

# M a S o

RESTAURANT • LOUNGE

DINNER 5PM-10:30PM DAILY

LUNCH 11:30AM-5PM M-F

## SMALL PLATES

### CHARCUTERIE BOARD 19

assorted thinly sliced local cured meats, marinated olives, burrata cheese sliced artisan bread

### ARTISAN LOCAL CHEESE 17

local cheeses, quince chutney, dried fruits, marcona almonds, herb crackers

### CHICKEN TIKKA SKEWERS 9

tandoori spice, yogurt mint sauce

### JUMBO PRAWN COCKTAIL 14

cabbage slaw, lemon, spicy cocktail sauce

### TRUFFLE FRIES 6

parmesan cheese, truffle oil, garlic aioli

### AHI TUNA POKE 16

fresh avocado, red chili, green onions, soy sauce, micro cilantro, wasabi aioli, crispy wontons

### SAMOSAS 9

cilantro mint sauce

### CRISPY CHICKEN TENDERS 10

honey mustard or buffalo aioli

### MARGHARITA 16

mozzarella cheese, roasted tomatoes & fresh basil  
*ADD CHICKEN 5*

### WILD MUSHROOM 18

mozzarella cheese, arugula, truffle oil

### ROTISSERIE CHICKEN 25

panzanella salad, grilled bruschetta

### GRILLED SALMON 26

potato puree, mache, sweet pepper olive relish

### NEW YORK CHEESECAKE 9

### APPLE CRUMBLE TART 9

## PIZZA

### BABY MIXED GREEN SALAD 14

pear tomatoes, cucumbers, watermelon radish, red wine vinaigrette

### BEET SALAD 14

roasted beets, wild arugula, orange segments, goat cheese, toasted pepitas, champagne vinaigrette

### CLASSIC CAESAR SALAD 15

romaine lettuce, parmesan cheese, croutons, caesar dressing

*ADD CHICKEN 5 / PRAWNS 8*

### THAI STEAK SALAD 16

mixed greens, shredded green papaya, sweet soy-lime vinaigrette, thai basil, fresh mint, red bell peppers, crispy rice noodles

### CRUNCHY CHICKEN SANDWICH 16

creamy chipotle apple cabbage slaw, french fries, dutch crunch roll

### BLACK ANGUS BURGER 18

8oz certified black angus beef, cheddar cheese bacon, french fries, brioche bun  
*ADD FRIED EGG 2*

### NORCAL CHEESE SANDWICH 15 & SOUP OF THE DAY

parmesan-garlic butter, point Reyes tomat, aged cheddar, filone

### TURKEY BLAST 15

bacon, lettuce, avocado, sprouts, tomato wheat toast, house made chips

### GARLIC SHRIMP 18

bacon, green onion, basil, alfredo sauce

### BBQ CHICKEN 18

red onion, cilantro, Fresno chilies, bbq sauce

### TOMATO BASIL LINGUINI 17

caramelized onions, basil, extra virgin olive oil, parmesan cheese, grilled bruschetta

### SEARED NY STEAK 30

chili rub, herb butter, garlic fries

## ENTRÉES

## DESSERT

### GELATO 9

### CHOCOLATE TRUFFLE CAKE 9

### STRAWBERRY SHORTCAKE 9

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food-borne illness.

5% SURCHARGE ADDED FOR SAN FRANCISCO EMPLOYER MANDATES.

TAX AND GRATUITY NOT INCLUDED. 18% GRATUITY AUTOMATICALLY ADDED TO PARTIES 6 OR MORE.

## SALADS

## SANDWICHES