

L O N ₃

at the hermosa

Signature Drinks

OINK FASHIONED

WhistlePig Farmstock | WhistlePig Barrel-Aged Maple Syrup | Angostura Orange Bitters | 26

UPTOWN MANHATTAN

WhistlePig PiggyBack Rye | Villon | Jasmine Infused Syrup | Burlesque Bitters | 21

LAST DROP

High West Double Rye Whiskey | Luxardo Apricot | Sweet Vermouth | Blood Orange | 17

SPIRIT OF THE BORDER

El Silencio Mezcal | Curaçao | Fresh Lime Juice | Prickly Pear | Agave Nectar | 17

SPICE OF LIFE

Cranberry & Apple Infused Cruzan Rum | Citrus | Cinnamon Syrup | 17

LAVENDER HAZE

Absolut Vodka | Butterfly Pea Flower | Lemon | St. Germain | Rosemary Syrup | 17

DANCING AROMATICS

Tanqueray Gin | Campari | Lemon | Earl Grey Syrup | 17

GIVE 'EM PUMPKIN TO TALK ABOUT

Belvedere Vodka | Cinnamon Infused Maple Syrup | Citrus | Pumpkin Puree | 17

ITALY MEETS PORTUGAL

Black Pig Gin | Luxardo Maraschino | Cointreau | Lemon | Demerara Syrup | 17

Lead Bartender | Victoria Litchford

Código 1530 Cocktails

BIKINI RITA

Código Blanco | Organic Agave | Lime Juice | 17

TRIED AND TRUE

Código Mezcal | Cardamom Syrup | Agave | Lime | 17

APRICOT HABANERO RANCH WATER

Código Reposado | Luxardo Apricot | Lime | Habanero Bitters | Topo Chico | 19

BEET THE HEAT

Beet infused Código Reposado | Lime | Orgeat | Peychaud's Bitters | 19

Non-Alcoholic Cocktails

FEATURING SEEDLIP NON-ALCHOLIC SPIRITS

FRENCH 86

Seedlip Notas De Agave | Lemon | Simple | Pomegranate Syrup | Soda | 14

CHAI OLD FASHIONED

Seedlip Garden | Chai Syrup | Orange Bitters | 14

ONE WAY TICKET

Seedlip Spice | Rosemary Syrup | Lemon | Butterfly Pea Flower | 14

ANNA'S LOVE LETTER

Seedlip Grove | Hibiscus Syrup | Cinnamon | Citrus | 14

SEEDLIP TRUST COCKTAIL

Trust Our Team Of Mixologists To Create The Perfect Non-Alcoholic Cocktail | 14

Appetizers

MAINE LOBSTER CAKES

Lobster Velouté | Artichoke Salad | 45

FILET LOLLIPOPS*

Horseradish Cream |
LON's Steak Sauce | 41 (GF)

PARSNIP RAVIOLI

Elk Shank Ragout | Midnight Moon | 27

HIMALAYAN SALT SEARED AHI TUNA*

Grapefruit & Avocado Relish |
Marcona Almond | Romesco Sauce | 27 (GF)

JUMBO SHRIMP COCKTAIL

Cocktail Sauce | Lemon | 35 (GF)

MAITAKE MUSHROOM TEMPURA

Shishito Peppers | Miso-Soy Caramel | 23

PAN SEARED FOIE GRAS*

Citrus Tres Leches | Candied Pecans | 35

BAKED ST. STEPHEN CHEESE

Artichoke | Roasted Tomato | Basil |
Solera Vinegar | 29

Salads

HERMOSA SALAD

Apple | Sweet Potato | Pecan | Cranberry |
Chèvre | Pear Vinaigrette | 15 (GF)

LON'S CAESAR

Gem Lettuce | Parmesan | Crouton |
Caesar Dressing | 15

SQUASH & CITRUS SALAD

Hazelnut Pesto | Arugula | Honey |
Bee Pollen | Blue Cheese Espuma | 15 (GF)

TRISTAN LOBSTER TAIL | 39 (GF)

HERB MASHED POTATOES

Foie Gras Butter | Chive | 14 (GF)

MAPLE GLAZED CARROTS

Chile Relish | Hazelnut | Goat Cheese | 14 (GF)

FRIED BRUSSELS SPROUTS

Brie Fondue | Apple | Cherry |
Pistachio | 15

V & GF are Vegan or Gluten Free items

Entrée

8 OZ FILET MIGNON*

Boursin Whipped Potatoes | Asparagus |
Red Wine Mushroom Demi | 71 (GF)

BISON NY STRIP*

Leek | Wild Mushroom | Salsify Purée |
Onion | Red Wine Horseradish Demi | 75 (GF)

16 OZ KANSAS CITY ULTRA WAGYU*

Pesto & Brie Marble Potatoes |
Broccolini | Red Wine Demi | 195 (GF)

BRAISED BEEF SHORT RIB

Pee Wee Potatoes | Brussels |
Pearl Onion | Bacon | Jus Lié | 65 (GF)

BERKSHIRE PORK RIBEYE*

Parmesan & Roasted Tomato Polenta |
Charred Broccolini | 'Nduja Butter | 65 (GF)

TWO WASH RANCH CHICKEN

Creamed Wheat Berries |
Baby Carrot | Celery Salad | Lemon |
Velouté | 49

PAN ROASTED SABLE FISH

Parsnip | Spaghetti Squash | Spinach |
Scallion Oil | Beurre Blanc | 65 (GF)

SEARED NORWEGIAN SALMON*

Lentil Purée | Bacon | Charred Cabbage |
Pickled Tomato | 55 (GF)

BUTTER BASTED PRAWN & SCALLOP*

Chorizo | Sticky Rice | Chili Relish |
Red Curry Coconut Milk Broth | 69 (GF)

HARISSA CAULIFLOWER STEAK

Lentil Purée | Spaghetti Squash |
Spinach | Mushroom | 39 (GF)

Sides & Enhancements

PAN SEARED SCALLOPS (3) | 39 (GF)

CRISPY PEE WEE POTATOES

Smoked Mozzarella | Pesto | 17 (GF)

MUSHROOM RAGOUT

Blue Cheese | Solera Vinegar | 15 (GF)

SWEET POTATO & ROCK SHRIMP

Garlic Herb Goat Cheese | Pork Belly |
Avocado | 17 (GF)

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness