

# MASON

BAR AND KITCHEN

## STARTERS

### TOMATO BISQUE - 10

cream, garlic, tomatoes, creme 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

### PISTACHIO ENCRUSTED BRIE - 19

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

### BONE MARROW (2) - 22

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

### BEEF TARTARE - 25

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

### YELLOWFIN DUO - 26

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

### LOCAL CHARCUTERIE PLATE - 29

rotating meats and cheeses, served with crostini

### 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 - 17

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

### KALE AND RED QUINOA - 18 GF

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

### 5 FARMS MARKET - 18 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

### 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, 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

### SEASONED FRIED CHICKEN - 17

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

### SMOKED TURKEY BREAST - 17

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

### GRILLED SHRIMP TACOS (2) - 18 GF

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

### POACHED ALBACORE - 18

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

### SALMON BELLY TEMPURA TACOS (2) - 18

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

### SHORT RIB - 18

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

### 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

### ABC BURGER - 19

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

### BLTA - 22

applewood smoked bacon, provolone and 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 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 - 13

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

### BISCUIT AND GRAVY - 15

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

### BREAKFAST BURRITO - 15

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

### CLASSIC BREAKFAST - 15

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

### EGG AND SAUSAGE SANDWICH - 15

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

### AVOCADO TOAST - 16

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

### BENEDICT - 16

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

### FRENCH TOAST AND FRIED CHICKEN - 18

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

### BLACK TRUFFLE & TURKEY CROQUE MADAME - 19

black truffle conserva, Central Coast Meat Market smoked turkey breast, toasted brioche, gruyere béchamel, sunny-side-up egg, crispy fingerling potatoes

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.