

History of the Hermosa Inn

Lon Megargee skillfully captured Arizona's history with the stroke of his brush, offering a glimpse of the days when cowboys roamed the vast Southwest desert. A jack of all trades, Megargee lived his colorful life to the fullest, working as a cowpuncher, bronco buster, fireman, poker dealer, home builder, exhibition roper, and accomplished artist.

Dubbed the Zane Grey of cowboy artists by Arizona Highways Magazine, Megargee was commissioned by Arizona's first governor, George W. P. Hunt, to create several murals for the state capitol building, which remains to this day. His other famous works – many of which adorn the walls of the resort and restaurants – including Cowboy's Dream and Last Drop from his Stetson cowboy hat.

With its unmistakable charm and style, his Casa Hermosa (beautiful house) was influenced by Mexican and Spanish architecture. It is now the site of the acclaimed restaurant LON's at the Hermosa and its bar and casual dining counterpart LON's Last Drop.

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Last Drop Cocktails

Each 17

LAST DROP

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

SPIRIT OF THE BORDER

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

MAN OVERBOARD

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

LAVENDER HAZE

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

UPTOWN MANHATTAN

Sentinel Rye | Villon | Jasmine Infused Syrup |
Burlesque Bitters

BOUGHT & PAID FOR

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

A COWBOY'S ROOTS

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

POETIC JUSTICE

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

Código 1530 Cocktails

Proudly featuring Código 1530 Tequila

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



Tequila
C Ó D I G O
1 5 3 0

Código 1530's tequila begins with fully-matured agave, cooked in stainless steel ovens, fermented utilizing an organic family baker's yeast in Amatitán, and distilled twice in stills handmade by the distilling family themselves. Here at Lon's we have procured our own barrels of the Blanco and Reposado, so our Código has a flavor as unique as Lon himself.

WhistlePig Cocktails

Proudly featuring WhistlePig Rye Whiskey

STATE 48 GOLD RUSH

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

OINK FASHIONED

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



*Choose Any WhistlePig Rye
Choice Of Artisan Ice or a Neat Flight*

	THE PIG PEN <i>2 oz, Served Over Artisan Ice</i>	OFF TO MARKET <i>1 oz Flight Choose 3</i>
WhistlePig PiggyBack	18	9
WhistlePig FarmStock	23	12
WhistlePig 10-yr	30	15
WhistlePig 12-yr	45	22
WhistlePig 15-yr	75	37
WhistlePig Boss Hog- "Around The World"	500	250
WhistlePig "The Beholden"	210	105

Non-Alcoholic Beer

9 Each

ATHLETIC BREWING CO. "Run Wild" IPA, Connecticut

HEINEKEN 0.0, Amsterdam

Non-Alcoholic Cocktails

14 Each

WATERMELON SOUR

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

DON'T BE CHAI

Seedlip Grove | Chai Syrup | Cinnamon | Lemon

ONE WAY TICKET

Seedlip Spice | Rosemary Syrup | Lemon |
Butterfly Pea Flower

GREEN TEA PALOMA

Seedlip Garden | Lime | Grapefruit | Green Tea | Agave



SEEDLIP®
DISTILLED NON-ALCOHOLIC SPIRITS

Featured Whiskey



BOURBON

Angel's Envy	20
Bakers Single Barrel	20
Basil Hayden	25
Belle Meade	15
Blanton's Gold	50
Booker's	50
Bulleit 10-yr	18
Buffalo Trace	14
Eagle Rare	15
EH Taylor Small Batch	20
Elijah Craig 12-yr	15
Four Rose's Small Batch	15
High West	14
Jefferson's	14
Jefferson's Ocean, Aged at Sea	40
Knob Creek	16
Maker's Mark	14
Michter's Small Batch	25
Michter's Single Barrel	100
Noble Oak Double Oak	15
Rabbit Hole Heigold	25
Rock Hill Farms	70
Thumb Butte	15
Woodford Reserve	16

