

HAPPY HOUR

Monday - Friday 5-7 p.m.

BAR SNACKS | 6

Deviled Eggs +\$1.00

WINE BY THE GLASS | 5

WELL DRINKS | 5

DRAFT BEERS | 3

MARTINIS

WHITE RASPBERRY | 12

Raspberry Vodka, Godiva White Chocolate Liqueur,
White Crème de Cacao, Chocolate Sauce

AVIATION | 12

Gin, Maraschino Liqueur, Cream de Violette, Lemon Juice

THE VESPER | 14

Bombay Sapphire® Gin, Vodka and Lillet Blanc,
Shaken... Not Stirred

THE CITRUS | 13

Citrus Vodka, Pomegranate Juice, Pomegranate Liqueur,
Fresh Lemon Juice

LEMONHEAD | 12

Citrus Vodka, Fresh Lemonade, Crushed Lemonhead® Rim

FIVE FIFTEEN | 14

Raspberry Vodka, Malibu Rum, Fruit Juices, Champagne Float

HANDCRAFTED COCKTAILS

FRENCH 75 | 12

Gin, Champagne, Lemon Juice, Simple Syrup

POMEGRANATE MULE | 12

Vodka, Pomegranate Juice, Ginger

CARAMEL MANHATTAN | 14

Irish Whiskey, Caramel Vodka, Sweet Vermouth,
Pineapple Juice, Peychaud's Bitters

BROOKLYN | 12

Bourbon Rye, Dry Vermouth, Maraschino Liqueur, Orange Bitters

THE MASON JAR | 14

Spiced Rum, Port, Orange, Pineapple and Lime Juices,
Simple Syrup, Bitters

BARREL AGED OLD FASHIONED | 14

Secret Bond Brandy Cocchi Americano, Trinity Bitters

ROB ROY RITZ | 24

Macallan 12, Cocchi Vermouth di Torino, Grand Marnier, Orange Peel

NEGRONI'S DEATH | 12

Death's Door Gin, Campari, Carpano Antica Vermouth

CRANBERRY MARGARITA | 14

Silver Tequila, Pear Vodka, Lime Juice,
Orange Liqueur, Cranberry Juice

SAZERAC | 14

Bourbon Rye, Absinthe, Sugar Cube, Peychaud's Bitters

PICKLEBACK | 10

Jameson® Whiskey with a Chaser of our House-Made Pickle Brine

BAR SNACKS

☆ **HUMMUS WITH ROASTED GARLIC** | 10
Fresh Vegetables with Lavosh

BLUE CRAB & BACON DEVILED EGGS | 10.50
Double Yolk, Shallots, Mustard

VERACRUZ SHRIMP COCKTAIL | 14
Laughing Bird Poached Shrimp, Cholula Sauce, Avocado,
Onion, Cilantro

☆ **CHARCUTERIE BOARD** | 14
Four Cured Meats, Liver Crostini, House-Made Mustard, Apricot Jam
Add select Wisconsin Cheeses \$3.00 each

CREAMY GOAT CHEESE & SPICY TOMATO FLATBREAD | 11.50
Sherry Vinegar, Garlic, Almonds, Niçoise Olives

STEAK FORKS | 10
Marinated Strip Steak, Three Dipping Sauces

FRIED SURF CLAMS – A HOUSE SPECIALTY | 10.25
Buttermilk Batter, Tartar Sauce, Lemon

MASON STREET GRILL SIGNATURE CHOPPED SALAD | 9.50
Mustard Horseradish Dressing, Bacon, Egg, Onion, Tomato, Cucumber

DRAFT BEER

MASON STREET GRILL AMBER
MILLER LITE
NEW GLARUS SEASONAL
STELLA ARTOIS

BOTTLED BEER

AMSTEL LIGHT
BLUE MOON
BUDWEISER
BUD LIGHT
CLAUSTHALER N/A
CORONA
COORS LIGHT
CRISPIN APPLE CIDER
DESCHUTES FRESH SQUEEZED IPA
FAT TIRE
GUINNESS
HACKER-PSCHORR
HEINEKEN
LAKEFRONT EASTSIDE DARK
LAKEFRONT IPA
LAKEFRONT RIVERWEST STEIN
MKE CITRUS HAPPY
MICHELOB
MILLER HIGH LIFE
MILLER LITE
MKE OUTBOARD
NEW GLARUS SPOTTED COW
PERONI

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness.

☆ MENU ITEM CAN BE PREPARED GLUTEN-FREE