

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

High West Double Rye, 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 Reàl, lime, habanero bitters, Topo Chico

HOGWASH 20

Barrel-aged and bacon-washed WhistlePig PiggyBack rye, Carpano Antica vermouth, mole bitters

OINK FASHIONED 25

WhistlePig Farmstock rye, Orange Sunshine Bitters, WhistlePig barrel-aged maple syrup

Cocktails On Tap

HERMOSA MULE 10

vodka, ginger beer, lime juice

HOUSE MARGARITA 10

agave, local Sun Orchard juices

Seasonal

Tasting Menu

Select one item from each section below
\$65

Starter

SMOKED CORN TORTELLINI (v) 16

chico broth, hearts of palm, baby spinach, shaved Pecorino

DELICATA SQUASH GOAT CHEESE SALAD (gf,v) 15

Crow's Dairy whipped goat cheese, local greens, Dessert Blossom honey vinaigrette

Entrée

CHILEAN SEABASS (gf) 44

chorizo sausage, roasted parsnip puree, leeks, black garlic gastrique

SEARED DUCK BREAST* 40

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

14 OZ DUROC PORK CHOP* 42

creamy popcorn polenta, apple vinaigrette, roasted turnip, caramelized cipollini onion

Dessert

KEY LIME PIE (v) 11

honey graham crust, whipped vanilla cream, tequila-lime sauce

PEANUT BUTTER PIE (v) 11

peanut butter crunch mousse, whipped Chantilly cream, caramelized peanuts

Executive Chef | Brett Vibber

General Manager | Jon Dils

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Classics

Starters

- SALT SEARED AHI TUNA* (gf) 19**
Himalayan salt block, chili-lemongrass vinaigrette, cilantro, house-made potato chips
- LON'S TORTILLA SOUP (gf) 11**
roasted chicken, avocado, cilantro
- HERMOSA SALAD (v) 12**
compressed pear, Brie croutons, hazelnut brittle, prickly pear vinaigrette
- SOUTHWEST "CAESAR" 14**
romaine, house-made bacon, heirloom tomatoes, brioche croutons, Grana Padano
- LOBSTER TEMPURA 26**
smoked chile aioli, citrus, pickled peppers
- AGAVE-CITRUS GRILLED SHRIMP (gf) 18**
stone-ground grits, lime crema, avocado, jicama

Entrées

- SCOTTISH SALMON* 36**
Hayden Mills wheat berry risotto, fava beans, caviar vinaigrette, shiitake mushrooms
- DAY BOAT SCALLOPS* 44**
grilled corn, smoked tomatoes, orecchiette pasta, basil, bacon gremolata
- WOOD-FIRED FILET MIGNON* (gf) 48**
roasted garlic mashed potatoes, McClendon's Select asparagus, sauteed Southwest mushrooms, cracked pepper demi
- BRAISED SHORT RIBS 38**
white cheddar polenta, grilled haricot verts, chive vinaigrette, marble potato chips
- ROASTED HALF CHICKEN (gf) 36**
acorn squash puree, fingerling potatoes, lacinato kale, peppercorn jus

Sides For Sharing

- GRILLED BROCCOLINI (gf,v) 9**
cilantro chimichurri
- CHARRED BRUSSELS SPROUTS (gf) 10**
house-made bacon, mesquite 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 NY STRIP STEAK* 55**
- 20 OZ RIBEYE STEAK* 65**
- 8 OZ NORTH ATLANTIC LOBSTER TAIL**
asparagus, drawn butter & lemon (gf) 55

Enhancements

- CITRUS GRILLED SHRIMP (3) (gf) 14**
- DAY BOAT SCALLOPS* (3) (gf) 18**
- FOIE GRAS BUTTER 8**
- PEPPERCORN SAUCE 4**