JAPANESE WHISKEY

Kujira Single Grain	25
Kujira Ryukyu 20-yr	100
Suntory Toki	20

RYE WHISKEY

Angel's Envy	35
High West Double Rye	14
High West Rendezvous	28
Pikesville	20
Rabbit Hole Boxergrail	25
Rittenhouse	15
Sazerac	16
Templeton	22
WhistlePig PiggyBack	18
WhistlePig Farmstock	23
WhistlePig Straight 10-yr	30
WhistlePig 12-yr	45
WhistlePig 15-yr	75
WhistlePig Boss Hog	500

IRISH WHISKEY

Jameson	17
Limavady Single Malt	20
Midleton	55
Redbreast 12-yr	18
Tullamore Dew	14

OTHER WHISKEY

Crown Royal	14
Del Bac Classic	21
Del Bac Dorado	23
Del Bac Frontera	35
Del Bac Pueblo	15
Jack Daniels	14
Gentleman Jack	16
St George Baller single- malt 8-yr	20
Stranahan's Colorado	22
WhistlePig The Beholden	210

Scotch Whiskey

SPEYSIDE

Speyside Scotches tend to be lighter with apple and dried fruit notes.

Balvenie DoubleWood 12-yr	25
Balvenie Rum Cask 14-yr	35
Balvenie 21-yr Portwood	95
Glenfiddich 12-yr	18
Glenfiddich 26-yr	140
Glenlivet 12-yr	18
Macallan 12-yr	25
Macallan 18-yr	80

OTHER HIGHLAND

Highland malts are varied but tend to be rugged, dry & spicy

Glendronach 12-yr	20
Glenmorangie 10-yr	20
Glenmorangie Sherry Cask 12-yr	30
Glenmorangie Port Cask 14-yr	33
Glenmorangie Nectar D'or	35
Glenmorangie 15-yr High Halt	40
Highland Park 12-yr	18
Oban 14-yr	24

ISLAY

Malts from the Isle of Islay tend to be aggressive & heavily peated

Bruichladdich Unpeated	20
Bruichladdich Charlotte 10-yr	25
Bruichladdich Charlotte 12-yr	30
Caol Ila 12-yr	20
Lagavulin 16-yr	35
Laphroaig Quarter Cask	25

LOWLAND

Lowland Scotches are known for mild heather-honey flavors.

Auchentoshan 3 Wood	33
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BLENDED WHISKEYS

Generally gentler than single malts, they are smooth & elegant

Dewars	14
Johnnie Walker Black	18
Johnnie Walker Blue	50
Scotchdale 8-yr	18

Agave Spirits

LOWLANDS, CENTRAL

Lowlands has a shorter growing cycle, giving Tequila an earthy and herbaceous, spicier flavor.

Blanco

Herradura 14

Reposado

Gran Coramino
Cristalino 26

Añejo

Casa Noble 23

HIGHLANDS LOS ALTOS

Highland agave are larger with a longer growing cycle, making them sweeter, fruitier and floral.

Blanco

Casamigos 20
Clase Azul 45
Don Julio 15

Reposado

Casamigos 25
Don Julio 20
Clase Azul 55

Añejo

Casamigos 30
Clase Azul 120
Don Julio 25
Don Julio 1942 45

Extra Añejo

El Tesoro Paradiso: Aged 5-yrs in French oak Cognac barrels 50
Clase Azul Ultra: Aged 5-yrs in American & Spanish barrels 450

Blend

Clase Azul Gold: Blend of plata, repo & extra añejo aged in American whiskey casks and finished in sherry casks 75

BLEND OF LOW & HIGHLAND

Blanco

Cincoro 30
Código 1530 15
Código 1530 Rosa 25

Reposado

Cincoro 40
Código 1530 18

Añejo

Cincoro 50
Código 1530 28

MEZCAL

Mezcal can be from many agave species, either cultivated or foraged from the wild. The mesquite cooking process gives it iconic smoky flavor.

