

Globally inspired Arizona fare

Signature Drinks

tasting menu - choose 1 item from each section below - \$69

Seasonal

our cocktails are made with locally sourced ingredients and herbs from our garden.

HOUSE BOTTLED COCKTAILS

kiwi cooler 14

basil infused vodka, dry vermouth, kiwi, house blue curacao, lime juice

mango madness 14

Matusalem rum, Barrow's Intense ginger liqueur, lime juice, mango, Peychaud's bitters

paper plane 14

Aperol, Very Old Barton bourbon, Amaro Nonino, lemon juice,

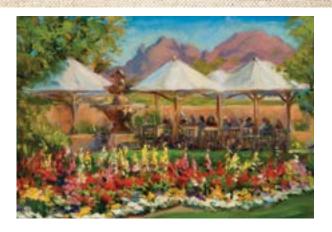
the blues 14

Monte Alban blanco tequila, Ancho Reyes Verde, blueberry, lime juice

COCKTAILS ON TAP

hermosa mule on tap 10 vodka, ginger beer, lime juice

house margarita on tap 10 agave, local Sun Orchard juices



raw

*pacific oysters 19 jalapeño citrus ceviche

*cold smoked California yellowtail 19
apple fennel salad, key lime vinaigrette, honey foam
appetizer

BBQ pork belly 16

cheddar curd stuffed squash blossom, tomato jam

kabocha squash soup 12

toasted cinnamon marshmallow, candied bacon

wild mushrooom salad 12

goat cheese curds, noble croutons, mizuna, mesquite vinaigrette

entree

roasted Maple Leaf duck breast 36

white bean puree, crispy duck confit, duck bacon, charred carrots & turnips, duck jus

Chula Seafood California catch 36

tomato, olive, baby fennel, green onions, fingerling potatoes, fried artichokes, saffron fumet

local bison duo 43

braised short rib & grilled cocoa rubbed tenderloin, stone ground oats, parsnip puree, brussels sprouts, huckleberry jus

dessert

organic Willcox apple caramel tart 11

bacon-Del Bac ice cream, vanilla cider gastrique

s'mores bombe 11

milk chocolate mousse, chocolate cake, marshmallow, mesquite graham cracker

Artful Events at Lon's -

DELBAC DINNER WITH CHEF CULLEN CAMPBELL

Cullen Campbell of Crudo and Okra join the Lon's team for one night only to highlight Tucson's Del Bac Whiskey from Hamilton Distillers. Enjoy a menu focusing on a whole pig from E&R pork in Tucson that's been fed on the Mash from the production of Del Bac whiskey. Cocktail pairings will feature Del Bac's award winning Clear Mesquite Smoked Whiskey, "Dorado" Aged Mesquite Smoked Whiskey and Lon's Private Barrel Cask Strength Unsmoked Aged Whiskey.

Thursday, October 19. 2017 | 6-9pm | \$75++/person





Classics

Starters

"fritto misto" | flash fried calamari strips, Argentine shrimp, red onion, pickled nopales, aji amarillo aioli 12

*Himalayan salt seared ahi tuna | yuzu-soy sauce, togarashi cracker, cilantro, pickled onion 18

tortilla soup

pulled chicken, avocado, tortilla strips 9

hermosa salad | local greens, Crow's Dairy goat cheese, apples, pecans, pomegranate vinaigrette 9

baby gem lettuce "wedge" | house pancetta,
Abby Lee tomatoes, pickled onions, quark "ranch" 11

salt roasted local beets

poached local pears, smoked almonds, arugula, honey-quark dressing 12

Entrées

roasted Petaluma chicken | AZ cheddar mashed potatoes, broccolini, cipollini onion jus 29

*Scottish salmon | local barley, butternut squash chorizo, tomato emulsion 32

*pecan grilled filet mignon | crisp potatoes, creamed greens, Nueske bacon, red wine demi 42

braised beef shortribs | goat cheese polenta cake, spaghetti squash, ancho chil jus 34

Argentine shrimp risotto

lemon, fennel, mushroooms, chives, parmesan 29

executive chef | jeremy pacheco chef de cuisine | alejandro martinez sous chef | anthony rivera & phil palombi general manager | bill parker

Sides For Sharing

broccolini 9

garlic, feta, pepper flakes

crème frâiche mashed potatoes 8

truffle mac 'n' cheese 13 Hayden Mills pasta, truffle goat cheese

parmesan truffle fries 9 truffle dipping sauce

caramelized brussels sprouts 9 bacon, mesquite butter

blistered shishito peppers 9 lime salt

tempura maitake mushroom 11 soy dipping sauce

Wood Fired

*18 oz. bone-in angus ribeye 52

*6 oz. Snake River wagyu strip 46

*10 oz dry aged Duroc pork chop served with poached local apple & mole 32

6 oz. Tristan lobster tail served with asparagus, butter & lemon 50

Tristan lobster tails have an extraordinarily sweet succulent taste & a texture unlike any other. Tristan lobsters are from the deep, cold waters of Tristan da Cunha in the south Atlantic, the most remote inhabited island in the world.

add ons

sautéed Argentine shrimp 12 smokey blue cheese butter 5

sauces

peppercorn sauce 4 house steak sauce 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

