

# 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

### COWBOY'S DREAM

Citrus infused PiggyBack Rye,  
agave, lemon, cranberry, egg white 18

### BLOOMING SAGUARO

Strawberry & Basil Infused Wheatly  
vodka, Campari, St. Germain, lemon,  
strawberry, kiwi 15

### PRETTY IN PINK

Hendricks gin, hibiscus syrup,  
lime, blackberries, raspberries 15

### WHISTLING CABALLERO

Código repo, WhistlePig Piggyback rye,  
WhistlePig maple syrup, orange bitters,  
black walnut bitters 20

## Cocktails On Tap

### HERMOSA MULE

Vodka, ginger beer, lime juice 12

### HOUSE MARGARITA

Agave, local Sun Orchard juices 12

## Soup & Salads

### GREEN APPLE & CUCUMBER SOUP

Poached Patagonian shrimp,  
pickled pomegranate arils 14 (gf)

### HERMOSA SALAD

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

### LON'S CAESAR

Bob's gem lettuce, ancho croutons,  
shaved Grana Padano 14, Add anchovy 3

### ARUGULA & WATERMELON SALAD

Crow's pepper feta, candied pecans, tajin,  
white balsamic vinaigrette 16

## Appetizers

### MAITAKE MUSHROOM TEMPURA

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

### DURUM TAGLIOLINI

Roasted heirloom cherry tomato, garlic confit,  
olives, citrus-anchovy breadcrumbs 18

### PECAN EMBER-SEARED AHI TUNA\*

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

### LON'S COUNTRY PATE

Noble fruit & nut crostino,  
house plum jam, grain mustard 18

### PATAGONIAN LANGOSTINO

Fried garbanzo bean puree,  
salsa criolla, micro salad, herb oil 17

### LON'S CAVIAR\*

20 grams of select special kaluga caviar,  
house chips, citrus crema 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

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## Wood-Grilled

### 6 OZ FILET MIGNON\*

Crispy confit potato, charred baby carrots, roasted garlic-cabernet jus 53 (gf)

### AZ PRIME NY STRIP\*

Fried pickled marble potatoes, grilled asparagus, chimichurri 59

### DUROC PORK TENDERLOIN PASTRAMI\*

Rye gnocchi, pickled cabbage & ramps, roasted brussels sprouts, mustard seed-honey jus 38 (gf)

## Specialties

### SPAGHETTI SQUASH

Roasted tomatoes, summer squash, snap peas, fava beans, Crow's pepper feta, green goddess dressing 32 (gf,v)

### BRAISED AZ SHORT RIBS

Smoked corn puree, honey glazed cambray onion, baby carrots, gastrique-braising jus 42 (gf)

### ROASTED STUFFED CHICKEN BREAST

Chicken-apple sausage stuffing, cheddar mashed potatoes, trumpet mushrooms, thyme jus 36 (gf)

### ROASTED SUMMER SQUASH

House chorizo 10 (gf)

### BACON BRUSSELS SPROUTS

Mesquite gastrique 10 (gf)

### WHIPPED POTATOES

With crème fraîche 10 (gf)

## Seafood

### ROASTED FAROE ISLAND SALMON\*

Cauliflower-apple puree, english peas, fava beans, snap peas, charred onion-lemon-pink berry vinaigrette 39 (gf)

### DAY BOAT SCALLOPS\*

House bacon, braised beans, roasted corn, heirloom tomato, summer squash, charred onion broth 47 (gf)

### FRESH CATCH OF THE DAY\*

Purple sweet potato puree, eggplant caponata, cambray onion, turmeric yogurt MKT

### TRISTAN LOBSTER TAIL

Butter poached, smoked mussels, fregola sarda, tomato, fennel, lemon, Calabrian chili 56 (gf)

## Enhancements

PATAGONIA LANGOSTINO 17 (gf)

DAY BOAT SCALLOPS\* 21 (gf)

TRISTAN LOBSTER TAIL 39 (gf)

PÉRIGORD TRUFFLE BUTTER 9 (gf)

## Sides

### LON'S CACIO E PEPE

Crow's pepper feta, buttered breadcrumbs 12

### SALT & VINEGAR FRIES

Truffle goat cheese dipping sauce 11

### BABY CARROTS

Roasted with honey 10 (gf)