

# 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 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

### DESERT PEAR 14

High West 'Prairie' bourbon, pear liqueur, All Spice Dram, walnut bitters

### 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

#### BRAISED SHORT RIBS (gf) 37

chimichurri potatoes, green beans, roasted garlic jus

### 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

- 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, brioche croutons
- LOBSTER TEMPURA 24**  
crispy chistora, smoked chile aioli, citrus, pickled peppers
- HAMACHI CRUDO\* (gf) 19**  
mango chamoy, pickled onion, cilantro vinaigrette

### 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

### Entrées

- PAN SEARED HALIBUT\* (gf) 44**  
savoy kale, Castelvetro olive-citrus salad, whipped celery root
- ROASTED HERITAGE CHICKEN 34**  
herb gnocchi, mesquite heirloom carrots
- 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

### Wood Fired

- 16 OZ PRIME NY STRIP STEAK\* (gf) 55**
- 6 OZ TRISTAN ROCK LOBSTER TAIL (gf)**  
asparagus, drawn butter & lemon **50**  
*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\* (4) (gf) 18**
- 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