Carreño Ensamble 40
Carreño Madrecuishe 45
Código Artesenal-
Espadin / Tobala 25
El Silencio Espadin 14
Madre Espadin 15
Madre Ensemble 20
Metiche 49 SalAmiana 17
Naran Espadin 14

Featured Spirits

VODKA

AZ Distilling Mission	12
Absolut	14
Belvedere	16
Chopin	14
Grey Goose	16
Grey Goose La Poire	16
Hangar One	14
Hangar One Citron	14
Ketel One	16
Purity	15
Stoli Elite	20
Tito's	14

GIN

AZ Distilling Commerce	14
Bombay Sapphire	14
Botanist	17
Drumshanbo Gunpowder	16
Hendricks	14
Miller's	14
Monkey 47	23
Nolet's Reserve	100
Plymouth	15
Suncliffe AZ	15
Tanqueray	14

RUM

Brugal Añejo	12
Brugal Extra Dry	10
Cruzan Spiced	10
Don Q Gran Añejo	18
El Dorado 8-yr	10
El Dorado 12-yr	17
Goslings Black Seal	11
Matusalem Platino	9
Rum Bar Overproof	12
Smith and Cross	15
The Real McCoy	11
Zaya Cocobana	14
Zaya Gran Reserva	14

CORDIALS

Ancho Reyes	10
Ancho Verde	10
Aperol	10
Averna Amaro	12
Baileys	12
Batavia Arrack	11
Benedictine	17
Bitterman's Amere Sauvage	15
Campari	11
Carpano Bitter	14
Chambord	12
Chartreuse Yellow VEP	25
Drambuie	12
Derlachs Goldwasser	14
Faretti Biscotti	14
Fernet Branca	10
Frangelico	10
Grand Marnier	14
Guillaumette Genepi	20
Kahlúa	10
Linie Aquavit	12
Licor 43	14
Luxardo Apricot	14
Luxardo Amaretto	10
Luxardo Sambuca	10
Montenegro Amaro	12
Nonino Amaro Quintessentia	10
Pimm's	12
Salers Apertif	12
St. George Absinthe	20
St. Germain	14
Strega	14
Tia Maria	12
Tuaca	10

Featured Spirits

BRANDY/COGNAC

Barsol Pisco	12
Copper & Kings Apple Brandy	14
Comandon Single Barrel XO	50
Germain Robin	18
Hennessy VSOP	30
Remy Martin XO	45
Torres Reserva Imperial	9



LOUIS XIII

Remy de Martin

COGNAC GRANDE CHAMPAGNE

Created in 1874, LOUIS XIII is the result of the life achievement of Cellar Masters, and one of the world's most prestigious cognac brands. It is made from a blend of up to 1,200 individual eaux-de-vie, using grapes grown in Grande Champagne, encased in a unique decanter.

***Served in a special crystal glass
based on the shape of a drop of water***

One-Half Ounce	110
One Ounce	220
Two Ounces	440

Draft Beer

Glass 10

Four Peaks Golden Lager
Huss Brewing Co. Scottsdale Blonde
Mother Road Tower Station IPA
San Tan Hefeweizen

House Wine

Glass 14 Bottle 48

Louis Jadot Mâcon-Villages, Burgundy
Louis Jadot Rosé, Burgundy
Achaval Ferrer Cabernet, Mendoza
Decoy Pinot Noir, California

Draft Cocktails

Glass 14 Carafe 45

HERMOSA MULE

AZ Distilling Mission vodka & Big Marble
Organics Ginger Beer, lemon

HOUSE MARGARITA

3 Amigos Blanco, Sun Orchard citrus, cane sugar

AZ Canned Beer

Cans 9

Grand Canyon Pilsner, Williams
Four Peaks Peach Ale, Tempe
Four Peaks WOW Wheat, Tempe
Papago Orange Blossom Ale, Scottsdale
Four Peaks Kiltlifter Scottish Ale, Tempe
Mudshark Full Moon White, Lake Havasu
Barrio Brewing Co Citrazona IPA, Tucson
Mudshark Desert Magic IPA, Lake Havasu
Huss Brewing Co Copper State IPA, Tempe

