

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

Luna Amada Mezcal | Curaçao | Fresh Lime Juice | Prickly Pear | Agave Nectar | 17

THE REAL DEAL

The Real McCoy Rum | Basil | Lemon | Mr. Three & Bro's Ginger Falernum | Agave | 17

LAVENDER HAZE

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

QUICKDRAW

Strawberry & Mint infused Drumshanbo Gunpowder Gin | Lemon | Demerara | Fee Foam | 17

WEST OF THE MISSISSIPPI

Garrison Brothers Honeydew Whiskey | Peach Liqueur | Mint | Citrus | Demerara Syrup | 17

ITALY MEETS PORTUGAL

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

NATIVE TONGUE

Clase Azul Plata | Prickly Pear | Lime | Agave | Clase Azul Ultra Foam | 40

Código 1530 Cocktails

BIKINI RITA

Código Blanco | Organic Agave | Lime Juice | 17

OAXACAN ROYALTY

Código Mezcal | Crème De Cassis | Mr. Three & Bros Ginger Falernum | Lime | 17

MANGO HABANERO RANCH WATER

Código Reposado | Mango | Lime | Habanero Bitters | Topo Chico | 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

FIRST KISS

Seedlip Grove | Citrus | Passion Fruit | Fee Foam | 14

SEEDLIP TRUST COCKTAIL

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

Lead Bartender | Victoria Litchford

Appetizers

MAINE LOBSTER CAKES

Lobster Velouté | Artichoke Salad | 45

IBÉRICO PORK LOLLIPOPS*

Spanish Chorizo Vinaigrette | Manchego | Almonds | 45 (GF)

HALIBUT CRUDO*

Crab Salad | Chilled Carrot & Coconut Broth | Coconut Sorbet | 31 (GF)

HIMALAYAN SALT SEARED AHI TUNA*

Kiwi & Pineapple Relish | Poblano & Tomatillo Salsa | Pickled Onions | 27 (GF)

JUMBO SHRIMP COCKTAIL

Cocktail Sauce | Lemon | 35 (GF)

MAITAKE MUSHROOM TEMPURA

Shishito Peppers | Miso-Soy Caramel | 23

PAN SEARED FOIE GRAS*

Crispy Confit Duck | Scallion Pancake | Cashew Sauce | Crystalized Ginger | 37

FRIED CORNISH GAME HEN

Serrano Honey | Cilantro Lime Crema | Benne Seed | 29

Salads

HERMOSA SALAD

Strawberries | Poached Rhubarb | Pistachios | Goat Cheese | Cherry Vinaigrette | 15 (GF)

LON'S CAESAR

Gem Lettuce | Parmesan | Croutons | Caesar Dressing | 15

BABY ARUGULA SALAD

Humboldt Fog | Fennel | Radish | Cherries | Snap Peas | Lemon-Honey Vinaigrette | 15 (GF)

Sides & Enhancements

TRISTAN LOBSTER TAIL | 39 (GF)

HERB MASHED POTATOES

Foie Gras Butter | Chives | 14 (GF)

SERRANO HONEY GLAZED CARROTS

Goat Cheese | Rhubarb Relish | 14 (GF)

FRIED BRUSSELS SPROUTS

Brie Fondue | Apple | Cherry | Pistachios | 15

Entrée

8 OZ FILET MIGNON*

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

WAGYU FLAT IRON & SALISBURY STEAK*

Croquettes | Peas & Carrots | Red Wine Mushroom Jus | 71

BRAISED SHORT RIB

Potato-Ramp Purée | Sugar Snap Peas | Pearl Onion Jam | Charred Ramps | Fonduta | 65 (GF)

BERKSHIRE PORK RIBEYE*

Hominy & Fava Bean Ragout | Rhubarb & Fresno Chile Relish | Mole Verde | 65 (GF)

TWO WASH RANCH CHICKEN

Dutch Baby Pancake | Braised Chicken | Ham | Spring Onions | Velouté | 49

PAN ROASTED GROUPE

Steamed Rice Cakes | Fava Beans | Green Garlic Beurre Blanc | 65 (GF)

SEARED NORWEGIAN SALMON*

Celery Root Pavé | Tomato-Leek Jam | Smoked Eggplant Purée | Nage | 57 (GF)

BUTTER BASTED PRAWNS

Bay Scallop & Pea Risotto | Pea Tendril & Blood Orange Salad | 71 (GF)

DOMESTIC LAMB CHOP

Lamb Chowder | Peas | Carrots | Artichoke | Pistachio Salsa Verde | 73 (GF)

GRILLED ELK LOIN

Onion & Mustard Tart | Taleggio Espuma | Kumquat & Apricot Conserve | 67

LEMON & HERB JUMBO SHRIMP | 32 (GF)

GRILLED ASPARAGUS

Ramps | Lemon | Manchego | 14 (GF)

MUSHROOM RAGOUT

Blue Cheese | Solera Vinegar | 15 (GF)

SWEET POTATO & ROCK SHRIMP

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