

# 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

sous chef | oscar valles



### starters

#### choice of one:

#### heirloom tomatoes

pickled watermelon rind, black pepper feta, baby greens, jalapeno vinaigrette

#### ricotta cheese agnolotti

braised pork cheek, arugula pesto, charred corn, local Pecorino cheese

#### charred Florida shrimp

smoked tomato broth, lemon, dill, spicy greens, fresh horseradish

### entrées

#### choice of one:

#### branzino

chorizo emulsion, smoked mussels, saffron bomba rice, fennel, pickled peppers

#### Duroc pork duo

grilled tenderloin, crisp confit belly, pretzel speatzel, roasted squash, date brown butter, apple mostarda

#### roasted Mary's chicken breast

herbed farro, roasted turnips, garlic green beans, shaved pears, chicken jus

### dessert

#### choice of one:

#### pecan-apple tart

vanilla ice cream, cinnamon syrup

#### key lime cheesecake

coconut sorbet, blueberry sauce, coconut-graham cracker crust

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

# 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