Wines By The Glass

BUBBLES

Spanish Cava

Campo Viejo Brut Rosé 9

Italian Prosecco

Belstar 10

French Champagne

Nicolas Feuillatte Brut, Chouilly 24

Veuve Clicquot Yellow label Brut, Reims 35

American Bubbles

Gruet Brut, New Mexico 11

Roederer Estate Brut, Anderson Valley 15

Roederer Estate Brut Rosé, Anderson Valley 20

WHITES

Rose

Triennes Rosé, Méditerranée IGP, France 14

Riesling

Karthauserhof "Bruno", Mosel 15

Pinot Grigio/Gris

Pighin Pinot Grigio, Friuli-Venezia Giulia, Italy 14

Sauvignon Blanc

Craggy Range "Te Muna Road" New Zealand 16

Cade, Napa Valley 18

Jacques Dumont Sancerre, France 23

Chardonnay

Louis Jadot Mâcon-Villages, Burgundy 15

Fel, Anderson Valley 18

Rombauer, Carneros 26

Other

Getränk Gruner Veltliner, Österreich, Austria 13

Pieropan Soave Classico, Veneto, Italy 18

Wines By The Glass

REDS

Pinot Noir

Au Bon Climat, Santa Barbara	16
Bella Glos "Balade" Monterey County	21
Rex Hill, Willamette Valley	24
Goldeneye, Anderson Valley	30

Cabernet Sauvignon & Cab Blends

Harvey & Harriet Red Blend, San Luis Obispo	16
Chappellet "Mountain Cuvée" Napa & Sonoma	22
Post & Beam by Far Niente, Napa Valley	26
Caymus, Napa Valley	45
Double Diamond by Schrader, Oakville	50

Other Reds

Revana "Corazon Del Sol" Malbec, Argentina	14
Condado de Haza Tempranillo, Ribera Del Duero	15
San Felice "Il Grigio" Chianti Classico Riserva, Italy	19
Frog's Leap Merlot, Rutherford	28
Chateau Haut-Segottes, Saint-Emilion Grand Cru	30

Feature of the Month



PLUMPJACK

With its beautiful, soft, and delicious flavor, PlumpJack Merlot is the Cabernet Sauvignon lover's Merlot. This wine has great depth and complexity with a creamy texture that is complemented by its vibrant acidity. PlumpJack Merlot is aged in French and American Oak and has flavors of red cherries, muddled berries, and dried herbs, all of which help to bring out the perfect char of a grilled burger, making for a mouthwatering pairing.

Two Stetson Burgers One Bottle of Plumpjack Merlot

\$130

STETSON BURGER*

Half pound of house blended beef, white cheddar, lettuce, tomato, balsamic onions, garlic aioli, Noble bun, choice of house fries or salad

Add sunny egg* 4

Add bacon 4

*Happy
Hour*
3 - 6 pm



Beverage

- ARIZONA CRAFT CANNED BEER** | 8
DRAFT COCKTAILS | Hermosa Mule | House Margarita | 12
WELL COCKTAILS | Vodka | Gin | Rum | Whiskey | Tequila | 10
HOUSE WINES | Chardonnay | Rosé | Pinot Noir | Cabernet | 12
TRUST COCKTAIL | Trust our mixologist to craft a cocktail | 14

Food

- LAST DROP OLIVES** | Citrus | Chilies | 7 (GF,V)
HONEY-ROASTED MIXED NUTS | 5 (GF)
RED PEPPER HUMMUS
Crostoni | Cucumber | 10
FRIED BRUSSELS SPROUTS
Aji Amarillo | Manchego | Almond | 12 (GF)
MEGARGEE TRIO
Queso | Salsa | Guacamole | Chips | 15 (GF)
POUTINE
Short Rib | Mushroom Gravy | White Cheddar | 16
SHRIMP TACOS
Cabbage | Pico | Avocado | Cotija | Chipotle Aioli | 16
FROM THE CELLAR & BOTTLE OF WINE
Assorted Meat & Cheese | Accoutrements | Choice Of Wine | 52

Snacks



Served from 2pm-Close

HONEY-ROASTED MIXED NUTS | 7 (GF)

LAST DROP OLIVES

Citrus | Chilies | 9 (GF,V)

RED PEPPER HUMMUS

Crostini | Cucumber | 12

Salads



Served from 2pm-10 pm

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

ENHANCEMENTS

Chicken | 8

Shrimp | 12

Salmon | 14

Ahi Tuna* | 16

Tenderloin Medallions* | 14

Shareables

Served from 2pm-10pm

JUMBO SHRIMP COCKTAIL

Cocktail Sauce | Lemon | 31 (GF)

