

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

crispy chistorra, smoked chile aioli, citrus pickled peppers

AVOCADO TOAST (V) 12

heirloom tomatoes, arugula, grilled sourdough bread

Add sunny eggs * 4

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 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 16

Noble 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 Noble toast

FILET + EGGS* 21

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

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) 14

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

RED GEM CAESER 12

brioche croutons, spanish anchovy, Parmesan, cracked pepper dressing

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 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