

L O N _s

at the hermosa

Signature Drinks

OINK FASHIONED

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

STATE 48 GOLD RUSH

WhistlePig PiggyBack Rye | Honey |
Lemon | Demerara Syrup | Thyme | 21

LAST DROP

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

SPIRIT OF THE BORDER

El Silencio Mezcal | Curaçao |
Fresh Lime Juice | Prickly Pear |
Agave Nectar | 17

MAN OVERBOARD

Coconut Washed Cruzan Spiced Rum |
Blood Orange | Pineapple | Orgeat |
Goslings Dark Rum | Tiki Bitters | 17

LAVENDER HAZE

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

UPTOWN MANHATTAN

Sentinel Rye | Villon | Jasmine Infused Syrup |
Burlesque Bitters | 17

BOUGHT & PAID FOR

Mezcal Naran | Peach Liqueur | Lime |
Agave | Orgeat | Peach Bitters | 17

A COWBOY'S ROOTS

Belvedere Vodka | Ginger Liqueur |
Lillet Blanc | Lemon | Orange Bitters | 17

POETIC JUSTICE

Basil Infused Suncliff Gin | Lemon |
Demerara Syrup | Grape Juice | 17

Código 1530 Cocktails

BIKINI RITA

Código Blanco | Organic Agave |
Lime Juice | 17

BORDER CANDY

Código Blanco | Lime Juice | Watermelon |
Agave | Tiki Bitters | Tajín | 17

RASPBERRY HABANERO RANCH WATER

Código Reposado | Raspberry Réal | Lime |
Habanero Bitters | Topo Chico | 19

IN A PICKLE

Jalapeño Infused Código Reposado | Lime |
Agave | Pickle Juice | Fee Foam | 19

Non-Alcoholic Cocktails

FEATURING SEEDLIP NON-ALCHOLIC SPIRITS

WATERMELON SOUR

Seedlip Notas De Agave | Watermelon juice |
Lemon | Lime | Demerara | Fee Foam | 14

DON'T BE CHAI

Seedlip Grove | Chai Syrup | Cinnamon |
Lemon | 14

ONE WAY TICKET

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

GREEN TEA PALOMA

Seedlip Garden | Lime | Grapefruit |
Green Tea | Agave | 14

Lead Bartender | Victoria Litchford

LON's

at the hermosa

Soup & Salad

MARKET SOUP | 14

HERMOSA SALAD

Organic Greens | Stone Fruit | Grape | Pecan | Chèvre | Lemon Vinaigrette | 15 (GF)

LON'S CAESAR

Gem Lettuce | Parmesan | Crouton | Caesar Dressing | 15
Add Anchovy | 3

SPRING CARROT & FRISÉE SALAD

Pea Shoot | Avocado | Pistachio | Feta | Strawberry Vinaigrette | 15 (GF)

Appetizers

HIMALAYAN SALT SEARED AHI TUNA

Peruvian Pepper Sauce | Mango & Avocado Relish | 27 (GF)

PAN SEARED FOIE GRAS*

Rhubarb & Strawberry Tart | Hazelnut Crumble | Port | 35

BONE IN FILET LOLLIPOPS

Arugula Salad | Mustard Seed Demi | 40 (GF)

JUMBO SHRIMP COCKTAIL

Cocktail Sauce | Lemon | 31 (GF)

MAITAKE MUSHROOM TEMPURA

Blistered Shishito Peppers | Miso-Tamari Caramel Sauce | 21

SALMON TARTARE

Egg Salad Toast | Whole Grain Mustard | 21

CONFIT PORK COLLAR

Corn & Spring Onion Pancake | Fava Bean Hummus | 23

HARISSA LAMB MEATBALLS

Halloumi | Cucumber | Tumeric Yogurt | 21

Enhancements

DAY BOAT SCALLOP* | 28 (GF)

TRISTAN LOBSTER TAIL | 39 (GF)

PAN SEARED FOIE GRAS | 28 (GF)

Entrée

GRASS-FED BEEF SHORT RIBS

Roasted Cauliflower | Cauliflower Puree | Chimichurri | 65 (GF)

8 OZ FILET MIGNON*

Gruyère Mashed Potato | Asparagus | Red Wine Mushroom Demi | 71 (GF)

BISON NY STRIP*

LON's Potato | Baby Carrot | Brandy Cream Dijon Sauce | 75 (GF)

LAN-ROC FARMS PORK CAP*

Taleggio Cheese Popever | Radicchio | Luxardo Cherry Sauce | 65

TWO WASH RANCH HALF CHICKEN

Parsnip & Swiss Chard Hash | Dark Chicken Jus | 51 (GF)

SALMON*

Ramp Vichyssoise | Asparagus | Purple Potato | 57 (GF)

PAN ROASTED SEA BASS

Carrot Puree | Gooseberry Chutney | Green Garbanzo Bean & Avocado | 59 (GF)

PAN ROASTED SCALLOPS

Brown Butter Celery Root | Leek | Allium Ash | Buttermilk Vinaigrette | 63 (GF)

LION'S MANE MUSHROOM

Zucchini Cake | Halloumi | Artichoke | Ramp Clove & Pea Puree | 39

Sides

GRUYÈRE MASHED POTATO

Bone Marrow Butter | 14 (GF)

HONEY GLAZED CARROTS

Quark | Peanut Crumble | 14 (GF)

MUSHROOM RAGOUT

Brie Fondue | Arugula | 15 (GF)

FRIED BRUSSELS SPROUTS

Aji Amarillo | Manchego | Almond | 15 (GF)

HERB & CHEDDAR FRENCH FRIES

Rosemary Aioli | 14

CREAMED CORN & SHRIMP

Garlic & Herb Goat Cheese | 17 (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 to foodborne illness