

L O N's

at the hermosa

Signature Drinks

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

SETENTA Y CINCO

Codigo Rosa, Campo Viejo Cava
Brut Rose, hibiscus, lemon 15

OPEN SESAME

Sesame-washed Four Roses bourbon,
Hardy Pineau Le Coq d'Or cognac,
Benedictine, mole bitters 15

FALL SANGRIA

AZ Mission vodka, cabernet, cranberry,
orange, pumpkin, cinnamon 15

GUIL-TEA PLEASURE

Drumshanbo Irish Gunpowder gin,
English grey tea syrup, vanilla 15

APPLE OF MY PIE

Apple-infused Real McCoy 3-year rum,
cinnamon, vanilla 15

FLAVORS OF FALL

Nutmeg & Basil infused Nobel Oaks
bourbon, Barrow's Intense Ginger 15

Cocktails On Tap

HERMOSA MULE

Vodka, ginger beer, lime juice 12

HOUSE MARGARITA

Agave, local Sun Orchard juices 12

Soup & Salads

PURPLE YAM BISQUE

Hot honey, toasted hazelnut dust 14 (gf)

HERMOSA SALAD

Organic greens, apple, pomegranate arils,
candied pecans, Crow's chèvre, pomegranate
vinaigrette 15 (gf)

LON'S CAESAR

Local gem lettuce, ancho croutons,
shaved Grana Padano 14, Add anchovy 3

BABY BEETS

Golden pickled & red smoked, orange,
arugula, Crow's black pepper feta,
marcona almonds, chocolate vinaigrette 16 (gf)

Appetizers

MAITAKE MUSHROOM TEMPURA

Blistered shishito peppers, miso-
tamari-caramel dipping sauce 18

SONORAN PASTA CO. GNOCCHETTI SARDI

Smoked short rib, Calabrian chili butter,
meyer lemon, whipped ricotta 23

PECAN EMBER-SEARED AHI TUNA*

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

PORK BELLY & POACHED EGG*

Bell pepper ketchup, pickled onion,
Noble bread 18

PATAGONIAN LANGOSTINO*

Salt & vinegar popcorn "grits",
roasted corn relish, fennel slaw 23 (gf)

LON'S CAVIAR*

20 grams of LON's Kaluga caviar,
Citrus crème fraîche, cured egg yolk,
tapioca crisps 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

COPPER RANCH 6 OZ FILET MIGNON*

Crispy potato confit, creamed greens, charred heirloom carrot, pickled mustard seed demi 57

COPPER RANCH PRIME NY STRIP*

Pickled marble potatoes, mushrooms, roasted vine tomatoes, chimichurri 62 (gf)

DUROC TOMAHAWK PORK CHOP*

Bacon-brussels sprouts, squash, caponata, pickled ramp salad, fig balsamic-bacon fat vinaigrette 44

Seafood

CRISPY SKIN ICEFJORD SALMON*

Cauliflower-ramps purée, squash, fava & asparagus, fennel slaw, meyer lemon 39 (gf)

DIVER SCALLOPS*

Squid ink risotto "al salto", artichokes, king oyster mushroom, hollandaise 49 (gf)

CHILEAN SEA BASS*

Beluga lentils, mushrooms, chistorra, black garlic purée, crispy parsnips, mushroom broth 56 (gf)

LON'S SEAFOOD TRIO*

Please inquire with your server MKT

Specialties

SPAGHETTI SQUASH

Beluga lentils, asparagus, fava beans, mushrooms, artichokes, Crow's pepper feta, L8 Harvest vinegar, meyer lemon oil 32 (gf)

BRAISED SHORT RIBS

Butternut squash mash, cipollini agrodolce, charred broccolini, gremolata crumbs 46

TWO WASH RANCH CHICKEN

Onion ash-potato purée, honey roasted carrots, meyer lemon-parsley vinaigrette 39 (gf)

SONORAN DUCK LEG CONFIT

Sautéed swiss chard, charred carrot, dried blueberries, hazelnut, blueberry gastrique 41 (gf)

Enhancements

FOIE GRAS BUTTER 9 (gf)

PÉRIGORD TRUFFLE BUTTER 9 (gf)

DAY BOAT SCALLOPS* 21 (gf)

TRISTAN LOBSTER TAIL 39 (gf)

PATAGONIAN LANGOSTINO 17 (gf)

Sides

CHARRED HEIRLOOM CARROTS

L8 Harvest vinegar, gremolata crumbs 12

BACON BRUSSELS SPROUTS

Mesquite gastrique 12 (gf)

WHIPPED POTATOES

With crème fraîche 12 (gf)

LON'S CACIO E PEPE

Crow's pepper feta, buttered breadcrumbs 14

SALT & VINEGAR FRIES

Truffle goat cheese dipping sauce 12

BELUGA LENTILS & MUSHROOMS

Black garlic 12 (gf)