

*Globally inspired, modern Arizona fare*

*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

**\*bacon & egg** | crisp pork belly, grilled Noble bread poached egg, tomato jam & arugula 17

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

**charred baby octopus** | crisp chorizo, giardiniera, spicy greens, white bean puree, red pepper coulis 16

*Soups & Salads*

**tortilla soup**  
smoked pulled chicken, avocado, tortilla strips 9

**butterkin squash soup**  
house guanciale, toasted pumpkin seeds 11

**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

*Signature Drinks*

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

**COCKTAILS**

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

**white sangria 12**  
prosecco, peach puree, st germain

**cantaritos 12**  
tequila, orange, lime, Pellegrino Pompelmo

**prickly bourbon 12**  
bourbon, prickly pear, lemon juice

**southside collins 12**  
gin, lemon juice, mint, simple syrup, soda

**pineapple mojito 12**  
rum, lime juice, fresh mint, pineapple

**house margarita on tap 10**  
agave, local Sun Orchard juices



*Artful Events at Lon's*

**The Lovers' Grill Cooking Class**  
Saturday, February 4th, 11am - 1pm

Learn how to prepare a meal on the grill for that special someone at a Valentine's themed cooking and wine education class

**\$89 per guest (excludes tax and gratuity)**

## Entrées

- \*sea bass & Kauai shrimp | saffron farro risotto, chorizo, charred i'ittoi onions & shishito peppers 38
- roasted Petaluma chicken | AZ cheddar mashed potatoes, broccolini, cipollini onion jus 29
- \*Scottish salmon | apple puree, roasted cauliflower, brussels sprouts, charred lemon vinaigrette 32
- \*pecan grilled filet mignon | smokey blue cheese potatoes, creamed greens, Nueske bacon, red wine demi 42
- local durum flour fettuccine | wild boar ragu, boar bacon, oyster mushrooms, campari tomato, shaved parmesan 29
- braised beef shortribs | green chili-goat cheese polenta, roasted cipollini onions, oyster mushrooms, natural jus 34
- \*Maple Leaf duck breast | duck confit cannelloni, carrot puree, roasted turnips, huckleberry jus 36
- \*Colorado lamb duo | grilled rack, crispy braised shoulder, chickpea puree, olives, fennel, date-lamb jus 52

## Lon's Wood Fired Specialties

- \*18 oz. bone-in angus ribeye 52
- \*10 oz. dry-age angus strip steak 49
- 6 oz. Tristan lobster tail | served with 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**

## 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

## Thank you for joining us.

We hope you enjoy our menu which features the best the season has to offer from our local farmers & purveyors including:

McClendon Select, Noble Breads, Crow's Dairy, Queen Creek Olive Mill, Hayden Flour Mills, AZ Fine Swine & Duncan Trading Company.

Our wine list includes an extensive variety of Arizona wines and Lon's Last Drop at the Hermosa specializes in hand-crafted cocktails and local brews, including our house specialty, Seven Wives Saison, which Chef Pacheco created in partnership with Sonoran Brewing.

**executive chef | jeremy pacheco**  
**chef de cuisine | alejandro martinez**  
**sous chef | joe hobson & tony huerta**  
**general manager | bill parker**

\*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