

LON's

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 chef | chris gillespie



starters

choice of one:

Abby Lee tomatoes

pickled local peaches, black pepper feta, charred herb vinaigrette

cucumber gazpacho

Dungeness crab, marinated melon, piquillo pepper emulsion

Bob's squash blossom

chorizo & cheddar stuffed, corn pudding, pickled peppers

entrées

choice of one:

Alaskan halibut

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

braised Duroc pork shank

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

roasted Mary's chicken breast

Arizona cheddar mashed potatoes, broccolini, cipolini onion jus

dessert

choice of one:

buttermilk panna cotta

macerated strawberries, rhubarb

Schnepf's Farms peaches

puff pastry, vanilla crème fraiche, honey gelato

LON's

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 Petaluma 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

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

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