



## Globally inspired Arizona fare

### Signature Drinks

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

#### HOUSE BOTTLED COCKTAILS

##### desert interlude 14

Caskwerks gin, Ancho Reyes, house blueberry syrup, lemon juice

##### palo cristi sour 14

AZ Distilling Mission vodka, Lillet Blanc, lemon juice, house hibiscus syrup

##### San Francisco pisco punch 14

Encanto pisco, cinnamon syrup, lemon juice, pineapple juice

##### the stetson 14

El Silencio mezcal, curacao, prickly pear, lime juice, agave

#### COCKTAILS ON TAP

##### hermosa mule on tap 10

vodka, ginger beer, lime juice

##### house margarita on tap 10

agave, local Sun Orchard juices



\$44

#### choice of:

crab stuffed squash blossoms | roasted pepper aioli, pickled vegetables, baby greens

Abby Lee heirloom tomatoes | Crow's goat cheese curds, Noble bread, garden basil, balsamic syrup

salt roasted beets | poached local pears, smoked almonds, arugula, honey-quark dressing

#### choice of:

\*Alaskan halibut & Kauai shrimp | local farro, peas, green onion puree, shaved radish, chorizo broth

#### roasted Petaluma chicken

AZ cheddar mashed potatoes, broccolini, cipollini onion jus

\*dry-aged Duroc pork chop | sweet potato puree, poached local apple, corn, hatch chile, scarlet runner beans, mole

#### choice of:

s'mores bombe | milk chocolate mousse, chocolate cake, marshmallow, mesquite graham cracker

#### organic Wilcox caramel apple tart

bacon-Del Bac ice cream, vanilla cider gastrique

executive chef | jeremy pacheco

chef de cuisine | alejandro martinez

sous chef | anthony rivera & phil palombi

general manager | bill parker

## Artful Events at Lon's

### Sonoran Beer Dinner

Executive Chef Jeremy Pacheco welcomes Chef Keenan Bosworth of Pig & Pickle into the LON's kitchen for a one-of-a-kind culinary experience, paired with local brews from Sonoran Brewing Company

September 28th 6pm \$55++



## Classics

### Starters

**crisp calamari** | flash fried calamari strips, red onion, pickled nopales, aji amarillo aioli 12

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

**crab stuffed squash blossom** | roasted pepper aioli, pickled vegetables, baby greens 17

#### **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, local tomatoes, pickled onions, quark "ranch" 11

#### **roasted Kauai shrimp**

watermelon gazpacho, lime oil, avocado 16

#### **local heirloom tomatoes**

goat cheese curds, Noble bread, basil, balsamic 13

#### **house prosciutto**

local melon, arugula, balsamic, feta cheese 17

### Entrées

**\*Alaskan halibut & Kauai shrimp** | local farro, peas, green garlic, shaved radishes, chorizo broth 38

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

**\*fennel-honey glazed Scottish salmon** | braised fennel, baby artichokes, olives, confit tomato, local citrus 32

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

**braised beef shortribs** | green chili-goat cheese polenta, roasted cipollini onions, oyster mushrooms, natural jus 34

**sweet corn agnolotti** | smoked pork, roasted squash, local tomato, goat cheese 29

### Sides For Sharing

**broccolini** 9  
garlic, 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

**roasted local squash** 9  
tomato, corn, feta cheese

**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

**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 Kauai 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