# MASONS
KITCHEN & BAR

## Steaks

**Steakhouse Alfredo** $39.75
8 oz striploin, alfredo fettuccine, mushroom demi glaze, garlic toast

**Steak Oscar** $49
Oscar style 8 oz striploin steak, garlic mash, market vegetables, prawns, scallops, mussels, hollandaise

**Blackened Steak** (gf) $39
Chargrilled striploin 8 oz, garlic mash, seasonal vegetables

**Peppercorn Steak** $40
Chargrilled 8oz striploin, garlic mash, seasonal vegetables, peppercorn sauce

**Steak Frites** $38
Chargrilled 8oz striploin, French fries, horseradish cream, garden greens

## Handhelds

**Served with your choice of fries or salad**

**The Freemason Burger** $25
Flame-grilled beef, aged cheddar, smoked bacon, caramelized shallots, lettuce, tomato, pickle. Finished with chipotle aioli, house BBQ sauce.

**Chicken Quesadilla** (v*) $25
Blended cheeses, mole chicken, corn and bean mix, cilantro, sour cream, salsa

**BBQ Brisket Burger** $25
Braised brisket, bacon, cheese, BBQ sauce, coleslaw, crispy onions

**Crispy Chicken Sandwich** $24
Buttermilk ranch marinated chicken breast, cheddar cheese, lettuce, tomato, sesame bun

**Chicken Clubhouse** $25
BLT, pickled onion, roasted garlic aioli

**Beef Dip** $26
Prime rib, horseradish aioli, caramelized onions Add Cheese $1.50

## Appetizers

**Soup of the day** $11
Served with fresh bread

**Chicken & Pickles** $18
Crispy chicken, pickles, buttermilk ranch

**Smoked BBQ Pork Belly** $18
Pickled red cabbage, BBQ pork belly

**Fish Tacos** $18
Cod, slaw, avocado crema, pico de gallo

**Gouda Dip** (v) $19
Gouda cheese, spinach, artichoke hearts, fresh bread, tortilla

**Chicken Wings** $19.50
Salt & Pepper, mango habanero, lemon pepper, hot, BBQ

**Garlic and Parmesan Fries** (v) $12

**Nachos** (v) $22
Loaded with cheese, tomatoes, onions, jalapeños.
Salsa and sour cream. Add beef or chicken $5

**Mediterranean Calamari** $21
Tzatziki & fresh lemon, cilantro garnish

**French mariners mussels** (GF*) $22
One pound with onion, garlic,white wine cream, fresh bread

**Beef Chilli** $18
Slow-cooked beef chilli, sour cream, cheese, garlic toast

V- Vegetarian | V* - Vegetarian available | GF - Gluten free | GF* - Gluten free available

## Pizza

**Margherita** $20 (v)
Tomato sauce, mozzarella, basil

**The Works** $25
Italian cotto ham, pepperoni, chorizo, ground beef, bacon

**Korean BBQ Chicken** $24
Crispy chicken, bacon, jalapenos, onion, Korean BBQ sauce

## Mains

**Masons' Schnitzel** $29/34
Breaded pork schnitzel, red cabbage, choice of mushroom cream sauce or seafood. Spaetzle or fries

**Slow-Roasted BBQ Brisket** $32
Vegetables, mashed potatoes, BBQ sauce

**Blackened Chicken Alfredo Fettuccine** $26 (v*)
Fettuccine, creamy sauce, blackened chicken, garlic toast, parmesan

**Seafood Risotto** $30
Mussels, shrimp, scallops, lobster base risotto, parmesan cheese

**Beef Stroganoff** $26
Slow cooked beef, mushroom cream sauce, fettuccine

## Bowls & salads

**Garden salad with mason jar vinaigrette** $15 (v, gf)
House-mixed greens, cherry tomato, cucumber, carrot, parmesan,
\grainy mustard vinaigrette

**Caesar Salad** (v, gf*)$16
Croutons, parmesan, house made dressing, boiled egg, lemon Add 5oz chicken or prawns for $7 | Add salmon $10

