

MASON

BAR AND KITCHEN

STARTERS

TOMATO BISQUE - 11

cream, garlic, tomatoes, 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 - 15 GF

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

ROASTED CAULIFLOWER - 16

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

BRUSSELS SPROUTS - 18 GF

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

CRISPY LOLLIPOP KALE - 19

whipped dill crème fraiche, sherry, fresh dill

ROASTED BEETS - 19 GF

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

BURRATA AND PEPPERONATA - 23

8oz. fresh burrata, roasted red peppers, red onion, oil, garlic, bread
crumbs, fresh baguette

BONE MARROW (2) - 24

roasted oyster mushrooms, sherry, celery leaf, salsa verde, crostini

BEEF TARTARE - 26

USDA prime-certified filet mignon, pepper relish, whipped mustard
bearnaise, caramelized onion crème fraiche, Yukon Gold potato
chips

YELLOWFIN DUO - 28

tartare: avocado, cucumber, fennel, soy, Fresno chili, sesame, citrus
tataki: sesame crust, soy glaze, wasabi aioli, baby herbs

LOBSTER DOGS (3) - 30

cold water tail meat, carnival batter, creole remoulade
extra dog(s) - 10 ea.

SALADS

chicken - 6, ahi tuna - 8, flat iron steak (6oz.) - 14,
5 shrimp (u-16) - 12
wild, line-caught, 6 oz. king salmon filet - 20

LITTLE GEM CAESAR - 18

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

5 FARMS MARKET - 19 GF

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

ENDIVE AND APPLE - 19 GF

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

KALE AND RED QUINOA - 19 GF

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

SHAFT & WEDGE - 19 GF

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

COBB - 22 GF

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

ARUGULA AND SPINACH NICOISE - 24

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

DOUBLE BURGER - 18

2 - 4oz. beef patties, white cheddar cheese, special sauce, shredded
lettuce, pickles, buttered onions, brioche bun

GRILLED CHEESE - 15

- add pork belly - 5

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

GRILLED SHRIMP TACOS (2) - 18 GF

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

SALMON BELLY TEMPURA TACOS (2) - 18

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

SMOKED PORK TACOS (2) - 18

braised carnitas, house-made corn tortillas with white cheddar
cheese, charred pepper salsa, creme fraiche, cabbage, sriracha
aioli, micro cilantro

CHARBROILED CHICKEN - 18

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

SEASONED FRIED CHICKEN - 18

Mary's free-range chicken breast, Sriracha honey, Sriracha aioli,
frisée, pickles, brioche bun

SMOKED TURKEY BREAST - 18

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

POACHED ALBACORE - 19

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

SHORT RIB - 20

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

ABC BURGER - 22

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

BLTA - 24

applewood smoked bacon, provolone and white cheddar cheese,
red onion, lemon aioli, lettuce, heirloom

tomato, avocado, Texas toast

WAGYU FLAT IRON STEAK - 28

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

BRUNCH

ONLY AVAILABLE FROM 10AM TO 2PM

YOGURT AND GRANOLA - 11

house made granola, Greek yogurt, fresh berries, honey

PANCAKE FRITTERS (3) - 12

house-made sausage, pancake batter, maple syrup extra
extra fritter(s) - 3 ea.

SPICY TATER TOTS - 14

crispy fried, 3-cheese blend, cotija cheese, bacon, Fresno chili, poached
egg, Hollandaise

BISCUIT AND GRAVY - 16

house-made biscuit (1), sausage patty (2), over-easy eggs, sausage and
pepper gravy, crispy fingerling potatoes

BREAKFAST BURRITO - 16

roasted red peppers, caramelized onions, soft scramble eggs, roasted
potatoes, cotija, salsa roja, crème fraiche
add bacon or sausage - 4

CLASSIC BREAKFAST - 16

poached eggs (2), bacon (2), sausage patty (2), crispy fingerling
potatoes, Little Red Hen sourdough toast

EGG AND SAUSAGE SANDWICH - 16

soft scrambled eggs, pork sausage, manchego cheese, aioli, arugula,
toasted brioche, crispy fingerling potatoes

AVOCADO TOAST - 18

avocado, spicy paprika, pickled red onion, cilantro, whole grain bread,
poached egg, mixed green salad

BENEDICT - 18

black forest ham, Little Red Hen sourdough, sautéed spinach, poached
eggs, hollandaise, crispy fingerling potatoes

FRENCH TOAST AND FRIED CHICKEN - 19

brioche French toast (2), fried chicken (3), Sriracha honey, powdered
sugar

GF - indicates gluten free items. Please note that our kitchen is not gluten free, so there is a possibility of cross contamination that may not be safe for people with severe gluten allergies. Not all ingredients are listed. Alert your server to special dietary requirements. Eating raw or under cooked foods may be hazardous to your health. A 20% gratuity will be placed on all parties 6 or larger.