

MASON

BAR AND KITCHEN

STARTERS

TOASTED HERB FOCACCIA - 8

herb and smoked brie whipped butter, sea salt

BRUSSELS SPROUTS - 14 GF

cotija cheese, fresno peppers, cilantro aioli, avocado, cilantro

SHISHITO PEPPERS - 12 GF

meyer lemon preserves, garlic, black salt, micro cilantro

CHEESE PLATE - 18 GF

LOCAL CHARCUTERIE PLATE - 24 GF

ever changing local selections

LOBSTER CORN DOGS (3) - 22

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

YELLOWFIN DUO - 24

tartare: avocado, sesame, citrus, shishito peppers

tataki: sesame crust, soy glaze, baby herbs

SALADS

locally sourced whenever possible

add chicken - 6, flat iron steak - 8, two scallops - 12

5 FARMS MARKET SALAD - 16

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

CAESAR SALAD - 14

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

SUPERKALE - 15 GF

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

SHAFT & WEDGE - 17 GF

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

SANDWICHES

GRILLED CHEESE - 13

ADD PORK BELLY - 4

provolone, smoked white cheddar, heirloom tomato, Little Red
Hen sourdough

AHI TUNA SANDWICH - 16

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

CHARBROILED CHICKEN & BURRATA - 16

charbroiled chicken breast, bibb lettuce, red onion, lemon aioli,
heirloom tomato, burrata cheese, garlic pesto, focaccia

CRISPY CHICKEN SANDWICH - 16

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

PASTRAMI REUBEN - 16

pastrami, marbled rye, sauerkraut, house-made 1,000 island

SMOKED PORK TACOS - 16

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

CLASSIC "ABC" BURGER - 18

ground in-house american wagyu beef, bacon, avocado,
cheese, lettuce, heirloom tomato, red onion, aioli, asiago
brioche bun

ENTREES

HANDMADE ROASTED VEGETABLE RAVIOLI - 24

ricotta, parmesan, smoked gouda, corn, garlic, onions, saffron
garlic cream sauce, roasted corn tapenade, crispy cilantro

MASON CARBONARA - 24

linguine, pork belly, pea tendrils, duck yolk, truffle oil

RAGÚ RADIATORI - 26

tenderloin beef bolognese, corkscrew pasta, marscarpone,
baby basil

THE YARD BIRD - 29 GF

mary's organic, free-range, roasted 1/2 chicken, crispy
fingerling potatoes, smoked heirloom carrots, sherry and garlic
cream reduction

PORK SHANK - 32 GF

16 oz. bone-in pork shank, slow braised, creamy gorgonzola
polenta, caramelized Brussels sprouts, sherry garlic cream
sauce

WILD CRISPY SKIN SALMON - 32

8 oz filet, creamy pesto risotto, meyer lemon beurre blanc,
asparagus tips and wild mushrooms, romesco

CAST IRON SCALLOPS (4) - 34 GF

parsnip puree, sautéed spinach, port reduction, roasted garlic,
romanesco

STEAKS

add 2 jumbo u-10 scallops to any steak - 12

STEAK FRITES - 27 GF

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

8 OZ FLAT IRON - 33

American wagyu beef, cast iron butter-poached fingerling
potatoes, caramelized onions and broccolini, beer mustard
demi-glaze

16 OZ BONELESS RIBEYE - 36 GF

root vegetable whip, braised broccolini, savory compound
butter

14 OZ NEW YORK STRIP - 39 GF

american wagyu beef, espresso-crust, caramelized onions
and blue cheese crumble, root vegetable whip, fried broccolini,
dry stout and coffee gravy

FILET OF BEEF TENDERLOIN

6 OZ - 36 / 10 OZ - 42

mashed potatoes, charred asparagus, crimini mushroom
mornay sauce

16 OZ BONELESS RIBEYE - 42

root vegetable whip, braised broccolini, savory compound
butter

DESSERTS

BRIOCHE BREAD PUDDING - 12

little red hen brioche sourdough, bourbon caramel sauce, Doc
Burnstein's vanilla bean ice cream

MASON JAR CHEESECAKE CUPS - 13

seasonal cheesecake flavors, fresh local berries