

L O N _s

at the hermosa

Signature Drinks

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

ORNAMENTINI 14

Purity 51 vodka, cranberry-orange zest-vanilla syrup, fresh lemon juice

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

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

CHICORY WALDORF SALAD (gf,v) 14

grilled radicchio, frisée, roasted grapes, Roquefort blue cheese, honey walnut vinaigrette

HAMACHI CRUDO 19

kaffir lime vinaigrette, basil, sesame crumble, plum jam

Second

PACIFIC MUSSELS 19

Pernod, tomato, Chistorra, herbs, grilled bread

SAGE GNOCCHI 17

brown butter, pancetta, butternut squash, roasted hazelnuts, arugula

Entrée

SEARED DUCK BREAST (gf) 36

fennel puree, black figs, duck jus, crispy quinoa

BRAISED SHORT RIBS (gf) 37

chimichurri potatoes, haricot verts, roasted garlic jus

Dessert

WARM FIG & APPLE CROSTADA (v) 11

goat cheese gelato

PRICKLY PEAR CRÈME BRÛLÉE (v) 11

honeycomb, burnt blood orange, meringue

Chef de cuisine | Sam Anderson

General Manager | Jon Dils

LON's

at the hermosa

Classics

Starters

- CHARRED TUNA* (gf) 19**
hot river rock, chili-lemongrass vinaigrette, 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 13**
buttermilk blue cheese, smoked lamb bacon, tomatoes, brioche croutons
- LOBSTER TEMPURA 24**
crispy chistora, smoked chile aioli, citrus, pickled peppers
- APPLE SMOKED BACON CARBONARA 21**
cavatelli, English peas, truffle oil, watercress, Grana Padano, six minute egg

Entrées

- PAN SEARED CHILEAN SEA BASS (gf) 43**
sunchoke crema, red currants, crispy sunchoke, arugula, prosciutto
- 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

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* 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