



BAR MENU

ROASTED CELERY ROOT HUMMUS

Roasted celeriac, chickpeas, grilled pita and raw veggies

RUEBEN EGG ROLLS 9

Shaved corned beef, swiss, sauerkraut, house made russian dressing

FRICKLES 6

Fried pickles, house made butter milk ranch

FRENCH ONION DIP 7

Caramelized onion dip topped with crispy onions served w/ our housemade chips

CARNITAS NACHOS 7

Carnitas, pepper jack, jalepenos, diced tomato, scallion, sour cream

WINGS (1/2 DOZEN) 8

Classic hot, BBQ, lemongrass thai curry, cajun creole, charred habanero (super hot)

*MASON BURGER 11

Cheddar, lettuce, tomato, red onion, garlic aoli

HOUSE MADE ONION RINGS 7

House made buttermilk ranch

*MASON STEAK & CHEESE 10

Shaved ribeye, sauteed onions, american, provolone, lettuce, tomato,

BLT 9

House smoked bacon, tomato, lettuce, garlic aoli, grilled texas toast

CHILI DOGS 9

2 all beef dogs, mason chili, beer mustard, onions, cheddar

HOUSE TACOS 9

Served with creamy rice

Two spicy carnitas- pickled onion, chipotle cream, aji verde, jack cheese

Two mushroom- avocado, apple, pickled onions, cotija, salsa cruda

Two fried chicken- bean puree, bacon, salsa habanero, onion & cilantro, smoked crema, cotija

*consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness



SOCIAL HOUR

MONDAY-FRIDAY 3-7 PM

MASON PUNCH 5

Vodka, house made tarragon syrup, grapefruit juice

SELECTED HOUSE WINES 5

House Cabernet

House Pinot Grigio

House Sparkling

SELECTED DRAFTS 5

Narragansett Lager

Port City Optimal Wit

ALL HOUSE SPIRITS 5