

STARTERS

TOASTED HERB FOCACCIA - 8

herb and smoked brie whipped butter, sea salt

TOMATO BISQUE - 9

creamy, garlic, tomato bisque, creme fraiche, micro basil, little red hen sourdough toast point

SHISHITO PEPPERS - 12 GF

meyer lemon preserve, garlic, black salt, micro cilantro

BRUSSELS SPROUTS - 14 GF

cotija cheese, Fresno peppers, cilantro aioli, avocado, cilantro

SZECHUAN SMOKED RIBS (3) - 14 GF

gochujang honey glaze, Korean kimchi

BRAISED PORK BELLY - 15

Kurobuta pork belly, apple radish slaw, lemon maple glaze

PISTACHIO ENCRUSTED BRIE - 15

4 oz. local brie wheel, pistachios, blood orange marmalade, little red hen herb focaccia

CHEESE PLATE - 18

LOCAL CHARCUTERIE PLATE - 24

ever changing local selections

BEEF TARTARE - 21 GF

USDA prime certified filet mignon, pickled onions, fried capers, dijon hollandaise, quail yolk, baby arugula

LOBSTER CORN DOGS (3) - 22

cold water tail meat, carnival batter, creole remoulade extra dog(s) - 8 ea.

LOCAL CRAB STACK - 23

fresh local crab, cucumber, heirloom tomato, avocado, bell pepper tapenade, preserved lemon aioli, crispy fried wontons

DUO OF YELLOWFIN - 24

tartare: avocado, sesame, citrus, shishito peppers
tataki: sesame crust, soy glaze baby herbs

SALADS

locally sourced whenever possible

chicken - 6, ahi tuna - 8, flat iron steak - 8, two scallops - 12

CAESAR SALAD - 14

halved romaine lettuce, focaccia croutons, Spanish white anchovies, caper berries, shaved parmesan

5 FARMS MARKET SALAD - 15

mixed greens, fried fennel chips, walnut praline, matchstick granny smith apple, manchego cheese, caramelized shallot vinaigrette

SUPERKALE - 15 GF

marinated fava beans, San Joaquin gold cheese, marcona almonds, charred tomato vinaigrette

CITRUS SALAD - 16

watercress, frisee, citrus vinaigrette, fresh local organic fruit, mortadella, feta cheese, sunflower seeds

ENSALADA BURRATA - 17 GF

fresh burrata cheese, local heirloom tomatoes, raw basil pesto, San Marzano tomato glaze, port red wine reduction, micro basil

MASON "COBB" SALAD - 17 GF

chopped iceberg lettuce, old shaft "caveman" blue cheese, hard boiled egg, bacon, cherry tomatoes, marinated artichoke hearts, country style olives, watermelon radish, buttermilk vinaigrette

SHAFT & WEDGE - 17 GF

living butter lettuce, old shaft "caveman" blue cheese, pork belly, heirloom watermelon radishes, buttermilk vinaigrette

SPINACH AND SALMON SALAD - 22 GF

6 oz. wild king salmon filet, spinach, mozzarella balls, pine nuts, red onion, bell pepper, avocado, citrus vinaigrette

MASON BAR AND KITCHEN

SANDWICHES

ALL SANDWICHES SERVED WITH HOUSE FRIES, SIDE SALAD, OR A SIDE OF SOUP

GRILLED CHEESE - 13

ADD PORK BELLY - 4

provolone, smoked white cheddar, heirloom tomato, little red hen sourdough

PASTRAMI REUBEN - 15

pastrami, Swiss cheese, 1,000 island dressing, fresh sauerkraut, fresh local marbled rye

AHI TUNA SANDWICH - 16

6 oz. center cut ahi, carrot jicama slaw, wontons, avocado, sriracha aioli, wasabi, fresh sesame brioche bun

CHARBROILED CHICKEN & BURRATA - 16

Mary's free-range chicken breast, arugula, red onion, lemon aioli, heirloom tomato, burrata cheese, garlic pesto, focaccia

CLASSIC BURGER - 16

ground in-house American wagyu beef, smoked cheddar cheese, lettuce, heirloom tomato, red onion, aioli, brioche bun

CRISPY CHICKEN SANDWICH - 16

Mary's free-range chicken breast, panko crusted, pepper jack cheese, fried jalapeños, house aioli, pickle slices, arugula, fresh brioche bun

LAMB MELT - 16

lamb patty, provolone cheeses, taziki sauce, sautéed peppers and onions, little red hen sourdough

PORTOBELLO MUSHROOM SANDWICH - 16

jumbo portobello mushroom, open faced, pesto aioli, goat cheese, caramelized onions, roasted red peppers, fresh heirloom tomatoes, balsamic glaze, fresh brioche bun

SMOKED BRISKET SANDWICH - 16

smoked brisket, cabbage slaw, house made bbq sauce, fresh asiago brioche bun

SHORT RIB SANDWICH - 17

8 oz. braised short rib, aioli, old shaft "caveman" blue cheese, caramelized onions, arugula, fresh heirloom tomato, fresh ciabatta roll

MASON BURGER - 18

ground in-house American wagyu beef, bacon, sautéed mushrooms and caramelized onions, pepper jack cheese, truffle aioli, asiago brioche bun

LUNCH

SALMON BELLY TEMPURA TACOS (2) - 16

wild king salmon belly, tempura batter, corn tortillas, pineapple and scotch bonnet salsa fresca, shredded cabbage, chipotle aioli glaze

SMOKED PORK TACOS (2) - 16

braised carnitas, house-made corn tortillas, charred pepper salsa, creme fraiche, local cabbage, sriracha aioli

SCALLOP TOAST - 17

2 jumbo U-10 scallops, little red hen sourdough, avocado creme fraiche, frisee, port red wine reduction

STEAK FRITES - 27 GF

8 oz. snake river farms American wagyu flat iron, house fried potatoes, sherry pan sauce