

MASON

BAR AND KITCHEN

STARTERS

TOASTED HERB FOCACCIA - 8

Little Red Hen sourdough focaccia, 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

ARANCINIS (3) - 12

creamy parmesan risotto balls, panko and parmesan crusted, flash fried, tomato sauce, pesto sauce, shaved parmesan

SHISHITO PEPPERS - 13 GF

EVOO, garlic, Hawaiian lava salt, lemon aioli, paprika and chili oil, micro cilantro

SZECHUAN SMOKED RIBS (3) - 15

beer braised, gochujang honey glaze, citrus slaw

BRAISED PORK BELLY - 16

Kurobuta pork belly, citrus slaw, bourbon apple glaze

BRUSSELS SPROUTS - 16 GF

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

PISTACHIO ENCRUSTED BRIE - 17

4 oz. local brie wheel, pistachios, blood orange marmalade, Little Red Hen herb focaccia

LAMB LOLLIPOPS (3) - 20

New Zealand lamb, root vegetable whip, balsamic glaze

CHEESE PLATE - 22

rotating local selections, served with focaccia

LOBSTER CORN DOGS (3) - 22

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

PEPPERCORN CRUSTED BEEF CARPACCIO - 24

USDA prime-certified, SRF American wagyu filet mignon, dijon mustard, arugula, parmesan, capers, garlic crostini

LOCAL CHARCUTERIE PLATE - 26

rotating local selections, served with focaccia

YELLOWFIN DUO - 26

tartare: avocado, fresno chili, sesame, citrus, shishito peppers
tataki: sesame crust, soy glaze, wasabi aioli, baby herbs

SALADS

locally sourced whenever possible

chicken breast - 6, SRF AW flat iron steak (6oz.) - 10,

5 tiger prawns (u-16) - 12

CAESAR SALAD - 16

halved romaine lettuce, garlic herb croutons, Spanish white anchovies, caper berries, shaved parmesan, chili oil

SUPERKALE - 17 GF

marinated fava beans, parmesan cheese, marcona almonds, charred tomato vinaigrette

5 FARMS MARKET SALAD - 18

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

ENSALADA BURRATA - 19

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

SHAFT & WEDGE - 19 GF

living butter leaf lettuce, Old Shaft "caveman" blue cheese, pork belly, heirloom watermelon radishes, buttermilk vinaigrette

ENTREES

3-CHEESE RAVIOLI - 25

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

OVEN ROASTED SWEET POTATO - 25 DF, GF, V

sweet potato, broccolini, asparagus, tuscan kale, smoked carrots, haricot-verts, garbanzo bean puree, sunflower seeds

MASON CARBONARA - 26

handmade linguine pasta, pork belly, spinach, egg yolk, truffle oil, shaved parmesan

RAGÚ RADIATORI - 28

handmade corkscrew pasta, tenderloin beef bolognese, mascarpone, parmesan, baby basil

1/2 RACK OF PORK RIBS - 29

beer braised, smoked, and grilled, root vegetable whip, broccolini, house-made honey bbq sauce

YARD BIRD - 32

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

BEEF SHORT RIB - 33 GF

10 oz. boneless beef short rib, port wine braised, root vegetable whip, asparagus, garlic au jus

CRISPY SKIN KING SALMON - 34 GF

8 oz filet, wild, line-caught, creamy pesto risotto, Meyer lemon buerre blanc, asparagus tips and wild mushrooms, romesco

LINGUINE ALFREDO WITH PRAWNS (7) - 36

7 tiger prawns (u-16), handmade linguine pasta, seafood stock cream sauce, Andouille sausage, broccolini, cherry tomatoes, shaved parmesan

CRISPY SKIN SEA BASS - 39

8 oz. filet, wild, line-caught, pan seared, creamy saffron risotto with peas, haricot verts, Meyer lemon caper buerre blanc

HALIBUT -39

8 oz. filet, wild, line-caught, panko and parmesan crusted, creamy parmesan risotto, haricot vert, Meyer lemon buerre blanc

KUROBUTA PORK CHOP - 39 GF

14 oz. bone-in loin chop, sweet tea brined, root vegetable whip, broccolini, brandy apple cider reduction

NEW ZEALAND RACK OF LAMB - 42

18 oz. rack of lamb, creamy parmesan risotto, charred asparagus, beer mustard demi-glaze

STEAKS

5 tiger prawns (u-16) - 12

STEAK FRITES - 30

8 oz Snake River Farms American wagyu flat iron, house fried potatoes, sherry pan sauce

8 OZ FLAT IRON - 38

American wagyu beef, root vegetable whip, broccolini, beer mustard demi-glaze

8 OZ FILET OF BEEF TENDERLOIN - 42

root vegetable whip, charred asparagus, demi-glaze

14 OZ NEW YORK STRIP - 42 GF

American wagyu beef, caramelized onions and blue cheese crumble, root vegetable whip, broccolini, demi-glaze

14 OZ BONELESS RIBEYE - 44 GF

root vegetable whip, braised broccolini, savory compound butter