

LON's

Brunch

Starters

FRESH BAKED "MONKEY" BREAD (V) 10

malted caramel, chopped pecans,
whipped cream cheese frosting

SIZZLING BACON 16

house peppered bacon, mini waffles,
maple syrup, aged sherry vinegar

AHI TUNA POKE* 18

avocado, soy wasabi, sonoran aioli,
house-made potato chips

TORTILLA CHIP TRIO (V) 16

warm queso, guacamole & salsa

HOUSE SMOKED SALMON 14

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

AVOCADO TOAST (V) 14

heirloom tomatoes, arugula,
toasted sourdough bread

Add sunny eggs * 4

Entrees

TRADITIONAL EGGS BENEDICT* 16

LGO english muffin, Canadian bacon,
Meyer lemon hollandaise

SMOKED SALMON BENEDICT* 20

LGO english muffin, crème fraîche, crispy capers,
heirloom tomato, Meyer lemon hollandaise

LOBSTER QUICHE 25

butter-poached lobster, ricotta, tomatoes,
arugula, spinach, citrus vinaigrette

CRISPY FRIED CHICKEN & WAFFLES 18

bourbon maple syrup, crispy-bacon jam

HUEVOS RANCHEROS* (GF) 17

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

PALO CRISTI OMELETTE (V) 16

egg whites, arugula, shiitake mushrooms,
heirloom tomatoes, Gruyere, choice of toast

ALMOND FRENCH TOAST 16

Mediterra brioche, Marcona almonds, fresh berries,
Chantilly cream, choice of bacon or sausage links

SHORT RIB HASH* 17

poached eggs, potatoes, charred peppers and onions,
horseradish crème fraiche, toasted paesano bread

FILET & EGGS* 24

eggs any style, chimichurri, crispy potatoes,
choice of toast or english muffin

Hacienda Brunch for Two

Select one to share

SMOKED SALMON
TORTILLA CHIP TRIO
AVOCADO TOAST

Select two entrées or salads

Select two featured beverages

\$36 per person

Salads

SONORAN CHOPPED SALAD (GF, V) 14

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

GRILLED "CAESAR" SALAD 14

romaine, house-made bacon, heirloom
tomatoes, brioche croutons, Grana Padano

SUPERFOOD SALAD (GF, V) 16

herb quinoa, kale, roasted sweet potato,
spiced walnuts, pomegranate, avocado,
pomegranate vinaigrette

SHRIMP & BLUE CRAB "LOUIE" (GF) 22

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

Enhancements

CHICKEN 6	SHRIMP 10
SALMON* 10	AHI TUNA* 14

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

JALEPEÑO/TOMATILLO

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