

CLASSICS COCKTAILS

\$18

Estate Martini

*Sipsmith VJOP Gin, Aviation Gin, Dry
Vermouth, Verjus, Estate Nasturtium Oil,
Lemon Twist, Estate Olive*

The Madroni

*Botanivore Gin, Blood Orange,
Brucato Orchards, Sweet Vermouth*

Madrona Cup

*Hanson's Meyer Vodka, Pimm's, Lemon,
Ginger, Cynar, Cucumber, Club Soda*

Coconut Vesper

*Coconut Fat Washed Vodka and Lillet,
Gin, Lime Peel*

Chai Old Fashioned

*Chai, Bourbon, Cardamom,
Angostura, Demerara*

MADRONA ORIGINALS

\$18

La Sirena

*Blanco Tequila, Mezcal, Cucumber,
Aloe, Estate Eureka's, Estate Bay
Laurel, Salt, Club Soda*

Guava Sour

*St. George Citrus Vodka, Guava Nectar,
Lime, Estate Orange Oleo, Lillet,
Absinthe, Black Salt*

Apples to Apples

*Calvados, Estate Green Apple, Palo
Cortado, Chartreuse, Angostura*

Lone Palm

*Probitas Rum, Santa Teresa Rum,
Montenegro, Seville Orange,
Dry Vermouth, Bitters,
Burnt, Lemon Oil*

Red Crook

*Rye, Curacao, Dry Vermouth, Montenegro,
Galangal, Angostura, Ginger*

PARLOUR MENU

Oysters On The Half Shell

“Madrona Dozen” Orange Leaf Mignonette

\$21

Three Deviled Eggs

Trout Roe And Chive \$12

Spicy Kimchi \$9

Marinated Olives

Bay Laurel Infused Olive Oil,

Cured Orange Zest

\$9

Caviar and Onion “Dip”

Trout Roe, Warm Potato Chips

\$28

The Madrona Salad

Lettuces, Fresh And Pickled Estate

Vegetables, Herb Dressing

\$16

Soy Dip

Rosehips, Mint, Lots Of Olive Oil,

Warm Pita

\$18

Pizzas of the Day

Garden Inspired Or Meat

\$25

The Madrona Burger

Sesame Seed Bun, Roasted Onions,

White Cheddar Cheese,

Spicy Ketchup Beef Fat Fries

\$28

Beef Fat Fries

\$9

Furikake Toasted Nuts

\$6



WINES BY THE GLASS

Sparkling

- Smith Story Wine Cellars, Mendocino County \$16
Ultraviolet Brut Rosé, California \$19
Adami 'Garbel' Prosecco Treviso \$12
Jean Vesselle 'Reserve' Champagne Bouzy \$25

Rosé

- 2020 AldenAlli Russian River Valley \$17
2020 Domaine du Dragon Côtes de Provence \$13
2020 Marisa Cuomo Costa di Amalfi \$16

White

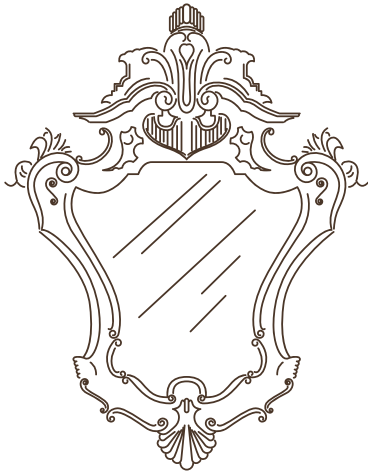
- 2020 Mauritson Sauvignon Blanc,
Dry Creek Valley \$14
2020 County Line Chardonnay Sonoma County \$16
2017 /vÔ-kel/ Chardonnay Fountaingrove \$120
2021 Gros Ventre Fiano \$19
2020 Maximin Grünhauser Riesling Ruwer \$13
2020 Bründlmayer Grüner Vetliner \$14
2019 Domaine le Capitaine Vouvray \$15
2019 Patrick Piuze Chablis \$22

Red

- 2019 Bloodroot Pinor Noir, Sonoma County \$14
2018 Harris Gallery Pinot Noir \$20
2019 Brick and Morter Syrah, 'West Block' \$18
2019 The Verge Cabernet Sauvignon \$15
2019 Preston Zinfandel, Dry Creek Valley \$15
2019 Aldina Vineyards 'Bacchus Blend',
Sonoma County \$22
2019 Marchesi Di Gresy Barbera d' Asti \$13
2018 Pithon-Paille Anjou, Cabernet Franc \$18
2017 Marchard Tawse Bourgogne Pinot Noir \$20

Sweet Wines

Mommenpop Seville Orange \$14
2009 Chateau Dauphiné Rondillon
'Cuvée d'or' Loupiac \$17



BEERS

\$10

Russian River Brewing Co.,
Happy Hops, Juicy IPA
Fogbelt, Del Norte, West Coast IPA
Henhouse Indie Darling, Pale Lager
Cooperage, El Coopacabra,
Mexican Lager
Moonlight Brewing, Death & Taxes,
Black Lager