

*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



*Seasonal*

**oysters** | half dozen, Stellar Bay, British Columbia, citrus-pomegranate-cilantro mignonette, lemon 18

**\*hamachi tartare** | jalapeño relish, shaved fennel, baby greens, mint, coconut-yuzu dressing 17

**roasted Kauai shrimp** | crisp guanciale, petite greens, peperonata, chickpea cake 16

**porcini mushroom soup**

bacon jam, Noble crouton, parmesan cheese 11

**Mangalitsa prosciutto** | Crow's Dairy goat cheese curds, Bob's asparagus, blood orange vinaigrette 17

**\*Maple Leaf duck breast** | duck confit cannelloni, pea puree, baby carrot, i'ittoi onion, bitter orange jus 36

**Kauai shrimp risotto** | black truffle butter, Bob's asparagus, oyster mushrooms, parmigiano 36

**\*Snake River Farms wagyu strip steak**

foie gras torchon, balsamic pearl onions, king oyster mushrooms, duck fat potatoes 49

**\*dry aged Duroc pork chop** | durum gnocchi, pork belly, brussels sprouts, roasted cauliflower, caramel date jus 38

**executive chef** | jeremy pacheco

**chef de cuisine** | alejandro martinez

**sous chef** | joe hobson & phil palombi

**general manager** | bill parker

*Artful Events at Lon's*

**Easter Brunch**

Sunday, April 16th, 2017

10am - 3pm

**\$75 per guest (excludes tax and gratuity)**

Enjoy this special holiday with family and friends as LON's culinary team prepares a special Easter Brunch consisting of four delicious courses.

*Classics*

*Starters*

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

**\*Himalayan salt seared ahi tuna** | yuzu-soy sauce, crisp rice cake, cilantro, pickled onion 18

**foie gras duo** | seared with pineapple bread, late harvest vinegar & dried fruit; panna cotta with rosé gelée 22

**tortilla soup**

pulled chicken, avocado, tortilla strips 9

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

**smoked local beets** | Oregon blue cheese, local citrus baby greens, pistachio, chocolate vinaigrette 11

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

*Entrées*

**\*Alaskan Halibut** | local farro, sugar snap peas, spring garlic, shaved radishes, chorizo broth 41

**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

*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

**brussels sprouts** 9  
candied bacon, mesquite syrup

**roasted local cauliflower** 9  
almonds, honey, meyer lemon

**blistered shishito peppers** 9  
lime salt

**tempura maitake mushroom** 11  
soy dipping sauce

*Wood Fired*

**\*18 oz. bone-in angus ribeye** 52

**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

sautéed La Belle foie gras 17

**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