



happy hour menu

MONDAY -FRIDAY 4PM-7PM

martinis

the classic dirty martini, the lemon drop,
cosmopolitan or apple martini

6.50

wines by the glass

sommeliers selection of red & white
wines by the glass

5

bottled beers

budweiser, bud light, miller genuine draft
& michelob ultra

3.50

From The Well Cocktails

5

Half Priced Bites

All small plates are half off
during Happy Hour

Burger and Brew

Half-Pound American Kobe Burger
American Style, Hand Cut Fries

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Artisan Cheeses

"Many's the long night I've dreamed of cheese - toasted mostly."

Robert Louis Stevenson

Green Hill

Aged three to six weeks, this jersey cow's milk Camembert-style cheese comes from Sweet Grass Dairy in southern Georgia. A rich salted butter, and slight metallic tang along with a creamy texture and soft rind, showcases the quality of pasture grazed cows.

Crottin de Champcol Fleuri

A small button of pasteurized goat's milk from the Sancerre region of France's Loire Valley. Roughly translated and comically fashioned after horse droppings, this cheese is truly the gift that keeps on giving. At once, a dense almost crumbly pate is sharp and grassy, yet the flavor turns more complex and reveals a dense, super creamy mouth feel with a yeasty, barnyard appeal.

Truffle Tremor

This ripened goat's milk cheese comes from the Humboldt County in Northern California. Few ingredients combine in a startling and seductive manner, showcasing quality ingredients and skilled craftsmanship. A powdery shell gives way to a rich gooey layer of truffle goodness only to be balanced by the rich but pleasantly tart inner pate. Try this with a Pinot Gris or an Albarino.

Garrotxa

This semi hard goat's milk cheese comes from the northern Catalonia region of Spain. A bluish grey rind surrounds an intense milky white interior that is smooth and unctuous. It has a mild, creamy flavor with a hint of nuttiness and a clean finish.

Marieke Foenegreek Gouda

From Holland's Family Farm in Thorp, Wisconsin, Rolf and Marieke Penterman milk a pint-sized herd of Holstein cattle and pipe the raw milk directly into the processing vat. The curd is hand packed into wheels, brined and then aged on Dutch pine wood planks. The addition of 'foenegreek' spice imported from Holland adds an intense flavor reminiscent of Indian curries and the Dutch spice trade.

Piacentino

A sheep's milk cheese from Sicily flavored with saffron and studded with black peppercorns. Firm and sharp like it's pecorino cousins, this cheese can be eaten alone or used to add an extra punch to a dish. The warmth of saffron and black pepper spice make for a very memorable moment.

Bethmale Chevre

From the remote Midi-Pyrenees region near the Franco-Spanish border, the raw goat's milk washed-rind cheese is aged two to three months and develops a pale ivory pate that is supple and sporadically filled with holes. An excellent table cheese that pairs well with cured ham, olives and nuts as well as figs. Rich, nutty and somewhat spicy, this cheese will pair well with a robust red wine with a similar barnyard quality.

Buttermilk Blue

From the Roth Kase Dairy in Wisconsin comes this classic cow's milk blue. The cheese is aged for at least two months to allow a lacv network of blue veins to develop. The flavor is tangy as it's



mason's small plates

spiced fresh fish tacos
mango pico de gallo, tomatillo salsa
shaved cabbage
9

'In & Out' kobe sliders
'merican cheese, tomato-romaine relish
drive-thru dressing
10

crispy potato skins
applewood smoked bacon, jalapeno aioli
5

espelette pepper dusted calamari
lemon aioli
10

crispy moroccan spiced chickpeas
3



ma jong's appetizers

pot stickers

chicken, minced vegetables,
ginger soy dipping sauce
5.95

chicken lettuce cups

chopped chicken breast,
black mushrooms, water chestnuts,
pine nuts, lettuce, hoisin sauce
6.95

crab wontons

crab, cream cheese, crispy wontons,
sweet and sour sauce
5.45

ma's spring rolls

chicken, cabbage, mushrooms,
rice noodles, crispy wrapper,
sweet and sour sauce
5.95

crispy thai chicken wings

marinated chicken wings,
sweet chili sauce
5.25

ma's peking ribs

boneless pork ribs,
Ma's famous peking sauce
6.95



cocktail menu

the choice martini

grey goose vodka or Bombay sapphire gin,
a splash of martini & rossi dry vermouth,
garnished with an olive

