

MASON

BAR AND KITCHEN

STARTERS

TOMATO BISQUE - 10

creamy, garlic, tomato bisque, crème fraîche, 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 - 14 GF

garlic, lemon aioli, chili oil, Hawaiian lava salt, micro cilantro

ROASTED CAULIFLOWER - 15

mustard bearnaise, EVOO, garlic, chili flake, parmesan cheese, sage, breadcrumbs

BRUSSELS SPROUTS - 17 GF

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

ROASTED BEETS - 18 GF

roasted beets, honey goat cheese, pistachio aioli, Fuji apples, frisée, red gem lettuce, chives

BRAISED PORK BELLY - 19

Kurobuta pork belly, citrus slaw, bourbon apple glaze

PISTACHIO ENCRUSTED BRIE - 19

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

BONE MARROW (2) - 22

roasted oyster mushrooms, sherry, celery leaf, salsa verde, toasted crostinis

BEEF TARTARE - 24

USDA Prime-Certified filet mignon, pepper relish, whipped mustard bearnaise, caramelized onion crème fraîche, Yukon Gold potato chips

YELLOWFIN DUO - 26

tartare: avocado, cucumber, soy, Fresno chili, sesame, citrus, wonton chips

tataki: sesame crust, soy glaze, wasabi aioli

LOBSTER DOGS (3) - 27

cold water tail meat, carnival batter, creole remoulade extra dog(s) - 9 ea.

LOCAL CHARCUTERIE PLATE - 29

rotating meats and cheeses, toasted crostinis

SALADS

chicken - 6, ahi tuna - 8, flat iron steak (6oz.) - 12,
5 shrimp (u-16) - 12
wild, line-caught, 6 oz. king salmon filet - 18

LITTLE GEM CAESAR - 17

little gem lettuce, Spanish white anchovies, garlic herb croutons, shaved parmesan, chili oil

5 FARMS MARKET - 18

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

KALE AND RED QUINOA - 18 GF

red quinoa, marinated fava beans, parmesan cheese, almonds, charred tomato vinaigrette

ENDIVE AND APPLE - 19 GF

Belgian endive, crumbled blue cheese, sliced apples, toasted hazelnuts, honey apple vinaigrette, chives

SHAFT & WEDGE - 19 GF

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

COBB - 20 GF

little gem lettuce, Old-Shaft "Caveman" blue cheese, hard-boiled egg, smoked turkey, bacon, cherry tomatoes, buttermilk vinaigrette

ARUGULA AND SPINACH NICOISE - 22

seared ahi, green beans, fingerling potatoes, hard-cooked egg, mixed country olives, balsamic vinaigrette

SANDWICHES

ALL SANDWICHES SERVED WITH SEASONED FRIES, SWEET POTATO FRIES, SIDE SALAD, OR A SIDE OF SOUP

GRILLED CHEESE - 14

- add pork belly - 4

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

CHARBROILED CHICKEN - 17

Mary's free-range chicken breast, bacon, arugula, red onion, lemon aioli, heirloom tomato, provolone cheese, ciabatta roll

CRISPY CHICKEN - 17

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

SMOKED TURKEY BREAST - 17

Central Coast Meat Market smoked turkey breast, bacon, white cheddar, avocado, kale, citrus dressing, Sriracha aioli, ciabatta roll

POACHED ALBACORE - 18

fennel pollen aioli, hard-cooked egg, arugula, crispy capers, open-faced on whole grain bread

SHORT RIB - 18

8 oz. braised short rib, aioli, Old Shaft "Caveman" blue cheese, caramelized onions, arugula, heirloom tomato, brioche bun

ABC BURGER - 19

ground in-house American wagyu beef, avocado, bacon, smoked white cheddar cheese, house aioli, bibb lettuce, tomato, red onion, brioche bun

BLTA - 22

1 lb. applewood smoked bacon, provolone and smoked white cheddar cheese, red onion, lemon aioli, lettuce, heirloom tomato, avocado, Texas toast

WAGYU FLAT IRON STEAK - 26

8 oz. Snake River Farms American wagyu flat iron, sliced, caramelized onions, frisee, gruyere cheese, aioli, ciabatta roll

LUNCH

GRILLED SHRIMP TACOS (2) - 18 GF

4 - grilled shrimp (u-16), corn tortillas, citrus slaw, pickled peppers, avocado, tartar sauce

SALMON BELLY TEMPURA TACOS (2) - 18

wild, king salmon belly, tempura batter, corn tortillas, citrus slaw, pickled peppers, avocado, tartar sauce

SMOKED PORK TACOS (2) - 18

braised carnitas, house-made corn tortillas with smoked white cheddar cheese, charred pepper salsa, crème fraîche, local cabbage, sriracha aioli, micro cilantro

SPICE ROASTED DELICATA SQUASH - 26

df, gf, vegan - red quinoa, Granny Smith apples, toasted almonds, roasted mushrooms, golden raisin vinaigrette

MASON CARBONARA - 28

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

STEAK FRITES - 34

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

1/2 ROASTED CHICKEN - 34 DF, GF

Mary's organic, free-range, roasted 1/2 chicken, crispy fingerling potatoes, baby carrots, cipollini onions, carrot puree

CRISPY SKIN KING SALMON - 36

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

14 OZ BONELESS RIBEYE - 49 GF

USDA Prime-Certified, mashed potatoes, braised broccolini, savory compound butter