cold brew, cream

Paradise Valley sunset 12

AZ Distilling 'Mission' vodka, housemade lemoncello,
rhubarb syrup

homemade limoncello 12

served cold with a lemon twist