

# 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 16

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

#### 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\* 26

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

#### SOUTHWEST "CAESAR" 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 ROC<sup>2</sup>

COLD BREW 5

LON'S "WAKE UP" 6

agave, mint, almond milk

KOMBUCHA 8

Wild Tonic Raspberry Goji Rose

MARYS & MARIAS 10

Chipotle/Tomato Mary

Jalapeño/Tomatillo Maria

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