**Thai Crunch Salad** (v, gf*) $18.50
Crisp veggies, romaine, fresh cilantro, crunchy roasted peanuts & wonton strips, Thai peanut dressing served with fresh lime. Add 5oz chicken or prawns for $7 | Add salmon $10

**Poke Bowl** (v*) $26
Marinated salmon or tofu, coconut rice, peppers, avocado, wakame, edamame, nori crisps, cilantro

**Kung Pao Beef bowl** (v*) $26
Beef or tofu, seared vegetables, noodles, bean sprouts, peanuts, cilantro

**Teriyaki Chicken Bowl** (v*) $25
Teriyaki Chicken or tofu, jasmine rice, seasonal mixed vegetables, bean sprouts, Miso mayo, spring onion

## Desserts

**Tiramisu** $12
Ladyfingers, espresso, mascarpone cream

**Chocolate Brownie** $12
Vanilla ice cream, chocolate ganache

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# MASONS
KITCHEN & BAR

## The Short Game

All cocktail are 2.5oz, unless otherwise stated

**Jim's Margarita** — 16
Don Julio tequila · Fresh lime · Grand Marnier · Agave
Fresh, balanced, and always a good call — just like Jim.

**Sunset Coronita Margarita** — 16
Jose Cuervo tequila • Triple sec • Lime juice • Coronita
Our house margarita with a Corona riding shotgun.

**Spicy Mango Margarita** — 16
Don Julio Reposado • Grand Marnier • Mango syrup • Sriracha • Lime juice
Sweet heat that sneaks up on you — in a good way.

**Strawberry Margarita** — 14
Jose Cuervo • Strawberry puree• Lime
Clean, crisp, and made for patio weather.

## After The Round

For when the bags are put away, the stories get longer, and nobody is in a hurry

**Peach Please** — 14
Pimm's No.1 • Peach schnapps • Lemon • Ginger ale
Easy to like. Easier to order again.

**Morning Tee** — 14
Grey Goose • Lavender syrup • orange juice • Lemon juice • Simple syrup • Soda
Take another swing at it

**Oak & Iron** — 17
Bearface whisky • Demerara Sugar • Angostura Bitters • Orange bitters
A slow sipper with depth — like a well-played round.

**Twilight Negroni** — 17
Botanist gin • Aperol • Campari • Antica Formula • Martini Rosso
Elegant bitterness for the end of the day.

**The Gimme** — 15
Ketel One • Soho lychee • grape juice • Lemon Juice• Simple Syrup
You don't even have to think about it.

## For The Group

Best enjoyed with good company and questionable scorecards.

**Par, Tee Pitcher (22oz)** — 40
Fruity, refreshing sangria(red/white/rose) built for sharing and starting the party.

**Greenside Blush (12oz)** — 40
A bold purple blend of Empress gin, hibiscus, Lemonade and citrus — sweet, refreshing,and built for the group.

## Zero Handicap (Mocktails)

All the flavour, none of the alcohol. Crafted for everyone to enjoy.

**Designated Driver** — 8
Lavender syrup • Orange juice• lemon juice • simple syrup • soda • sprite
Take another swing at it.

**The Sweet Swing** — 10
Raspberries • Rose syrup • Lychee Juice • Grenadine • Cranberry juice
Lemon juice. Juicy fruit, bright citrus, and a smooth, refreshing finish.

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## Wine

**Wine Flight** — $18
(Choose 3 wines from the by-the-glass selection, 3oz each)

| Champagne & Sparkling | (5oz / Bottle) |
|---|---|
| Moet & Chandon \| Champagne, France | 150 |
| Piper Heidsieck \| Champagne, France | 140 |
| Henkell Trocken, \| SEKT \| Germany | 12/ 50 |

| Rose Selection | (6oz / 9oz / Bottle) |
|---|---|
| Privato Chardonnay/Pinot Noir, Kamloops /BC | 12 / 16 / 40 |
| Wayne Gretzky Gamay Noir Rose, Niagara on the lake/Ontario | 12.50 / 18 / 45 |
| Monte Creek Rose, Kamloops, BC | 12.50 / 18 / 45 |

