

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

PINEAPPLE SAMURAI 18

Pineapple infused Casamigos blanco tequila, Sayuri sake, agave, Burlesque Bitters

MANGO HABANERO RANCH WATER 18

Casamigos reposado, mango real, lime, habanero bitters, Topo Chico

HOGWASH 20

Barrel-aged and bacon-washed Whistlepig Farmstock rye, Carpano Antica vermouth, mole bitters

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 - \$79

First

ASPARAGUS AND TOMATO SALAD (gf,v) 16

grilled McClendon's Select asparagus, Burrata, heirloom tomatoes, basil, pine nuts, raw garlic vinaigrette

KAMPACHI CRUDO (gf) 19

pickled plums, basil, kaffir lime vinaigrette, sesame crumble

Second

PACIFIC MUSSELS 19

lemongrass tomato broth, white beans, fennel sausage, grilled paesano bread

SEARED TENDER PORK BELLY (gf) 21

popcorn grits, apple caviar, cider gastrique

Entrée

SEARED DUCK BREAST 38

Dessert Blossom Honey glaze, Hayden Mills farro, grilled broccolini, blood orange, foie gras jus

14 OZ DUROC PORK CHOP (gf) 44

grilled peach, stone ground grits, smoked garlic marmalade, herb salad

Dessert

KEY LIME PIE (v) 11

tequila-lime sauce, lime sugar

POMELO TART 11

hibiscus, blood orange sauce

Chef de cuisine | Sam Anderson

General Manager | Jon Dils

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Classics

Starters

SALT SEARED AHI TUNA* (gf) 19

Himalayan salt block, chili-lemongrass vinaigrette, taro chips, cilantro

LON'S TORTILLA SOUP (gf) 11

roasted chicken, avocado, cilantro

HERMOSA SALAD (v) 12

compressed pear, Brie croutons, hazelnut brittle, prickly pear vinaigrette

CHIPOTLE RED GEM SALAD 14

heirloom tomatoes, chipotle Caesar dressing, avocado, bacon lardons, shaved Grana Padano, ancho croutons

LOBSTER TEMPURA 24

smoked chile aioli, citrus, pickled peppers

TRUFFLE AGNOLOTTI 18

meyer lemon, English pea tendrils, guanciale, spring garlic

Entrées

PAN SEARED PINK SNAPPER (gf) 43

sunchoke crema, red currants, crispy sunchokes, arugula, prosciutto

ROASTED JIDORI CHICKEN 34

sautéed rainbow chard, chorizo emulsion, carrot puree, herb gnocchi

DAY BOAT SCALLOPS 38

local grilled corn, smoked tomatoes, crispy artichoke, orecchiette pasta, basil, bacon gremolata

SCOTTISH SALMON* 36

Hayden Mills wheat berry risotto, fava bean salad, caviar vinaigrette, sautéed mushrooms, spring garlic

WOOD FIRED FILET MIGNON* (gf) 48

confit baby potatoes, McClendons's Select asparagus, sautéed Southwest mushrooms, cracked pepper demi

BRAISED SHORT RIBS (gf) 37

white cheddar polenta, grilled haricot verts, chive vinaigrette, marble potato chips

Sides For Sharing

GRILLED BROCCOLINI (gf,v) 9

cilantro chimichurri

CHARRED BRUSSELS SPROUTS (gf) 10

house-made bacon, mesquite butter

SOUTHWEST MUSHROOMS (gf,v) 12

roasted garlic, herb butter

ROASTED GARLIC MASH (gf,v) 9

LON'S MAC N' CHEESE 12

cavatappi, buttered crumb

add lobster 6

PARMESAN GARLIC FRIES (v) 10

smoked chili aioli

GRILLED ASPARAGUS (gf,v) 11

basil crema

Wood Fired

16 OZ PRIME NY STRIP STEAK* 55

MIXED GRILL OF LAMB CHOPS, SMOKED VENISON, AND DUCK SAUSAGE (gf) 60

20 OZ PRIME CEDAR RIVER BONE-IN RIBEYE (gf) 65

8 OZ NORTH-ATLANTIC LOBSTER TAIL asparagus, drawn butter & lemon (gf) 55

ENHANCEMENTS

ALASKAN KING CRAB LEGS (gf) 45

CITRUS GRILLED SHRIMP (4) (gf) 14

DAY BOAT SCALLOPS* (4) (gf) 18

HUDSON VALLEY FOIE GRAS (gf) 32

FOIE GRAS BUTTER 8

PEPPERCORN SAUCE 3