

*Globally inspired Arizona fare*

*Signature Drinks*

*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



*Seasonal*

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

**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 mushroom 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, mushrooms, 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 fraîche 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