

# LON's

## Brunch

### Starters

- fresh baked "monkey" bread  
caramel, pecans, cream cheese frosting 9
- sizzling bacon | house peppered bacon,  
Noble bread, maple syrup, aged sherry vinegar 16
- tortilla chip trio | guacamole, fire roasted salsa, queso 14
- Cutino hot sauce | choice of: jalapeno, habanero, chipotle  
cheddar pork rinds 13
- lobster tempura  
shishito pepper, red onions, aji-amarillo aioli 24
- avocado toast | heirloom tomatoes, grilled Noble bread,  
QCOM olive oil 12 Add an egg any style 3
- smoked salmon pizza | creme fraiche, pickled onions,  
fried capers, baby greens 14
- jumbo shrimp cocktail | lemon, cocktail sauce,  
fresh horseradish 18

### Entrees

- lemon ricotta pancakes | blueberry compote,  
Meyer lemon whipped cream 15
- \*eggs benedict | poached eggs, hollandaise, crisp potatoes  
traditional | English muffin, Canadian bacon 15  
smoked salmon | crisp potato cake, creme fraiche 18  
blue crab | crisp crab cake, asparagus 19
- lobster quiche | butter poached lobster, ricotta, spinach,  
tomatoes, baby greens, citrus vinaigrette 21
- \*huevos rancheros | over easy eggs, fry bread,  
black beans, chorizo, pico de gallo, cotija cheese 14
- "the local" omelette | McClendon spinach,  
Crow's Dairy goat cheese, local cherry tomatoes,  
Noble country bread 14
- short rib hash | poached eggs, roasted tomato,  
peppers, onions, braising jus, grilled Noble bread 16
- \*filet & eggs  
fried eggs, beef medallions, salsa verde, crispy potatoes,  
toasted Noble bread 19
- croque madame | house smoked ham, gruyere cheese,  
mornay sauce, sourdough bread, fried egg 16
- \*local Wagyu burger | Noble soft roll, local cheddar, pickles,  
Blackstone dressing, caramelized onion, lettuce, tomato 18
- smoked turkey club | bacon, garlic aioli, avocado, tomato,  
lettuce, whole wheat bread, choice of side 15

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

### Hacienda Brunch for Two

- choice of smoked salmon pizza, sizzling bacon, or avocado toast to share
  - choice of two entrées or salads
  - choice of two featured beverages
- \$34 per person

### Salads

- shrimp & blue crab "Louie"  
gem lettuce, hearts of palm, egg, tomato,  
Blackstone dressing 21
- organic spinach "Cobb"  
bacon, hard-boiled egg, avocado,  
blue cheese, pickled onion,  
heirloom tomato, citrus vinaigrette 14
- baby gem lettuce "Caesar"  
roasted garlic dressing, anchovy,  
shaved Parmesan, paprika crouton 11
- superfood salad  
cranberry, sweet potato, kale, pistachio,  
quinoa, pomegranate vinaigrette 14
- add ons  
grilled chicken 6  
\*Scottish salmon, sautéed shrimp,  
ahi tuna, steak medallions 10

### Featured Beverages

- coffee featuring ROC<sup>2</sup>  
cold brew 5  
LON's "wake up" | agave, almond milk 6
- kombucha  
Wild Tonic Raspberry Goji Rose 8
- marys featuring infused AZ Mission vodka  
choose chipotle/tomato,  
or horseradish/yellow tomato 10
- margs, 'mosas & mules  
customize a house margarita, hermosa mule  
or glass of prosecco with blood orange, kiwi,  
pineapple, black cherry, or white peach 10
- white sangria  
prosecco, st germain, peach 10