

LONs

Globally inspired Arizona fare

Signature Drinks

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

house bottled cocktails

the stetson 14

El Silencio mezcal, curacao, lime juice, prickly pear, agave nectar

painted desert 14

Matusalem rum, Barrow's Intense ginger liqueur, lime juice, mango, Peychaud's bitters

silver tongue 14

Azunia reposado, Drambuie, orange juice, Tempus Fugit Creme de Banana, Mi Casa Bitters

pink lady 14

Grand Canyon Silver rum, curaçao, Luxardo Apricot liqueur, simple syrup, cherry bitters

cocktails on tap

hermosa mule 10

vodka, ginger beer, lime juice

house margarita 10

agave, local Sun Orchard juices

executive chef | jeremy pacheco

chef de cuisine | dwain kalup

sous chefs | chris gillespie, oscar valles



Taste of Summer

\$49 per person

wine pairings additional \$20

choice of one:

Abby Lee tomatoes 14

pickled local peaches, black pepper feta, charred herb vinaigrette

L'Acote rosé, Coteaux Varois en Provence

cucumber gazpacho 16

Dungeness crab, marinated melon, piquillo pepper emulsion

Matua sauvignon blanc, New Zealand

Bob's squash blossom 15

chorizo & cheddar stuffed, corn pudding, pickled peppers

Mont Gravet colombard, Côtes de Gascogne

choice of one:

*Alaskan halibut 42

sugar snap peas, local mushrooms, l'ittoi onion pesto, lemon vinaigrette

Rodney Strong "Chalk Hill" chardonnay, Sonoma

smoked Duroc pork short ribs 32

blue corn cheddar polenta, roasted corn, peppers, grilled pineapple, barbacoa sauce

Castillo Parelada "5 Finques Reserva" Red Blend, Spain

roasted Mary's chicken breast 30

AZ cheddar mashed potatoes, broccolini, cippolini onion jus

Roco "Gravel Road" pinot noir, Willamette Valley

choice of one:

mango-pineapple semifreddo 11

pina colada cream, shortbread crust, crisp meringue

key lime cheesecake 11

coconut sorbet, blueberry sauce, coconut-graham cracker crust

Michele Chiarlo "Nivole" moscato d'asti, Italy

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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Classics

Starters

lobster tempura

pickled red onion, shishito peppers,
aji amarillo aioli 24

*Himalayan salt seared ahi tuna

yuzu-soy sauce, togarashi cracker, cilantro,
pickled onion 19

tortilla soup

pulled chicken, avocado, tortilla strips 10

hermosa salad

local greens, Crow's Dairy goat cheese, apples,
pecans, pomegranate vinaigrette 11

baby gem lettuce

house pancetta, pickled onions,
heirloom cherry tomatoes,
Rovey blue cheese dressing 11

Entrées

roasted Marys' chicken

AZ cheddar mashed potatoes, broccolini,
cipollini onion jus 30

***steelhead trout** | Sonoran wheat berries,
roasted squash, confit tomato, eggplant, olives,
tomato broth 32

***pecan grilled filet mignon** | crisp potatoes,
creamed greens, Nueske bacon, red wine demi 44

braised beef short ribs | goat cheese polenta cake,
green tomato chutney, smoked corn-chili broth 36

Arizona mushroom risotto

truffle butter, lemon, chives, fennel, parmesan 28

Sides For Sharing

broccolini 9

garlic, feta, pepper flakes

crème fraîche mashed potatoes 8

truffle mac 'n' cheese 13

Hayden Mills pasta, truffle goat cheese

parmesan truffle fries 9

truffle dipping sauce

blistered shishito peppers 9

lime salt

tempura maitake mushroom 11

soy dipping sauce

Wood Fired

*8 oz Snake River Farms Wagyu
Striploin 56

*20 oz Prime Bone-in Ribeye 59

6 oz Tristan lobster tail

served with asparagus,
butter & lemon 50

add ons

Dungeness crab "Oscar"
asparagus, chimayo hollandaise 25
sautéed shrimp (3) 12

peppercorn sauce 3

house steak sauce 3

chimayo chili hollandaise 3

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**wood fired specialties are not eligible for preferred diner discounts