



## DRINKS

### SPARKLING BY THE GLASS

- CAVA / 9 | 35 *biutiful, spain*  
 MOSCATO D'ASTI / 9 | 35 *degiorgis, piedmont, italy*  
 PROSECCO / 9 | 35 *zonin, veneto, italy*  
 BLANC DE NOIR / 11 | 44 *gruet, new mexico*

### WHITES BY THE GLASS

- PONGA SAUVIGNON BLANC / 9 | 35 *marlborough, new zealand 2012*  
 SANTA JULIA PINOT GRIGIO MENDOZA / 9 | 35 *argentina 2012*  
 CONO SUR "BICYCLE" CHARDONNAY / 9 | 35 *central valley, chile 2012*  
 LA VIEILLE FERME COTES DU VENTOUX ROSE / 9 | 35 *rhone, france 2011*  
 WASHINGTON HILLS RIESLING / 9 | 35 *washington state 2011*  
 AMADA SUR TORRENTES / 9 | 35 *argentina 2012*  
 COUSINO-MACUL SAUVIGNON GRIS / 10 | 39 *maipo valley, chile 2011*  
 ALBASTRELE BLANC DE CABERNET / 10 | 39 *southern moldova 2012*  
 MAR DE VINAS ALBARINO / 12 | 47 *do rias baixas, spain 2011*  
 GRAN RESERVA "SERIE RIBERAS" CHARDONNAY / 12 | 47 *rapel valley, chile 2011*

### REDS BY THE GLASS

- COLONIA LAS LIBRES BONARDA / 9 | 35 *argentina 2011*  
 GOUGHENHEIM MERLOT / 9 | 35 *mendoza, argentina 2011*  
 VINA LEYDA PINOT NOIR / 9 | 35 *leyda valley, chile 2012*  
 PUNTO FINAL MALBEC / 9 | 35 *mendoza, argentina 2012*  
 NAVARRO CORREAS CABERNET SAUVIGNON / 9 | 35 *mendoza, argentina 2011*  
 CHATEAU TANUNDA "GRAND BAROSSA" SHIRAZ / 12 | 47 *barossa valley, australia 2011*  
 EL BURRO "KICK ASS" GARNACHA / 9 | 35 *cariñena, spain 2010*  
 DOMINIO DE EGUREN 'PROTOCOLO' TEMPRANILLO / 9 | 35 *la mancha-manchuela, spain 2011*  
 ENRIQUE MENDOZA LA TREMENDA MONASTRELL / 10 | 39 *alicante, spain 2009*  
 CECCHI SANGIOVESE / 11 | 43 *tuscany, italy 2011*

### SANDOVAL'S CELLAR SELECTION

- SANGIOVESE / MERLOT 12 / 47 *casanova di sesta "issa" italy*  
 MERLOT / TEROLDEGO 12 / 47 *casanova di sesta "giancarlo" italy*

### SAKE

- TOZAI "LIVING JEWEL" 8 / 24 300ml  
 TOZAI "WELL OF WISDOM" 10 / 30 300ml  
 TENTAKA KUNI "HAWK IN THE HEAVENS" 11 / 34 Junmai 300ml  
 RIHAKU "DREAMY CLOUDS" 12 / 36 Junmai Tokubetsu 300ml  
 RIHAKU "WANDERING POET" 13 / 40 Junmai Tokubetsu 300ml  
 NANBU BIJIN "SOUTHERN BEAUTY" / 46 Junmai Ginjo 300ml  
 KONTEKI "TEARS OF DAWN" / 47 300ml  
 NANBISHI YAMAHAI / 65 500ml

### SIGNATURE DRINKS

- RED SANGRIA 8 / 25  
 red wine / brandy / citrus / cinnamon  
 STRAWBERRY LEMONADE / 8  
 vodka / fresh strawberry purée / fresh lemon juice  
 LEMON LAGER / 8  
 dos equis / lemon-basil simple syrup / elderflower liquor  
 MARGARITA TRADICIONAL / 9  
 sauza blue / agave nectar / fresh lime juice  
 CAIPIRINHA TRADICIONAL / 9  
 cachaca / simple syrup / fresh lime  
 MOJITO TRADICIONAL / 9  
 castillo rum / lime / mint / simple syrup  
 SPICY CUCUMBER MARGARITA / 10  
 cucumber-fresno infused blanco / agave / fresh lime  
 PALOMA TRADICIONAL / 10  
 reposado tequila / fresh lime juice / grapefruit soda  
 MASA MULE / 10  
 titos vodka / pineapple-rosemary shrub / simple syrup  
 ginger beer / fresh rosemary  
 MOJITO ESPECIAL / 11  
 patron pyrat rum / brown sugar / mint / lime  
 ROSALINDA / 11  
 jim beam rye whiskey / raspberry shrub / campari / simple syrup  
 house-made aromatic bitters / orange zest  
 BLACK BETTY / 12  
 old forester bourbon / fernet branca / simple syrup  
 house-made orange bitters / orange zest  
 CHICHA SOUR / 12  
 pisco / green chartreuse / chicha morada / fresh lime juice  
 egg white / house-made aromatic bitters

### BARREL AGED COCKTAILS

- NEGRONI / 13  
 campari / beefeater gin / sweet vermouth  
 MASA MANHATTAN / 13  
 old forester bourbon / sweet vermouth / luxardo cherry  
 house-made aromatic bitters  
 THE ASCOT / 13  
 sauza blue reposado / luxardo cherry liqueur / lillet blanc  
 house-made orange bitters

### DRAUGHT BEER

- YUENGLING (4.4%) / 7  
 american amber lager / bready malt / light body  
 DOS EQUIS (4.5%) / 7  
 mexican pale lager / malted barley / slight caramel  
 SAPPORO (5.0%) / 7  
 japanese rice lager / grassy peppered hops  
 AMSTEL LIGHT (3.5%) / 7  
 pale dutch lager / subtle bitter hops / corn  
 BROOKLYN BROWN (5.6%) / 7  
 classic american style brown ale  
 RANGER IPA (6.5%) / 8  
 american IPA / citrus / light caramel / rich pine hops  
 LIL SUMPIN SUMPIN (7.5%) / 8  
 pale wheat ale / bitter hop / citrus / sweet finish  
 SORACHI ACE (7.6%) / 8  
 farmhouse saison / hoppy but not bitter / mild citrus  
 DC BRAU THE PUBLIC PALE ALE (6.0%) / 8  
 classic american pale ale  
 NEGRA MODELO (5.4%) / 8  
 lager / toasted malt / toffee / slight bitter finish  
 FAT TIRE (5.2%) / 8  
 american red ale / rich toasted malts / slight floral hops  
 ALLAGASH WHITE (5.2%) / 8  
 unfiltered witbier / slight citrus / coriander  
 STELLA ARTOIS (5.0%) / 8  
 crisp belgian lager / grain / light hops

### LARGE FORMAT (750ml)

- 3 STARS PEPPERCORN SAISON, WASHINGTON DC (6.5%) / 28  
 3 STARS PANDEMIC IMPERIAL PORTER, WASHINGTON DC (9.6%) / 31  
 LINDEMANS LAMBIC FRAMBOISE, BELGIUM (3.4%) / 32  
 WESTMALLE TRAPPIST TRIPPEL ALE, BELGIUM (9.5%) / 34

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MENU DESIGNED BY EXECUTIVE CHEFS  
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