

WINE

REDS

House Cabernet / Merlot \$7
Decoy Merlot \$11/\$38.50
Bonanza Cabernet \$10/\$35
Joel Gott 815 Cabernet \$12/\$42
La Crema Pinot Noir \$11/\$38.50
Pessimist by Daou Red Blend \$12/\$42
Coppola Directors Cut Cabernet \$45
Caymus California Cabernet \$65

WHITE

House Chardonnay / Pinot Grigio / Moscato \$7
Seaglass Pinot Grigio \$9/\$31.50
Kendall Jackson Chardonnay \$10/\$35
Matua Sauvignon Blanc \$10/\$35

CHAMPAGNE

House Champagne \$6/\$15
Arte Latino \$20 a Bottle
(Includes one complimentary juice)

Mimosa Flight \$16
Cranberry, Apple, Orange,
and Pineapple Juice flight served
with our House Champagne

FROZEN DRINKS

Frozen Margarita with House Tequila
(Make it Flavored...Blueberry, Strawberry,
Black Cherry, Coconut, or Mango!)

***Ask your Server about our
rotating Frozen Drink**

SPECIALTY COCKTAILS

TOPSHELF MASONRITA \$14

Jose Cuervo Silver Tequila,
Cointreau, Fresh Lime Juice,
Simple Syrup, Sweet and Sour Mix,
Salt Rim and Lime wedge Garnish
(House Margarita \$12)

BLACK CHERRY OLD FASHIONED \$14

Woodford Reserve Bourbon, Bitters,
Black Cherry Puree, served with
an orange slice and cherry.
(House Bourbon \$10)

BARREL AGED OLD FASHIONED \$14

Jefferson's Bourbon, bitters, simple syrup,
cherry and orange

STRAWBERRY SANGRIA \$10

Moscato mixed with Strawberry Puree,
Three Olives Orange Vodka, Orange Juice, and
Simple Syrup, served with fresh strawberries

LEMON DROP MARTINI \$10

Three Olives Citrus Vodka, Fresh Lemon Juice,
Simple Syrup, and a Sugar Rim
(Blueberry or Strawberry Flavors available)

CHOCOLATE MARTINI \$10

Three Olives Vanilla Vodka, Creme deCacao Dark
Liqueur, Tippy Cow Chocolate Liqueur, Half & Half,
and dressed with a Chocolate Swirl

***Ask your server about our rotating
Seasonal Cocktails \$12**

BEERS

BEERS ON TAP

Scan QR Code to see our current selection



BOTTLED BEER

Miller Lite
Bud Light
Budweiser
Michelob ULTRA
Coors Light
Heineken
Corona
Corona Light
Corona Premier
Modelo Especial
Heineken 0

SPECIALTY COCKTAILS

AWARD WINNING BLOODY MARY \$12

Leauxcal Sugarfield Vodka mixed with our special blend of spices, fresh cilantro, and limes, mixed with our Award Winning Bloody Mary Mix, served in Siracha Salt rimmed Mason Jar.

CAJUN BLOODY MARY \$12

Leauxcal JT Meleck Vodka infused with the Holy Trinity of onions, bell peppers, and celery, Cajun Spices and Herbs, mixed with our Award Winning Bloody Mary Mix, served in a Siracha Salt rimmed Mason Jar

***Ask your server about our
BUILD YOUR OWN BLOODY MARY!**

MOUNTAIN MUDSLIDE \$12

Nitro Cold Brew, Sugarfield Coffee Liqueur, Tippy Cow Chocolate Liqueur, our Homemade Sweet Cream, and topped with Whipped Cream, Chocolate

RUSSIAN BREAKFAST \$12

Nitro Cold Brew, Fireball Whiskey, RumChata, Baileys Irish Cream, our Homemade Sweet Cream, and topped with Whipped Cream, Nutmeg

MOSCOW MULE \$10

Sugarfield Vodka, Fresh Lime Juice, Ginger Beer

MULE-MOSA \$10

House Champagne, Orange Juice, Ginger Beer

DINE-IN SPECIALS

HAPPY HOUR

Monday - Friday 3:00 pm - 6:30 pm

\$5 Well Liquor Mixed Drinks - \$6 Well Martinis

\$2 Off Draft Beer, \$1.50 Off Bottle Beer

\$2 Off Specialty Cocktails and Frozen Drinks

\$5 House Wine by the Glass

(Chardonnay, Merlot, Cabernet, Pinot Grigio)

Dine-In Only

TACO TUESDAY

\$2 TACOS

2 for 1 House Margaritas!

Dine-In Only 5:00 pm - 9:00 pm

WINE DOWN WEDNESDAY AND STEAK NIGHT

Half Off Select Bottles of Wine

14oz Choice Ribeye or 8oz Choice Filet

served with one side of your choice

Dine-In Only 5:00 pm - 9:00 pm

THURSDAY WING NIGHT

\$.75 Wings, \$2 off Draft Beer, \$1.50 off Bottles 'till close

Pick Your Sauce:

Fiery Red Rooster, Honey Jalapeno,

Mason's Signature, Original, Lemon Pepper,

Caribbean, Sweet BBQ or Sweet Chili Glaze.

Dine-In Only 5:00 pm - 9:00 pm

SATURDAY and SUNDAY

BRUNCH AT MASON'S

\$15 Champagne by the Bottle

includes one complimentary juice

Dine-In Only 9:00 am - 3:00 pm

SPIRITS

VODKA

Absolut, JT Meleck, (JT Meleck) Cilantro - Lime Infused,
Tito's, Grey Goose, Ketel One, Sugarfield,
Three Olives: Blueberry, Citrus, Orange & Vanilla.

TEQUILA

Jose Cuervo Silver,
Patron: Silver, Reposado & Anejo

GIN

Tanqueray, Gentilly, Ford's

RUM

Bayou White & Spice, Don Q Gold,
Bacardi Silver & Gold, Malibu, Captain Morgan

WHISKEY

Crown Royal, Fireball, Jack Daniel's, Jameson,
Makers Mark, Proper 12, Sazerac Rye, Seagram's VO,
Southern Comfort, Wild Turkey

BOURBON / SCOTCH

Angel's Envy, Basil Hayden's, Blade and Bow, Buffalo Trace,
Chivas Regal, Dewars, Elijah Craig, Four Roses, JT Meleck,
Jefferson's, Knob Creek, Sugarfield, Woodford

COGNAC

Hennessy

WELL BRANDS

Conciere