

LON's

Brunch

Starters

FRESH BAKED "MONKEY" BREAD (V) 10

malted caramel, white chocolate cream cheese frosting, pecans

SIZZLING BACON 16

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

TORTILLA CHIP TRIO (V) 14

guacamole, fire-roasted salsa, queso

*HOUSE SMOKED SALMON 14

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

LOBSTER TEMPURA 24

shishito pepper, red onion, aji-amarillo aioli

AVOCADO TOAST (V) 14

sunny eggs, heirloom tomatoes, arugula, grilled sourdough bread

MARKET FRUIT BOWL (GF, V) 10

assorted seasonal fruit

Entrees

LEMON RICOTTA PANCAKES (V) 15

blueberry compote, Meyer lemon whipped cream

*EGGS BENEDICT poached eggs, hollandaise, crisp potatoes

TRADITIONAL 15 | 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 16

Noble brioche, fresh berries, Chantilly cream, choice of bacon or Schreiner's sausage link

*SHORT RIB HASH 16

poached eggs, Kennebec potatoes, charred peppers and onion, horseradish crème fraiche, grilled Noble toast

*FILET + EGGS 19

eggs any style, chimichurri, crispy potatoes, Noble toast

*HOUSE GROUND BEEF BURGER 18

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

SMOKED TURKEY CLUB 15

bacon, avocado, tomato, lettuce, garlic aioli, whole wheat bread, choice of side

Hacienda Brunch for Two

- choice of smoked salmon, market fruit bowl, 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" (GF) 21

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

STRAWBERRY SALAD (GF) 14

artisan greens, strawberries, fennel, candied pecans, goat cheese citrus vinaigrette

BABY GEM "Caesar" 11

roasted garlic dressing, anchovy, shaved Parmesan, herb crouton

SUPERFOOD SALAD (GF, V) 14

arugula + red gem, avocado, sweet potato, pistachio, quinoa, pomegranate dressing

ADD ONS

CHICKEN 6

*SALMON 10

SHRIMP 10

*AHI TUNA 10

*STEAK 10

Featured Beverages

COFFEE featuring ROC²

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

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