BEEF SLIDERS*

White Cheddar | Caramelized Onion | Pickles | Chipotle Aioli |
Noble Brioche | 18

FRIED BRUSSELS SPROUTS

Aji Amarillo | Manchego | Almond | 15 (GF)

MEGARGEE TRIO

Queso | Salsa | Guacamole | Chips | 18 (GF)

POUTINE

Short Rib | Mushroom Gravy | White Cheddar Cheese | 19

SHRIMP TACOS

Cabbage | Pico | Avocado | Cotija | Chipotle Aioli | 19

LUMP CRAB CAKES

Old Bay Aioli | Pea Shoot & Pickled Onion Salad | 25

FROM THE CELLAR

Assorted Meat & Cheese | Accoutrements | 28

FRIED CHICKEN SANDWICH

Ranch Dusted | Butter Pickle | Honey Mustard | Buttermilk Bun | 19

STETSON BURGER*

Cheddar | Caramelized Onion | Lettuce | Tomato | Dijonnaise |
House Fries or Salad | 23

Add Sunny Egg* 4

Add Bacon 4

Housemade Desserts



ALMOND PANNA COTTA

Seasonal Fruit Medley | Tuile Cookie | 15 (GF)

LON'S CANDY BAR

Graham Cracker Crust |
Peanut Butter Mousse | Blueberry Mirror Glaze |
Balsamic Honeycomb | 15

RASPBERRY CHOCOLATE DOME

Raspberry Mousse |
Flourless Chocolate Cake |
Semi-Sweet Chocolate Ganache | 15 (GF)

LIMONCELLO TIRAMISU

Whipped Lemon Mascarpone | Honey Tuile |
Lemon Curd | 15

CHURRO TREE TO SHARE

Mexican Chocolate | Caramel |
Seasonal Fruit Sauce | 23

GELATO OR SORBET

Three scoops of seasonal selections
and fresh berries | 12 (GF)

After Dinner Drinks

Cold Drinks

100 YEARS OF TAWNY PORT

Taylor Fladgate, 100-Year flight | 50

SWEET DREAMS

Kahlúa | Frangelico | Vanilla Liqueur | Crème De Cacao | Bourbon caramel | Cream | 17

DESSERT OLD FASHIONED

Kentucky Owl “The Wiseman” Bourbon | Vanilla Syrup | Orange Bitters | Chocolate Bitters | 18

LAST MAN STANDING

Sentinel Rye | Kahlúa | Cinnamon Syrup | Villon | Baileys | 17

Hot Drinks

CÓDIGO SAGE & MAPLE TODDY

Código Reposado | Lemon | Maple | Sage Leaf Tea | 18

SPICED CARAMEL LATTE

Cruzan Spiced Rum | Caramel | Espresso | Butterscotch | 17

LON'S IRISH COFFEE (*Add Baileys 5*)

Limavady Irish Whiskey | Coffee | Whiskey-Vanilla Whipped Cream | 17

Port

Niepoort 'Dry White' Port	8
Quinta Do Noval Black Ruby	10
Taylor Fladgate 10-yr Tawny	10
Taylor Fladgate 20-yr Tawny	15
Taylor Fladgate 30-yr Tawny	30
Taylor Fladgate 40-yr Tawny	50

Sherry, Pineau & Madeira

Park Pineau de Charentes	10
Sherry, Sandeman Don Fino	7
Madeira, New York Malmsey	12
Sherry, Lustau Pedro Ximenez	12
Sherry, Lustau Amontillado "Los Arcos"	12
Sherry, Lustau Oloroso	12

Dessert Wines

Banfi Rosa Regale Brachetto D'aqui, Piedmont	7
Michele Chiarlo Nivole Moscato D'asti	7
Domaine du Mas Blanc Banyuls Hors d'Age Le Colloque	10
Royal Tokaji Red Label Hungary	25
Chateau Roumieu Sauternes	25
Far Niente Dolce Late Harvest, Napa Valley	30
Inniskillin Cabernet Franc Ice Wine, Niagra Peninsula	38