11

pear of thieves

grey goose la poire (pear) vodka,
st. germain, mint, and fresh lime and apple
juices.

served tall

11

park lemon

ketel one citroen vodka, torani lemon
syrup,
fresh lemon, and a sugared rim
garnished with fresh lemon

10

pink panther

Absolut 100, peach schnapps,
sweet & sour, and a dash of grenadine

10.50

mason's pom pom

stolichnaya blueberry, pomegranate juice,
cointreau, pineapple, fresh squeezed lemon,
and a splash of soda

10.50



girl's best friend

chambord raspberry liquor, peach
schnapps,
champagne

12

paradise bubbles

hpnotiq liquor, kern's mango nectar,
champagne

12

tropical breeze

leblon rum, tropical island pucker,
fresh raspberries, citrus juices
topped with lemon lime soda, served tall

10.50

cabo cooler

cazadores reposado and apple pucker
muddled with fresh strawberries and
oranges

and topped with fresh orange juice.

Served on ice in a tall glass



vip packages

Celebrating a birthday, bachelor or bachelorette party, business accomplishment or just a night on the town?

Our VIP services are incredible!

Days of availability: Thursday - Saturday

silver vip

booth service includes:

- Free admission for up to 6 guests

- Front-of-the-line VIP admission

- A bottle of top shelf liquor (up to \$200) and mixers of your choice

- Your own VIP host & waitress for the evening

- Views of dance floor, DJ & crowd

- Spacious, comfortable VIP sofas & tables

occupancy: 4-6 guests

cost: 350 (thursday & friday)

450 (saturday & special event)

18% Gratuity

gold vip

booth service includes:

- Free admission for up to 10 guests

- Front-of-the-line VIP admission

- A bottle of top shelf liquor (up to \$200) and mixers of your choice



platinum vip

booth service includes:

Free admission for up to 15 guests
Front-of-the-line VIP admission
A bottle of top shelf liquor (up to \$200)
and mixers of your choice
Your own VIP host & waitress for the

evening

Views of dance floor, DJ & crowd
Spacious, comfortable VIP sofas & tables

occupancy: 12-15 guests

cost: 600 (thursday & friday)
700 (saturday & special event)
18% Gratuity

diamond vip

booth service includes:

Luxurious VIP Room or Outdoor Lounge
Free admission for up to 30 guests

(Indoor)

Free admission for up to 40 guests

(Outdoor)

Front-of-the-line VIP admission
2 bottles of top shelf liquor (up to \$200)
and mixers of your choice
Your own VIP host & waitress for the

evening

Spacious, comfortable VIP sofas & tables
Indoor VIP Room features fur-padded

walls

& 50" Plasma TV

Outdoor Lounge is heated and covered

occupancy: 25-40 guests



bottle service

champagne

Louis Roederer, Brut Premier	80
Veuve Clicquot, Brut	125
Veuve Clicquot, Rose	150
Dom Perignon 1999	275
Krug 1995	350
Louis Roederer, Cristal 1999	550

vodka

Stolichnaya Elit	250
Skyy 90	225
Belvedere (<i>All Flavors</i>)	250
Grey Goose (<i>All Flavors</i>)	250
Ketel One	225
Absolut (<i>All Flavors</i>)	200
Stolichnaya	200
Crystal Head Premium	250

gin

Bombay Sapphire	200
Tanqueray 10	225

rum

Bacardi (<i>All Flavors</i>)	175
Captain Morgan's Spiced	175

tequila

Cazadores Reposado	225
Corzo Silver or Anjeo	225
Don Julio Blanco	250
Patron Silver	250

whiskey

Crown Royal	225
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