| White Selection | (6oz / 9oz / Bottle) |
|---|---|
| Peller estate Dry White, Niagara on the lake, ON | 8 / 11 |
| Privato Sorpressa Blanco, Kamloops, BC | 12 / 16 / 40 |
| Privato Whispering White, Kamloops, BC | 12 / 16 / 40 |
| Grey Monk Latitude 50, Lake Country, BC | 12 / 16 / 40 |
| Red Rooster Sauvignon Blanc, Penticton, BC | 12 / 16 / 40 |
| Wayne Gretzky Pinot Grigio, Niagara on the lake, ON | 12.50 / 18 / 45 |
| Gray Monk Chardonnay, Lake Country, BC | 12.50 / 18 / 45 |
| Red Rooster Gewurztraminer, Penticton / BC | 12.50 / 18 / 45 |
| Dr. Loosen Riesling, Germany | 12.50 / 18 / 45 |
| Kim Crawford Sauvignon Blanc, New Zealand | 50 |
| William Fevre Champs Chardonnay, France | 85 |
| Pouilly Fume Sauvignon Blanc, France | 85 |

| Red Selection | (6oz / 9oz / Bottle) |
|---|---|
| Peller Estate Cabernet Sauvignon, Niagara on the lake, ON | 8 / 11 |
| Grey Monk Latitude 50, Lake Country, BC | 12 / 16 / 40 |
| Red Rooster Cabernet Merlot, Penticton, BC | 12.50 / 18 / 45 |
| Tinhorn Creek Cabernet Franc, Oliver, BC | 12.50 / 18 / 45 |
| Cassini Pinot Noir, Oliver, BC | 12.50 / 18 / 48 |
| Alamos Malbec, Argentina | 12.50 / 18 / 48 |
| Black Shiraz, Shiraz, Australia | 12.50/18/45 |
| Ama Bene Sangiovese, Italy | 12.50 / 18 / 48 |
| Gran Mascota- Cabernet Sauvignon, Argentina | 55 |
| Terri Di Mario Montepulciano, Italy | 55 |
| Chateau De Courtelliac Bordeaux, France | 55 |
| Rioja Reserva, Antano, Tempranillo, Spain | 60 |
| Perrin Les Sinards Chateauneuf Du Pape, France | 95 |

## Beer On Tap

| | 16 oz 20 oz |
|---|---|
| Mason's Lager, Victoria, BC 5% | 5.5/ 7 |
| Okanagan Spring 1516, Lager, Vernon, BC 5% | 8 / 10 |
| The High Country, Kolsch, Revelstoke, BC 4.5% | 8 / 10 |
| Old Style, Pilsner, Lethbridge, Alberta 5% | 8 / 10 |
| Red Truck, Amber Ale, Vancouver, BC 5.2% | 8 / 10 |
| Sleeman Clear 2.0, Vernon, BC 4% | 8 / 10 |
| Phillips Dino Sour, Stone fruit, Vernon, BC 4.2% | 8/10 |
| Iron Road Redbridge, Pale Ale, Kamloops, BC 5% | 8 / 10 |
| Iron Road Loopline, IPA, Kamloops, BC 6% | 8 / 10 |
| Steamworks Flagship, Hazy IPA, Burnaby, BC 6.7% | 9 / 11 |
| Superflux Colour & Shape, IPA, Vancouver, BC 6.5% | 9 / 11 |
| Stanley Park Sunsetter, Peach Ale, Vancouver, BC. 4.8% | 8 / 10 |
| Strongbow, Apple Cider, Hereford, UK 4.5% | 9 / 11 |
| Guinness, Stout, Dublin, Ireland 4.2% | 9 / 11 |
| Blue Moon, Belgian Wheat Ale, Denver, Colorado 5.4% | 9 / 11 |
| Rotating Tap (Please Ask Server) | 8 / 10 |

Pitcher, Domestic $28 / Premium $32

## Daily Happy Hour 2PM | 5PM

**Bottled beers** — $5
**Highballs** — $5 / $8.50
**Masons Lager** — $5
**House wines (6oz)** — $6.50 / $9.50

**Beer Flight Tasting** (Choose any 4 beers from tap) 16oz — $8