

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



presented by the Arizona Restaurant Association

Arizona Restaurant Week

choose 1 item from each section below - \$44

Starter

HEIRLOOM TOMATO & WATERMELON SALAD (gf,v) 16
whipped Crow's Dairy goat cheese, basil vinaigrette

MANGO GAZPACHO (gf) 12

Arizona Desert Shrimp, lime, cilantro, red onion

RICOTTA STUFFED SQUASH BLOSSOMS (v) 14

Fresno romesco, celery jam, Marcona almond

Entrée

SCOTTISH SALMON* 36

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

12 OZ DUROC PORK CHOP 38

cippolini bacon jam, grilled broccolini, creamy popcorn polenta

ROASTED JIDORI CHICKEN (gf) 34

cilantro chimichurri, grilled l'ittoi onion, smashed fingerlings, chicken jus

Dessert

KEY LIME PIE (v) 11

honey graham crust, whipped vanilla cream

PEACH CROSTATA (v) 11

caramelized peaches, brown sugar oat streusel, vanilla bean ice cream

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

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

Entrées

PACIFIC HALIBUT (gf) 43

seared arugula, smoked tomatoes, citrus salad, tomatillo salsa fresca

DAY BOAT SCALLOPS 38

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

WOOD FIRED FILET MIGNON* (gf) 48

confit baby potatoes, McClendon's Select asparagus, sauteed Southwest mushrooms, cracked pepper demi

BRAISED SHORT RIBS (gf) 37

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

SEARED DUCK BREAST 38

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

Wood Fired

16 OZ PRIME NY STRIP STEAK* 55

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

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

ENHANCEMENTS

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