

# L O N <sub>s</sub>

at the hermosa

## Signature Drinks

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

### LAST DROP

High West Double Rye, Luxardo Apricot, sweet vermouth, blood orange 15

### THE STETSON

El Silencio Mezcal, Curaçao, lime juice, prickly pear, agave nectar 15

### TAKES TWO TO TANGO

Casamigos Blanco Tequila, yuzu liqueur, amaro, hibiscus syrup, lime juice 18

### SEDONA SUNSET

Blackberry infused Suncliffe Gin, St Germain, crème de cassis, lemon, thyme, egg white 15

### HOGWASH

Barrel-aged and bacon-washed WhistlePig PiggyBack rye, Carpano Antica vermouth, mole bitters 20

### OINK FASHIONED

WhistlePig Farmstock rye, Orange Sunshine Bitters, WhistlePig barrel-aged maple syrup 25

## Cocktails On Tap

### HERMOSA MULE

Vodka, ginger beer, lime juice 12

### HOUSE MARGARITA

Agave, local Sun Orchard juices 12

## Seasonal

### Tasting Menu

Select one item from each section below  
\$65

### Starter

#### AGAVE-CITRUS GRILLED SHRIMP

Lime crema, avocado, jicama pico, and stone-ground grits 18 (gf)

#### DELICATA SQUASH GOAT CHEESE SALAD

Crow's Dairy whipped goat cheese, local greens, spiced pepitas, and Dessert Blossom honey vinaigrette 15 (gf,v)

### Entrée

#### CHILEAN SEA BASS

Black garlic aioli, parsnip purée, charred leeks, and cauliflower with chorizo sausage 44 (gf)

#### SEARED DUCK BREAST\*

Desert Blossom Honey glaze, demi, sautéed broccolini, Hayden Mills farro, blood orange 40

#### 14 OZ DUROC PORK CHOP\*

Caramelized apple demi, popcorn polenta, roasted turnip, and cipollini onions 42

### Dessert

#### KEY LIME PIE

Honey graham crust, whipped vanilla cream, and a Tequila-lime sauce 13 (v)

#### PEANUT BUTTER PIE

Peanut butter crunch mousse, crème Chantilly, and caramelized peanuts 13 (v)

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## Classics

### Starters

#### SALT SEARED AHI TUNA\*

Himalayan salt block, cilantro ginger vinaigrette, house-made potato chips 19 (gf)

#### LON'S TORTILLA SOUP

Roasted chicken, avocado, cilantro 11 (gf)

#### HERMOSA SALAD

Compressed pear, Brie croutons, hazelnut brittle, pomegranate seed vinaigrette 13 (v)

#### CAESAR

Hearts of romaine, polenta croutons, and shaved Grana Padano 14, Add anchovy 3

#### LOBSTER TEMPURA

Smoked chili aioli, citrus, pickled peppers 26

### Entrées

#### SCOTTISH SALMON\*

Hayden Mills wheat berry risotto, fava beans, caviar vinaigrette, shiitake mushrooms 36

#### 6 OZ FILET MIGNON\*

Cracked pepper demi, sautéed melange of mushrooms, asparagus and roasted garlic mashed potatoes 48 (gf)

#### DAY BOAT SCALLOPS\*

Meyer lemon butter, grilled corn, smoked tomatoes, orcchiette pasta, basil, bacon gremolata 44

#### BRAISED SHORT RIBS

White cheddar polenta, grilled haricot verts, braising jus 38

#### ROASTED HALF CHICKEN

Acorn squash puree, fingerling potatoes, lacinato kale, peppercorn jus 36 (gf)

### Sides For Sharing

#### BROCCOLINI

Cilantro chimichurri 9 (gf,v)

#### CHARRED BRUSSELS SPROUTS

House-made bacon, mesquite syrup 10 (gf)

#### MASHED POTATOES

With roasted garlic 9 (gf,v)

#### LON'S MAC 'N' CHEESE

Cavatappi, buttered crumb crust 12  
Add lobster 6

#### PARMESAN GARLIC FRIES

Smoked chili aioli 10 (v)

#### GRILLED ASPARAGUS

Basil crema 11 (gf,v)

### Wood-Fired

12 OZ NY STRIP STEAK\* 52 (gf)

16 OZ RIBEYE STEAK\* 55

8 OZ NORTH ATLANTIC LOBSTER TAIL

Asparagus, drawn butter & lemon 55 (gf)

### Enhancements

CITRUS GRILLED SHRIMP (3) 14 (gf)

DAY BOAT SCALLOPS\* (3) 18 (gf)

FOIE GRAS BUTTER 12

PEPPERCORN SAUCE 4