

L O N ₃

at the hermosa

Signature Drinks

PORK 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 Sentinel 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 | Ancho Verde | 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 | Soda | 19

FIRESIDE PALOMA

Código Reposado | Ancho Reyes | Lime | Grapefruit | Cinnamon | Agave | Soda | 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

Appetizers

HERMOSA SALAD

Strawberries | Apricot | Candied Pecans |
Goat Cheese | Lemon Vinaigrette | 15 (GF)

CUCUMBER & TOMATO SALAD

Avocado | Asparagus | Radish | Fennel |
Pea Shoot | Mint Green Goddess | 15 (GF)

LON'S SOUTHWEST CAESAR*

Gem Lettuce | Manchego | Dried Corn |
Pepitas | Croutons | Poblano Caesar | 15
Add Anchovy | 3

Classic Caesar Available Upon Request

MAITAKE MUSHROOM TEMPURA

Shishito Pepper | Miso-Soy Caramel | 25

HIMALAYAN SALT SEARED AHI TUNA*

Pineapple Kimchi | Wakame |
Mango & Amarillo Sauce | 29 (GF)

PAN SEARED FOIE GRAS*

Open Faced PB&J | Pistachio Butter |
Cherry Jam | 41

LAMB LOLLIPOPS*

Summer Squash | Harissa Yogurt | 40 (GF)

CORN & JALAPEÑO CRAB CAKES

Charred Corn | Cilantro Lime Cream |
Pickled Onion | 33

PORK BELLY

Fava Bean & Mushroom Arancini | Fondue | 27

LON's Spontaneous Chef Experience

Trust the Chef to craft a
4-Course bespoke menu

No two guests receive
the same

\$85 per person

*No Substitutions

The entire table must participate*
Must be ordered by 8 to ensure proper
preparation and service

Entrées

8 OZ PRIME FILET MIGNON* | 71 (GF)

DAILY CHEF BUTCHER CUT* | MKT (GF)

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

RED WINE BRAISED SHORT RIB

Lyonnaise Potato | Haricot Vert |
Braising Jus | 67 (GF)

WOOD GRILLED PORK TOMAHAWK*

Pork Belly Enchiladas | Mango |
Salsa Colorado | 61

PAN ROASTED SALMON

Shrimp | Artichoke | Sugar Snap Peas |
Potato | Fennel Cream Sauce | 59 (GF)

PAN FRIED TWO WASH CHICKEN*

Pea & Mushroom Risotto |
Meyer Lemon Pesto | 51

DUCK BREAST*

Farro & Confit Succotash | Pea Purée |
Pickled Apple | Merlot Reduction | 68 (GF)

WOOD GRILLED JUMBO SHRIMP

Chilled Spicy Rice Noodle Salad |
Chile-Lime Cucumber | Miso Glaze | 70 (GF)

Sides & Enhancements

LEMON & HERB JUMBO SHRIMP |
12 each (GF)

TRISTAN LOBSTER TAIL | 49 (GF)

GRILLED ASPARAGUS

Parmesan Cheesel | Lemon Zest | 14 (GF)

PEA & MUSHROOM RISOTTO

Pea Tendril Salad | 18 (GF)

BOURSIN MASHED POTATOES | 14 (GF)

FRIED BRUSSELS SPROUTS

Roasted Tomato | Goat Cheese | Aioli | 15

SUMMER VEGETABLE SUCCOTASH

Fines Herbs | Butter | 15 (GF)