

LON's

Brunch

Starters

- fresh baked "monkey" bread** | caramel, pecans, cream cheese frosting 9
- sizzling bacon** | house made peppered bacon, Noble bread, maple syrup, late harvest vinegar 16
- tortilla chip trio** | guacamole, fire roasted salsa, queso 13
- lobster tempura** | shishito pepper, red onions, aji-amarillo aioli 24
- avocado toast** | Abby Lee tomatoes, grilled Noble bread, QCOM olive oil 12 Add an egg any style 3
- smoked salmon** | crispy potato cake, tomatoes, capers, whipped crème fraîche 14

Entrees

- lemon ricotta pancakes** | blueberry compote, Meyer lemon whipped cream 15
- *eggs benedict** | poached eggs, hollandaise, crispy potatoes
- traditional** | English muffin, Canadian bacon 15
 - blue crab** | seared crab cake, asparagus 21
 - lobster** | spinach, chimayo hollandaise 28
- *huevos rancheros** | over easy eggs, fry bread black beans, chorizo, pico de gallo 14
- "the local" omelette** | McClendon spinach, Crow's Dairy goat cheese, Abby Lee tomato, toasted Noble bread 14
- short rib hash** | poached eggs, charred tomato, grilled Noble bread, peppers, onions, braising jus 16
- *local Wagyu beef burger** | challah bun, local gouda, pickles, blackstone dressing, caramelized onion, lettuce, Abby Lee tomato 19
- grilled chicken club** | bacon, garlic aioli, avocado, tomato, lettuce, choice of side 15
- *filet & eggs**
- eggs any style, beef medallions, chimichurri, crispy potatoes, toasted Noble bread 19

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

Salads

- shrimp & blue crab "louie"**
heirloom 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
 - steelhead trout, shrimp scampi, ahi tuna, steak medallions 10

Hacienda Brunch for Two

- **choice of house smoked salmon, sizzling bacon, or avocado toast to share**

- **choice of two entrées or salads**
- **choice of two featured beverages**

- **\$34 per person**
- \$4 supplement for lobster benedict**

Featured Beverages

coffee featuring ROC²

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