

# LON's

## Brunch

### Starters

#### FRESH BAKED "MONKEY" BREAD (V) 10

malted caramel, white chocolate cream cheese frosting, pecans

#### SIZZLING BACON 16

house peppered bacon, Paesano bread, maple syrup, aged sherry vinegar

#### TORTILLA CHIP TRIO (V) 16

guacamole, salsa & warm Oaxaca queso

#### HOUSE SMOKED SALMON\* 14

red onion, local tomatoes, capers, cream cheese, bagel, side of fruit

#### LOBSTER TEMPURA 24

smoked chile aioli, citrus pickled peppers, cilantro

#### AVOCADO TOAST (V) 12

heirloom tomatoes, arugula, grilled sourdough bread

Add sunny eggs \* 4

#### MARKET FRUIT BOWL (GF, V) 10

assorted seasonal fruit

### Entrees

#### EGGS BENEDICT\* poached eggs, hollandaise, crisp potatoes

**TRADITIONAL 16** | LGO English muffin, Nueske's smoked Canadian bacon

**BLUE CRAB 20** | grilled tomato, spinach, asparagus

#### LOBSTER QUICHE 22

butter poached lobster, ricotta, tomatoes, baby greens, spinach, citrus vinaigrette

#### HUEVOS RANCHEROS\* (GF) 16

sunny eggs, chorizo, crispy corn tortillas, Anasazi beans, cotija cheese, aji-amarillo salsa

#### HARVEST VEGETABLE FRITTATA (V) 14

egg whites, tomato, mushroom, asparagus, arugula pesto, Crow's Dairy goat cheese, choice of toast

#### VANILLA FRENCH TOAST (V) 16

Mediterra brioche, fresh berries, Chantilly cream, choice of bacon or Schreiner's sausage links

#### SHORT RIB HASH\* 16

poached eggs, Kennebec potatoes, charred peppers and onion, horseradish crème fraiche, grilled paesano bread

#### FILET + EGGS\* 21

eggs any style, chimichurri, crispy potatoes, choice of toast

#### HOUSE GROUND BEEF BURGER\* 18

Mediterra brioche, local cheddar, pickles, caramelized onion, lettuce, tomato, garlic aioli, choice of side

### Hacienda Brunch for Two

Select one to share

SMOKED SALMON  
SIZZLING BACON  
AVOCADO TOAST

Select two entrées or salads

Select two featured beverages

\$36 per person

### Salads + Bowls

#### SONORAN CHOPPED SALAD (GF, V) 14

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

#### CHIPOTLE RED GEM SALAD 14

heirloom tomatoes, chipotle Caesar dressing, avocado, bacon lardons, shaved Grana Padano, ancho croutons

#### SUPERFOOD BOWL (GF, V) 14

herb quinoa, kale, roasted sweet potato, spiced walnuts, pomegranate, avocado, goji berry dressing

#### SHRIMP + BLUE CRAB "LOUIE" (GF) 21

butter lettuce, egg, tomato, cucumber, hearts of palm, Russian dressing

#### ADD ONS

CHICKEN 6

SHRIMP 10

SALMON\* 10

AHI TUNA\* 10

### Featured Beverages

COFFEE featuring ROC<sup>2</sup>

**COLD BREW 5**

**LON'S "WAKE UP" 6**

agave, mint, almond milk

**KOMBUCHA 8**

Wild Tonic raspberry goji rose

**MARYS 10**

featuring infused AZ Mission vodka

**CHIPOTLE/TOMATO**

**HORSERADISH/YELLOW TOMATO**

**MARGS, 'MOSAS + MULES 10**

customize a house margarita, Hermosa mule or glass of Prosecco with blood orange, kiwi, pineapple, black cherry, or white peach

**WHITE SANGRIA 10**

Prosecco, St. Germain, peach