

L O N _s

at the hermosa

Signature Drinks

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

ORNAMENTINI

Purity 51 vodka, cranberry-orange zest-vanilla syrup, fresh lemon juice 15

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

APPLEY EVER AFTER

Apple infused AZ Mission vodka, maple syrup, ginger, lemon juice 15

SEDONA SUNSET

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

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 SHRIMP

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

DELICATA SQUASH SALAD

Crow's Dairy whipped goat cheese, local greens, spiced pepitas, desert blossom honey vinaigrette 15 (gf,v)

Entrée

CHILEAN SEA BASS

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

SEARED DUCK BREAST*

Desert blossom honey glaze, demi, sautéed broccolini, Hayden Mills farro, blood orange 40

14 OZ DUROC TOMAHAWK PORK CHOP*

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

Dessert

KEY LIME PIE

Honey graham crust, whipped vanilla cream, Tequila-citrus sauce, blueberry compote 13

PEANUT BUTTER MOUSSE

Chocolate cake crumble, candied peanuts, brûléed banana slices 13 (gf)

LON's

at the hermosa

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, ancho croutons, shaved Grana Padano 14, Add anchovy 3

LOBSTER & SHRIMP TEMPURA

Smoked chili aioli, citrus, pickled peppers 26

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

PARMESAN GARLIC FRIES

Smoked chili aioli 10 (v)

GRILLED ASPARAGUS

Basil crema 11 (gf,v)

Entrées

NORWEGIAN KVARØY SALMON*

Hayden Mills farro "risotto", fava beans, caviar vinaigrette, shiitake mushrooms 36

6 OZ FILET MIGNON*

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

DAY BOAT SCALLOPS*

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

BRAISED SHORT RIBS

White cheddar polenta, grilled haricot verts, braising jus 38

ROASTED HALF CHICKEN

Squash puree, fingerling potatoes, lacinato kale, peppercorn cream sauce 36 (gf)

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)

CHIMICHURRI 4

FOIE GRAS BUTTER 7

PEPPERCORN SAUCE 4