

L O N _s

at the hermosa

Signature Drinks

our cocktails are made with locally sourced ingredients and herbs from our garden

LAST DROP 14

Del Bac Last Drop 'Private Barrel' whiskey, Luxardo Apricot, sweet vermouth, blood orange

THE STETSON 14

El Silencio mezcal, curacao, lime juice, prickly pear, agave nectar

SOUTHERN CHARM 14

Herradura silver tequila, crème de cassis, lime juice, jalapeño pineapple syrup

BUCKET LIST 14

Belvedere vodka, St Germain, Amaro Montenegro, lemon juice, mint tea syrup

HIDDEN GEM 14

AZ Distilling Co. Commerce gin, cucumber basil syrup, lemon juice, curacao

OINK FASHIONED 25

Whistlepig 10 year, Whistlepig barrel aged maple syrup, orange sunshine bitters

Cocktails On Tap

HERMOSA MULE 10

vodka, ginger beer, lime juice

HOUSE MARGARITA 10

agave, local Sun Orchard juices

Seasonal

tasting menu - choose 1 item from each section below - \$75

First

BEETROOT & WATERCRESS SALAD (gf,v) 14

Crow's Dairy goat cheese, roasted delicata squash, honey-walnut vinaigrette

PACIFIC MUSSELS 19

Pernod, tomato, Chistorra, herbs, grilled bread

Second

GRILLED PORK BELLY (gf) 18

pickled cherry, sweet potato, harissa-agave glaze

TORTELLONI (v) 16

local mushrooms, porcini broth, petite mustard greens

Entrée

SONOMA DUCK BREAST 36

pommery spaetzle, pistachio, quince, desert fig, shaved brussels

PORK OSSO BUCCO 38

whipped hubbard squash, charred onion, green beans, citrus gremolata

Dessert

WARM FIG & APPLE CROSTADA (v) 11

goat cheese gelato

MAPLE CRÈME BRÛLÉE (v) 11

pecan brittle, caramelized persimmon

Executive Chef | Rebecca Tillman

Chef de cuisine | Sam Anderson

General Manager | Jon Dils

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Classics

Starters

- SMOKED BEEF CARPACCIO* 18**
desert chile aioli, cured egg yolk, dry jack, cornbread crisp
- CHARRED TUNA* (gf) 19**
hot river rock, chiltepin, lime, cilantro, yucca chips
- LON'S TORTILLA SOUP (gf) 11**
chicken, avocado, cilantro
- HERMOSA SALAD (v) 12**
compressed pear, brie croutons, hazelnut brittle, pomegranate vinaigrette
- RED GEM SALAD (v) 13**
buttermilk blue cheese, smoked lamb bacon, tomatoes, Noble bread
- LOBSTER TEMPURA 24**
crispy chistora, smoked chile aioli, citrus, pickled peppers
- HAMACHI CRUDO* (gf) 19**
mango chamoy, pickled onion, cilantro vinaigrette

Entrées

- PAN SEARED HALIBUT* (gf) 44**
savoy kale, Castelvetro olive-citrus salad, whipped celery root
- ROASTED HERITAGE CHICKEN 34**
herb gnocchi, mesquite heirloom carrots
- BRAISED SHORT RIBS (gf) 36**
chimichurri potatoes, green beans, roasted garlic jus
- DAY BOAT SCALLOPS (gf) 38**
tomatillo, guanciale, harvest corn, artichoke, green garlic aioli
- SCOTTISH SALMON* 36**
roasted broccolini, herb rye berries, beet ash
- WOOD FIRED FILET MIGNON* (gf) 45**
horseradish potatoes, asparagus, roasted mushrooms, cracked pepper demi
- COLORADO LAMB CHOPS* (gf) 48**
sweet potato, fennel, black garlic soubise, pickled cherry

Sides For Sharing

- ROASTED BROCCOLINI (gf,v) 9**
almonds, crispy garlic
- CHARRED BRUSSELS SPROUTS (gf) 10**
house-made bacon, mesquite butter
- LOCAL MUSHROOMS (gf,v) 10**
roasted garlic + herbs
- CREME FRAICHE MASH (gf,v) 9**
- LON'S MAC N' CHEESE 12**
cavatelli, buttered crumb
add lobster 6
- PARMESAN GARLIC FRIES (v) 10**
smoked chili aioli
- GRILLED ASPARAGUS (gf,v) 11**
black garlic aioli, Parmesan
- GREEN BEANS (gf,v) 10**
crispy shallots

Wood Fired

- 16 OZ PRIME NY STRIP STEAK* (gf) 55**
- 6 OZ TRISTAN ROCK LOBSTER TAIL (gf) 50**
asparagus, drawn butter & lemon
World famous for their tender texture and incredible sweetness, Tristan de Cunha Lobster Tails hail from icy cold waters off the coast of South Africa.
- ADD KING CRAB LEGS (gf) 30**
- CITRUS GRILLED SHRIMP (4) (gf) 13**
- DAY BOAT SCALLOPS* (3) (gf) 14**
- ADD ONS**
- FOIE GRAS BUTTER 8**
- PEPPERCORN SAUCE 3**

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

**wood fired specialties are not eligible for preferred diner discounts