



Inspired by the land,
connectedness, market
fresh and stagecraft,

Bar Mason is a
celebration of all that
Guelph has to offer.
Situating at the heart
of Guelph, we live by
these core values:

**WE LOVE TO GATHER AND
EVERYONE HAS A SEAT AT THE TABLE.**

We celebrate our community and look after one another.

WE ARE UNEXPECTED.

*From a distance you may think you know Guelph -
but if you lean in, you might learn a thing or two.*

WE DO WHOLESOME, WITH ATTITUDE.

**WE THINK LOCALLY AND ACT
GLOBALLY.**

*Though known for crops, produce and livestock found locally,
Guelph industry has set the bar for Agricultural science,
becoming an international leader in food science development
and research. We make a difference.*

WE LOVE PLANTS...

*Almost as much as we love meat. No one knows the land
quite like the city of Guelph. We are innovators in our field
and on the leading edge of food science. But don't expect us
to go vegan anytime soon.*

**GOOD FOOD
NEVER GOES OUT OF STYLE.**

*Dress it up however you want, great ingredients make for
great dishes - and quality always wins.*

WE ARE CASUAL BUT STYLED.

*There is a familiarity and approachability about
Guelph which is evident throughout the dining scene and
demographic, all while remaining poised and discerning.*



SALADS AND SOCIABLES

GRILLED CAESAR
*Grilled Romaine / House Caesar
Dressing / Pancetta Parmesan
Crumble / Cured Egg*
Starter size 12 / Sharable 18

BEET SALAD  
*Roasted & Raw Ontario Beet/
Orange / Baby Greens / Toasted
Almond / House Apricot
Vinaigrette*
Starter size 14 / Sharable 19

**BAR MASON CELLAR
VEGETABLE SALAD**
*Toasted Quinoa and Hemp Hearts
/ Cellared Vegetables / House
Cashew Ricotta / Herb Vinaigrette*
15 ½

Add Chicken 6 | Shrimp 8

**COFFEE PORTER PEI
MUSSELS**
*PEI Mussels / Shallots / Garlic /
Finger Chilis / Wellington County
Coffee Porter / Charred Bread*
15

CHARCUTERIE BOARD
*Selection of Ontario Cured Meats
and Cheeses / House Pickle / Beer
Mustard / Chutney / Charred Bread*
21

**FIRE ROASTED
CAULIFLOWER** 
*Roasted Cauliflower / Apple Cumin
Yogurt / Charred Chili / Pepita*
Half 12 / Whole 15

BRAISED MEATBALLS
*Beef & Pork / Spiced San
Marzano Tomato / Grana Padano*
15 ½
ADD A MEATBALL 3 ½

DIPS & BREADS
*Spiced Tomato Chutney / Hummus
Artichoke & Olive / Roasted
Olives / Charred Ciabatta &
Forno Baked Flatbread*
14

 VEGAN FRIENDLY

 GLUTEN FRIENDLY



PASTAS

DAILY MAC & CHEESE

(Server to provide details on what is being crafted)

CHARRED FENNEL FETTUCCINI

*Fennel & Spinach Cream
Pickled Chili & Fennel*

15

Add Chicken 6 | Shrimp 8

GEMELLI WITH BRAISED BEEF

*Roasted Brocolini / Coffee
Mushroom / Cured Tomato*

22

MAINS

ARCTIC CHAR

*Pearl Cous Cous / Arugula
Cauliflower / Pinenuts
Spiced Tomato Chutney*

24

CHICKEN PROVENCAL

*Braised Chicken Thigh
EVOO Crushed Yukon
Cellar Vegetables / Hazelnut
Brown Butter Jus*

22

MASON BURGER

*House Recipe Burger / Bar
Mason Mayo / Caramelized
Onions / Brioche Bun
Shoestring Fries*

16 1/2

ADD BACON 1 1/4

ADD CHEESE 1 1/4

STUFFED PORTOBELLOS

*Root Vegetable Santee / Yam
Heirloom Carrot*

21

12 inch Personal Pizza
Gluten Free Crust add \$4

Our dough is lovingly made in-house using the incredible ultra-fine protein Molino Caputo Tipo 00 flour.

Our pizza dough is specially formulated for thin crust with a little strength to hold a generous host of ingredients

OUR SAUCES ARE ALL HOUSE CRAFTED WITH CARE:

Red Sauce

San Marzano Tomatoes, Olive Oil, Salt

Basil Pesto Sauce

Basil, Garlic, Oil, Grated Parmigiano

Roasted Garlic Cream Sauce

Forno Roasted Garlic, Heavy Cream

PIZZA

Add Bar Mason Dip | 2

CLASSICS

MARGHERITA | 15

Basil / Buffalo Mozzarella / Red Sauce

PROSCIUTTO & ARUGULA | 17

*Pingue Prosciutto / Baby Arugula / Fresh Basil / Bocconcini
Red Sauce*

THE GREEN MARKET PIZZA | 19

*Charred Broccoli / Baby Kale / Asparagus / Smoked
Mozzarella / Basil Pesto Sauce*

BAR MASON ORIGINALS

HUNTER | 17

*Shaved Cacciatore Sausage / Mushrooms / Bell Peppers
Mozzarella Cheese / Red Sauce*

RHCP | 17

*Chorizo Sausage / Hot Banana Peppers / Kalamata Olives
Chili Peppers / Mozzarella Cheese / Red Sauce*

PIG & FIG | 18

*Pingue Prosciutto / Sweet Figs / Red Onion / Crumbled Goat
Cheese / Roasted Garlic Cream Sauce*

THE GRYPHON | 19

*Caramelized Onions / Ontario Yukon Gold Potato / UofG
Honey Chilies / Fresh Rosemary / Smoked Mozzarella
Roasted Garlic Cream Sauce*

DUCK & SHROOM | 19

*Confit Ontario Duck / Mushroom / Caramelized Onions
Smoked Mozzarella / Roasted Garlic Cream Sauce*