

L O N ₃

at the hermosa

Signature Drinks

PORK FASHIONED

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

OLD QUARTER

Star Anise Infused WhistlePig PiggyBack Rye | Hennessy VSOP | Candied Pecan Sweet-Vermouth | 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

ALONZO'S DREAM

Cruzan Spiced Rum | All Spice Dram | Lavender-Coconut Syrup | Pineapple | Goslings Dark Rum | 17

THE SENTRY

Sentinal Rye | Citrus | Dem Syrup | Flor De Azar | Drambuie | 17

LAVENDER HAZE

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

SICILIAN IN SONORA

Diego Ginebra | Cultivaro Amaro | Amara Blood Orange Amaro | 17

DESERT BREEZE

Basil Infused St Germain | Giffard Pêche | Dripping Springs Orange Vodka | Prosecco | Basil Leaf | 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

PARADISE SOUR

Código Mezcal | Genepy Liquor | Citrus | Red Jalapeño Puree | Agave | Egg White | 17

OAXACAN ROYALTY

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

MOULIN ROUGE

Nutmeg Infused Código Reposado | Dubonnet Rouge Aperitif | Faretti Biscotti Liquor | Citrus | Fee Foam | 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

COSMO CANYON

Seedlip Agave | Orange | Citrus | Simple Syrup | Fee Foam | Cranberry | 14

ONE WAY TICKET

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

THE BAISC BEE

Seedlip Garden | Pumpkin Puree | Cold Brew | Cream | Maple & Honey Syrup | 14

NON-ALCOHOLIC TRUST COCKTAIL

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

LEAD MIXOLOGIST | VICTORIA WIRTH

Appetizers

SALMON BELLY CRUDO*

Honeydew Agua Chile | Persian Cucumber |
Cranberry Yogurt | Avocado | Piñons | 25 (GF)

MUSHROOM CAZUELITAS

Roasted Poblano | Potato | Cotija | Red Mole |
Taro Root Purée | 23

AHI TUNA TATAKI*

Green Gazpacho | Pomegranate Seed |
Chile Oil | Tomato | Hazelnut | 27 (GF)

FOIE GRAS OF THE DAY*

Market Price

HALLOUMI FRIES

Strawberry Hot Honey | Mint Pesto |
Pistachio | 25

LAMB LOLLIPOPS*

Date Chutney | Mint Pesto |
Black Sesame Babaganoush | 40 (GF)

BAKED LOBSTER & CRAB DIP

Garlic | Fines Herb | Roasted Corn |
Old Bay | Crackers | 45

JUMBO SHRIMP COCKTAIL

Cocktail Sauce | Lemon | 12 per Piece (GF)

Salads

HERMOSA SALAD

Apple | Grape | Cranberry | Blue Cheese |
Candied Almond | Apple 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

BUTTER LETTUCE SALAD

New Potato | Hard Egg | Artichoke |
Onion | Parmesan | Pancetta Vinaigrette | 15 (GF)

Sides & Enhancements

TRISTAN LOBSTER TAIL | 49 (GF)

LEMON & GARLIC JUMBO SHRIMP |
12 per piece (GF)

CRISPY FINGERLINGS

Brava Sauce | Confit Garlic Aioli | Chive | 13

GARLICKY GREEN BEANS

Chili Crisp | Crunchy Garlic | 13 (GF)

FRIED BRUSSELS SPROUTS

Quark | Preserved Lemon | Pistachio | Fresno | Mint | 17

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)

CHILE BRAISED SHORT RIB

Rajas Scalloped Potato | Corn Esquites |
Charred Broccolini | Red Chile Demi |
Potato Chip Crumble | 67 (GF)

IBERIAN PORK CHOP*

Cornbread Pudding | Sweet Pepper Jam |
Poblano Herb Goat Cheese |
Blistered Shishitos | 65 (GF)

BISON SKIRT STEAK*

Grilled Sweet Potato | Green Beans | Quark |
Brussels Sprouts | Moroccan Sauce | 67

TWO WASH RANCH CHICKEN

Sweet Potato & Apple Rosti | Whipped Feta |
Braised Mushroom | Pistachio | 51 (GF)

SCALLOPS "AL PASTOR"*

Jalapeño White Bean Purée | Avocado &
Cucumber Slaw | Charred Pineapple | 75 (GF)

PAN ROASTED SALMON*

Sweet Corn & Pancetta Succotash |
Romesco | Butternut Squash Purée |
Spinach Buerre Blanc | 59

**TRISTAN LOBSTER TAIL &
SHELLFISH CIOPPINO**

Spanish Chorizo | Fennel | Calabrian |
Tomato | Saffron | Charred Bread | 89 (GF)

RIOJA BRAISED LAMB SHANK

Crispy Fingerlings | Carrot | Pearl Onion |
Brava Sauce | Mojo Verde | 67

CREAM OF MUSHROOMS

Roasted Mushrooms | Parmesan Cream |
French's Onion | 16

BOURSIN MASHED POTATOES | 15 (GF)

BLISTERED SHISHITO PEPPERS

Furikake Ranch | Crispy Shallot | Nori |
Sesame Seeds | Lemon Oil | 14 (GF)

ROASTED CARROTS

Charred Pearl Onion | Almond |
Green Goddess (GF) 14