

## WINES BY THE GLASS

### *Sparkling*

Smith Story Wine Cellars, Mendocino County \$16  
Ultraviolet Brut Rosé, California \$19  
Jean Vesselle 'Reserve' Champagne Bouzy \$25

### *Rosé*

2020 AldenAlli Russian River Valley \$17  
2020 Domaine du Dragon Côtes de Provence \$13

### *White Wines*

2020 Mauritsen Sauvignon Blanc, Dry Creek Valley \$14  
2017 /vô-kel/ Chardonnay Fountaingrove \$16  
2021 Gros Ventre Fiano \$19  
2020 Bründlmayer Grüner Veltliner \$14  
2019 Domaine le Capitaine Vouvray \$15  
2019 Patrick Piuze Chablis \$22

### *Red Wines*

2019 Bloodroot Pinot Noir, Sonoma County \$14  
2018 Harris Gallery Pinot Noir \$20  
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

### *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, Dolla Dolla Pils, Pilsner  
Moonlight Brewing, Death & Taxes, Black Lager

### *Raw, Cured & Snacks*

**Oysters On The Half Shell,**  
*Orange Leaf Mignonette,*  
\$42

**Caviar And Onion "Dip"**  
*Trout Roe, Warm Potato Chips*  
\$28

*Add One Ounce Golden Osetra Caviar \$100*

### **Straus Yogurt Smoothie Bowl**

*Chia Seeds, Toasted Peanuts,  
Shaved Chocolate, Coconut*  
\$15

### **Beef Fat Fries**

*Spicy Ketchup*  
\$9

### **Today's Protein**

*\$8*

### *Eggs, Grains & Leaves*

**Three Deviled Eggs**  
*Trout Roe And Chive*  
\$12  
*Spicy Kimchi*  
\$9

### **The Madrona Salad**

*Fresh And Pickled Estate Vegetables, Herb Dressing*  
\$16

### **Brown Rice Bowl**

*Slow Cooked Egg, Sweet Potato, Pickled Radishes,  
Arugula, Red Miso, Nori*  
\$22

### **Duck Confit Hash**

*Poached Eggs, Piperade Sauce, Fingerling Potatoes*  
\$28

### **Madrona Benedict**

*Poached Eggs, Prosciutto, Green Onion Biscuit, Wilted  
Greens, Old Bay Hollandaise*  
\$28



### *Land & Sea*

#### **Salmon Gravlax Pizza**

*Creme Fraîche, Pickled Red Onion, Capers,  
"Everything" Crust*  
\$27  
*Add Two Poached Eggs \$6*  
*Add Trout Roe \$15*

#### **Pork And Rock Shrimp Okonomiyaki**

*Creem Bonito Flakes, Japanese Pickles, Scallions*  
\$24

#### **The Madrona Burger**

*Sesame Seed Bun, Roasted Onions,  
White Cheddar Cheese, Spicy Ketchup,  
Beef Fat Fries*  
\$28

#### **Grilled Flat Iron Steak**

*Beef Fat Fries, Koji Compound Butter*  
\$39

#### **Garden Inspired Pizza**

\$25