

L O N ₃

at the hermosa

Signature Drinks

OINK FASHIONED

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

STAGECOACH SHOTGUN

WhistlePig PiggyBack Rye | Flor de Azar | Lemon | Habanero Bitters | 21

LAST DROP

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

SPIRIT OF THE BORDER

Luna Amada Mezcal | Curaçao | Lime | Prickly Pear | Agave | 17

MINT CONDITION

Eldorado 8yr. Rum | Mint | Pineapple | Yogurt | Tiki Bitters | Cucumber | 17

THE ROASTED BARREL

Coffee Washed Sentinal Rye | Cinnamon | Black Walnut and Orange Bitters | 17

LAVENDER HAZE

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

TEPEC IN BLOOM

Empress Elderflower Gin | Alma Tepec | Lemon | Crème de Pêche | Grape Syrup | 17

RUBY TEMPTATION

Dripping Springs Orange Vodka | Flor de Azar | Lime | Amara D'Arancia Rosso Amaro | 17

ITALY MEETS AFRICA

Bayab Palm & Pineapple 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 | 17

MONK IN THE MIST

Código Mezcal | Green Chartreuse | Lemon | Egg White | Cucumber | 17

OAXACAN ROYALTY

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

VIOLETTE RESERVE

Código Reposado | Xila Licor de Agave | Hibiscus | Lavender | Lime | Topo Chico | 19

FIRESIDE PALOMA

Código Reposado | Ancho Reyes | Lime | Grapefruit | Cinnamon | Agave | Fee Foam | 19

Non-Alcoholic Cocktails

FEATURING SEEDLIP
NON-ALCHOLIC SPIRITS

FRENCH 86

Seedlip Grove | Lemon | Simple | Soda | Pomegranate Syrup | 14

STRAWBERRY MINT SPRITZ

Seedlip Garden | Strawberry | Mint | Lemon | Agave | Soda | 14

ONE WAY TICKET

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

MAIN SQUEEZE

Seedlip Agave | Lime | Mango | Cholula | 14

NON-ALCOHOLIC TRUST COCKTAIL

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

LEAD MIXOLOGIST | VICTORIA WIRTH

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Appetizers

JUMBO SHRIMP COCKTAIL*

Cocktail Sauce | Lemon | 12 Per Piece (GF)

MAITAKE MUSHROOM TEMPURA

Shishito Peppers | Miso-Soy Caramel | 23

HIMALAYAN SALT SEARED AHI TUNA*

Yuzu | Cucumber & Fresno Relish |
Seaweed Salad | 27 (GF)

SEARED FOIE GRAS*

Wagyu Meatball | Tomato Chutney |
Charred Bread | Foie Gras Sauce | 41

SEMOLINA FRIED SALT PRAWN*

Crab & Pesto Arancini |
Calabrian Marinara | 49

BRAISED WAGYU BEEF CHEEK POT PIE

Red Wine Gravy | Mushrooms | Puff Pastry | 33

LAMB LOLLIPOPS*

Kabocha Squash Chutney | Cucumber
Yogurt | Pomegranate Glaze | 40 (GF)

BAKED BRIE

Strawberry Jam | Pickled Apples |
Sichuan Chili Crisp | Charred Toast | 23

Salads

HERMOSA SALAD

Pear | Dried Plum | Candied Pecan |
Goat Cheese | Cherry Vinaigrette | 15 (GF)

LON'S SOUTHWEST CAESAR SALAD*

Gem Lettuce | Manchego | Dried Corn |
Pepitas | Croutons | Poblano Caesar | 15

Add Anchovy | 3

Classic Caesar Available Upon Request

BABY ARUGULA & RADICCHIO*

Prosciutto | Brie | Apple | Fennel | Walnut |
Sourdough Vinaigrette | 15

Sides & Enhancements

GRILLED SWEET POTATO

Maple Chile | Whipped Feta |
Macadamia Nut | 15 (GF)

LOBSTER & CAULIFLOWER GRATIN*

Leek | Hollandaise | 25 (GF)

BROWN BUTTER BRUSSELS SPROUTS

Lemon | Feta | Capers | Pine Nuts | 17

CHARRED BROCCOLINI

Lemon | Parmesan | 18 (GF)

Entrée

8 OZ FILET MIGNON* | 79

14 OZ PRIME NEW YORK STRIP* | 105

DAILY CHEF'S BUTCHER CUT* | MKT

All Steaks Served with Boursin Mashed
Potatoes | Asparagus | Cabernet &
Mushroom Demi (GF)

BRAISED SHORT RIB

Smashed Yukon Potatoes | Raclette Cheese |
Broccoli | Braising Jus | 67 (GF)

BRAISED PORK SHANK

Parmesan Polenta | Mushroom | Asparagus |
Pine Nut Gremolata | Dijon Sauce | 60 (GF)

GRILLED VENISON RACK*

Venison Bolognese | Conchiglie Pasta |
Parmesan Espuma | 85

TWO WASH RANCH CHICKEN*

Chasseur Style Thigh | White Bean &
Tomato Stew | 51 (GF)

RED SNAPPER & SCALLOP*

Sweet Potato Cake | Romesco |
Baby Beets | Fennel Beurre Blanc | 75 (GF)

PAN ROASTED SALMON*

Lobster, Cauliflower, & Leek Casserole |
Spinach | Vanilla Hollandaise | 59

ROASTED DUCK BREAST*

Confit Leg | Duck Fat Potato | Brussels |
Carrot | Orange Gastrique | 68 (GF)

SPAGHETTI SQUASH

Mushrooms | Kale | Sweet Potato |
Roasted Tomato | Coconut Curry | 39 (GF,V)

TRISTAN LOBSTER TAIL* | 55 (GF)

LEMON & HERB JUMBO SHRIMP* |

12 Per Piece (GF)

BOURSIN MASHED POTATOES | 14 (GF)

DUCK FAT POTATOES

Raclette Cheese | Chives | 18 (GF)

CARAMELIZED BABY BEETS

Confit Shallot | Thyme | Candied Pecan |
Honey Butter | 14 (GF)

V & GF are Vegan or Gluten Free items

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