

# **MASON**

## **BAR AND KITCHEN**

## **DESSERTS**

### **CREMA CATALANA - 11.5 GF**

cinnamon, orange, and lemon custard, seasonal berries

### **BASQUE STYLE CHEESECAKE - 12.5**

caramelized cream cheese, crème fraîche, fresh  
strawberry compote

### **BRIOCHE BREAD PUDDING - 13.5**

Little Red Hen brioche sourdough, caramel, vanilla bean  
ice cream

### **CHOCOLATE FUDGE BROWNIE - 13.5**

chocolate and caramel sauce, mixed berries, vanilla bean  
ice cream

## **PORTS**

### **OPOLO VINEYARDS "TRYST" RUBY PORT - 12.5**

Paso Robles, CA  
sweet, red fortified wine

### **GRAHAM'S 10 YR. TAWNY PORT - 16.5**

delicate wood flavors and aromas of mature fruit.

### **GRAHAM'S 20 YR. TAWNY PORT - 19**

finely balanced old tawny blend of outstanding richness  
and complexity

## **DESSERT COCKTAILS**

### **TAN FERRARI - 14.5**

Bailey's Irish cream liqueur, Kahlúa coffee liqueur,  
amaretto, served on the rocks

### **FLATLINER - 16.5**

151 rum, Frangelico, amaretto, Bailey's, coffee

### **REMY MARTIN "LOUIS XIII" 100 YR. BARREL-AGED COGNAC**

0.5 oz. - 130

1 oz. - 260

1.5 oz. - 390

2 oz. - 520

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.