

L O N's

at the hermosa

Signature Drinks

Our cocktails are hand-crafted with locally sourced ingredients and fresh herbs from our garden

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

TAKES TWO TO TANGO

Código Blanco Tequila, yuzu liqueur, amaro, hibiscus syrup, lime juice 18

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, and 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

Soup & Salads

ROASTED CARROT BISQUE

Orange-cumin crema, charred marshmallow 12 (gf)

HERMOSA SALAD

Organic field greens, tart apple, Crow's chèvre, blueberries, toasted hazelnuts, pomegranate vinaigrette 14 (gf)

CAESAR

Hearts of romaine, ancho croutons, shaved Grana Padano 14 Add anchovy 3

ROASTED BEET SALAD

Baby arugula, Crow's pepper feta, spiced local pecans, chocolate oil vinaigrette 16

Appetizers

MAITAKE MUSHROOM TEMPURA

Blistered shishito peppers, miso-tamari-caramel dipping sauce 16 (v)

RICOTTA & HERB AGNOLOTTI

Spring garlic, english peas, roasted mushrooms, meyer lemon butter 21

PECAN EMBER-SEARED AHI TUNA*

Seared at the table, charred vegetables, chimichurri & toasted country bread 19

FOIE GRAS TORCHON

Toasted Noble brioche, fennel salt, kumquat-cinnamon marmalade 21

CRISPY PORK BELLY

AZ microgreens salad, chicharron, pickled sweet peppers, mesquite-date puree 18

LON'S CAVIAR FRIES*

20 grams of select special Kaluga caviar, house fries, herb Crow's quark dressing MKT

V & GF are Vegan
or Gluten Free items

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

L O N ' s

at the hermosa

Wood-Grilled

6 OZ FILET MIGNON*

Crème fraîche mashed potatoes, baby carrots, artichoke, garlic confit, red wine demi-glace 53 (gf)

AZ PRIME NY STRIP*

Trumpet mushroom, broccolini, crispy pickled potatoes, chimichurri 59

12 OZ DRY-AGED DUROC PORK CHOP*

Crème fraîche mashed potatoes, honey roasted baby carrots & cipollini, orange-rhubarb mostarda 45 (gf)

Specialties

GRILLED ORGANIC BEETS

Sorghum, fava beans, mushrooms, asparagus, mint-meyer lemon yogurt 32 (gf,v)

BRAISED AZ SHORT RIBS

Crow's chèvre polenta, sautéed asparagus, mushrooms, cipollini & braising jus 42 (gf)

ROASTED DUCK BREAST

Sorghum, fava beans, heirloom carrots, charred artichoke, fresh blueberry jus 44 (gf)

Seafood

ROASTED FAROE ISLAND SALMON*

Fennel puree, english peas, fava beans, snap peas, charred l'ittoi-lemon-pink berry vinaigrette 39 (gf)

DAY BOAT SCALLOPS*

Foraged mushroom risotto, charred artichoke, spring micro salad 47 (gf)

FRESH CATCH OF THE DAY*

Carrot-orange puree, roasted l'ittoi onion & cauliflower, pecan-guajillo romesco MKT

SEAFOOD TRIO*

Tristan lobster tail, diver scallop, tiger shrimp, roasted asparagus, lemon & drawn butter MKT (gf)

Enhancements

GRILLED SHRIMP 17 (gf)

DAY BOAT SCALLOPS* 21 (gf)

TRISTAN LOBSTER TAIL MKT (gf)

PÉRIGORD TRUFFLE BUTTER 9 (gf)

Sides

CHARRED BROCCOLINI

Meyer lemon oil 9 (gf)

BRUSSELS SPROUTS

Mesquite syrup & bacon 10 (gf)

WHIPPED POTATOES

With crème fraîche 10 (gf)

LON'S CACIO E PEPE

Crow's pepper feta, buttered breadcrumbs 12

SALT & VINEGAR FRIES

Crow's quark ranch dressing 11

BABY CARROTS

Roasted with honey 10 (gf)