LON's
at the hermosa

Signature Drinks

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

LITTLE PIGGY SOUR
WhistlePig PiggyBack Rye | AllSpice | Ginger Falernum | Pumpkin Puree | Cinnamon | Egg White | 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

PIRATES INFERNO
Cruzan Spiced Rum | Espresso Washed Campari | Coconut Milk Infusion | 17

FALLING LEAVES
Jefferson's Bourbon | Citrus | Orange Bitters | Martinelli's | Spices | 17

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

GARDEN TOAST
Basil & Tomato Infused Suncliffe Gin | Faretti Biscotti Liqueur | 17

HARVEST SANGRIA
Apple Infused Dripping Springs Orange Vodka | Merlot | Spices | Simple Syrup | Orange Juice | Cranberry Juice | 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 Juice | 17

OAXACAN ROYALTY
Código Mezcal | Créme De Cassis | Mr. Three & Bros Ginger Falernum | Lime | 17

DESERT ROSE
Código Reposado | Pink Peppercorn Syrup | Lime | Orgeat | Egg White | 19

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

Non-Alcoholic Cocktails

FEATURING CLEAN CO & ALMAVE NON-ALCHOLIC SPIRITS

FRENCH 86
Clean Co Gin Substitute | Lemon | Simple | Soda | Pomegranate Syrup | 14

CRIMSON FIZZ
Clean Co Whiskey Substitute | Cranberry | Lemon | Demerara | Heavy Cream | 14

ONE WAY TICKET
Clean Co Vodka Substitute | Rosemary Syrup | Lemon | Butterfly Pea Flower | 14

COCONUT COOLER
Almave Reposado Tequila Substitute | Lime | Orgeat | Coconut Puree | Mint | 14

NON-ALCOHOLIC TRUST COCKTAIL
Trust Our Team Of Mixologists To Create The Perfect Non-Alcoholic Cocktail | 14

EST. 2019 CLEAN CO

ALMAVE
DISTILLED NON-ALCOHOLIC BLUE AGAVE SPIRIT

Lead Bartender | Victoria Litchford

LON's

at the hermosa

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*
Black Garlic Smoked Aioli |
Tomato Caper Relish | 27 (GF)

FOIE GRAS*
Apple Cider Doughnut | Dried Apple Chutney |
Pomegranate Jelly | 41

MAINE LOBSTER CAKES*
Lobster Velouté | Artichoke Salad | 55

FRENCH ONION WAGYU MEATBALLS
Swiss Cheese Crostini | Caramelized Onion |
Sherry Jus | 25

CRISPY PORK BELLY*
Butternut Squash Puree | Pickled Blackberry |
Cranberry Beet Sauce | 25

BAKED BURRATA
Calabrian Chile Marinara | Olive Oil |
Basil | Garlic Baguette | 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

BUTTER LETTUCE SALAD
Apple | Squash | Bacon | Onion | Pecan |
Blue Cheese Dressing | 15 (GF)

Entrée

8 OZ FILET MIGNON* | 75
14 OZ PRIME NEW YORK STRIP* | 105
DAILY CHEF'S BUTCHER CUT* | MKT
Boursin Mashed Potatoes | Asparagus |
Cabernet & Mushroom Demi (GF)

BRAISED SHORT RIB
Pee Wee Potatoes | 'Nduja | Broccolini |
Parmesan | Calabrian Chimichurri | 67 (GF)

14 OZ PORK PORTERHOUSE*
Butternut Squash Casserole | Kale |
Cheddar | Apple Crumble |
Apple Gastrique | 60 (GF)

PORT BRAISED LAMB SHANK
White Bean | Spinach | Haricot Vert |
Artichoke | Pistachio Gremolata | 65 (GF)

TWO WASH RANCH CHICKEN*
Arroz Caldo | Confit Thigh | Spinach |
Poached Egg | 51 (GF)

CHILEAN SEABASS*
Okinawa Yam | Maitake Mushroom |
Carrot | Seaweed Salad |
Gochujang Sweet & Sour | 75 (GF)

PAN ROASTED SALMON*
Kale & Corn Fritter | Celery Root |
Apple & Fennel Relish |
Pomegranate Beurre Blanc | 59

DUCK BREAST*
Confit Leg | Custard Potato | Beets |
Mushrooms | Haricot Vert |
Foie Gras Demi | 60 (GF)

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

Sides & Enhancements

TRISTAN LOBSTER TAIL* | 39 (GF)

BOURSIN MASHED POTATOES | 14 (GF)

"JERK" BABY CARROTS
Habanero Honey | Toasted Coconut | 14 (GF)

HOT HONEY BRUSSELS SPROUTS
Peanuts | Pickled Fresno | Whipped Feta | 15

RED WINE BRAISED MUSHROOMS
Brazilian Cheese Bread | Brie Fondue | 18

LEMON & HERB JUMBO SHRIMP* |
12 Per Piece (GF)

GRILLED ASPARAGUS
Black Garlic | Burrata | Parm Crisp | 18 (GF)

BUTTERNUT SQUASH CASSEROLE
Kale | Cheddar | Apple Crumble | 15 (GF)

GRILLED SWEET POTATO
Maple Chile | Whipped Feta |
Macadamia Nut | 15 (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