

DINE-IN SPECIALS



HAPPY HOUR

Monday - Friday 2:00pm - 6:00pm

\$5 Well Liquor Mixed Drinks

\$2 Off Draft Beer

\$1.50 Off Bottled Beer

\$2 Off Specialty Cocktails, Martinis, and Frozen Drinks

\$5 House Wine by the Glass

(Chardonnay, Merlot, Cabernet, Pinot Grigio)

MARTINI MONDAYS

\$7 Specialty Martinis ALL DAY

Includes: Classic, Lemon Drop, Blueberry Lemon Drop, Chocolate, Espresso, Cosmopolitan, and select Seasonal Martinis

TACO TUESDAY

\$2 Tacos

Half Off House Margaritas

5:00pm - 9:00pm

WINE DOWN WEDNESDAY

Steak Night with Live Music

Half Off select Bottles of Wine

Special Priced 14oz Choice Ribeye and 8oz Choice Filet
served with one regular side

5:00pm - 9:00pm



THURSDAY WING NIGHT

75¢ Wings and \$2 Off Draft Beer

5:00pm - 9:00pm

SATURDAY and SUNDAY BRUNCH at MASON'S

9:00am - 3:00pm

\$15 House Champagne by the Bottle

Includes One Complimentary Juice



Please Drink Responsibly.

WINE

REDS



House Cabernet / House Merlot	\$7	
Rodney Strong Merlot	\$12	\$42
Bonanza Cabernet	\$11	\$35
Firestone Paso Robles Cabernet	\$12	\$42
Meiomi Pinot Noir	\$13	\$42
Pessimist by Daou Blend	\$12	\$42
Ferrari-Carano Cabernet Reserve	\$52*	
Caymus California Cabernet	\$65*	
Austin Hope Cabernet	\$75*	

**Not included on Wednesday Half Off Bottle Special*

WHITE



House Chardonnay / Pinot Grigio / Moscato	\$7	
Ecco Domani Pinot Grigio	\$9	\$32
Josh Cellars Craftsman's Chardonnay	\$9	\$32
Kim Crawford Sauvignon Blanc	\$11	\$35

CHAMPAGNE



House Champagne / Mimosa	\$8	\$15*
Freixenet Blanc de Blancs Brut	\$20*	
Prosecco	\$29*	

*Includes one complimentary juice

FROZEN DRINKS

FROZEN MARGARITA \$12

Make it Flavored \$13

Blueberry, Strawberry, Black Cherry, Coconut,
Pineapple, Peach, or Mango

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

SPECIALTY COCKTAILS

AWARD WINNING BLOODY MASON \$12

Three Olives Vodka mixed with our special blend of spices, fresh cilantro, lime, and our Award Winning Bloody Mary mix, served in a Siracha salt rimmed Mason Jar

CAJUN BLOODY MARY \$12

Three Olives 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 MARYS!**

MOUNTAIN MUDSLIDE \$12

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

RUSSIAN BREAKFAST \$12

Nitro Cold Brew, Fireball Whiskey, RumChata, Bailey's Irish Cream, our Homemade Sweet Cream, topped with whipped cream and nutmeg

MOSCOW MULE \$10

Vodka, fresh lime juice, and Ginger Beer

MULE-MOSA \$10

House Champagne, orange juice, and Ginger Beer

MIMOSA FLIGHT \$16

Cranberry, Apple, Orange, and Pineapple Juice Flight served with our House Champagne

We have a NO RETURN POLICY on drinks prepared according to our menu description.

SPECIALTY COCKTAILS

TOPSHELF MASONRITA \$14

Jose Cuervo Silver Tequila, Cointreau,
fresh lime juice, simple syrup, 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 garnish
(House Bourbon \$12)

BARREL-AGED OLD FASHIONED \$14

Jefferson's Bourbon, Bitters, simple syrup,
served with an orange slice and cherry garnish

WHISKEY MAYHAM \$14

Woodford Reserve Bourbon, Pineapple, and Amaretto,
served with a lemon wedge and cherry garnish

STRAWBERRY SANGRIA \$10

Moscato mixed with Strawberry Puree,
Three Olives Orange Vodka, Orange Juice, simple syrup

LEMON DROP MARTINI \$10

Three Olives Citrus Vodka, fresh lemon juice,
simple syrup and a sugar rim
(Blueberry or Strawberry flavors available \$11)

CHOCOLATE MARTINI \$10

Three Olives Vanilla Vodka, Crème de Cacao Dark Liqueur,
Tippy Cow Chocolate Liqueur, Half & Half,
dressed with a chocolate drizzle

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BEERS and SELTZERS

BEERS ON TAP



Scan QR Code
to see our
current BEER
selection



BOTTLED BEER

Angry Orchard

Bud Light

Budweiser

Coors Light

Corona

Corona Light

Corona Premier

Heineken

Heineken 0

Michelob ULTRA

Michelob ULTRA Zero

Miller Lite

Stella Artois

Shiner Bock

SELTZERS

Good Boy

Nutrl

Surfside

SPIRITS

VODKA

Absolut, Absolut Tobasco, JT Meleck, Sugarfield,
Housemade Cilantro-Lime Infused,
Housemade Cajun Infused,
Tito's Handmade Vodka, Grey Goose, Ketel One,
Three Olives: Citrus, Orange, and Vanilla

TEQUILA

Jose Cuervo Gold, Jose Cuervo Tradicional Silver,
Don Julio Reposado,
Patron: Silver, Reposado, and Anejo

GIN

Tanqueray, Bombay, and Ford's

RUM

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

WHISKEY

Crown Royal, Fireball, Jack Daniel's,
Jameson, Proper 12, Sazerac Rye, Seagram's VO,
and Southern Comfort

BOURBON / SCOTCH

Angel's Envy, Basil Hayden, Blade and Bow,
Buffalo Trace, Elijah Craig, Eagle Rare, E.H. Taylor,
Four Roses, JT Meleck, Jefferson's,
Knob Creek 9, Knob Creek 12, Maker's Mark,
Sugarfield, Wild Turkey, and Woodford Reserve

COGNAC

Hennessy