

## 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*

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

**Caviar And Onion "Dip"**  
*Trout Roe, Warm Potato Chips*  
\$28  
*Add One Ounce Golden Osetra Caviar \$100*

**Salmon Belly Crudo**  
*Puffed Rice, Pickled Daikon*  
\$17

### *Grains & Seeds*

**Warm Bread**  
*Chicken Schmaltz, Flake Salt*  
\$9

**Onion Veloute**  
*Slow Cooked Egg, Croutons, Banyuls Vinegar,*  
*Parmigiano-Reggiano*  
\$17

**Potato Gnocchi**  
*Duck Bolognese, Fried Sage, Dry Jack*  
\$25

### *Leaves, Roots & Stalks*

**Dry Creek Peach**  
*Compressed Celtuce, Marcona Almonds,*  
*Lemon Verbena Oil*  
\$19

**The Madrona Salad**  
*Lettuces, Fresh And Pickled Estate Vegetables,*  
*Herb Dressing*  
\$16

**Corned Beet Tartare**  
*Caraway, Nutritional Yeast, Grilled Bread*  
\$14



### *Land, Sea & Grains*

**Chicken Paillard**  
*Spicy Brown Butter, Herb Salad,*  
*Toasted Rice Powder*  
\$29

**Grilled Local Black Cod**  
*Estate Carrots, Fresh Garbanzo Beans,*  
*Co'rn, Manila Clams, Lemon Thyme Broth*  
\$36

**Dry Aged Liberty Farms Duck**  
*Rice Porridge, Roasted and Pickled Vegetables*  
\$42

**The Madrona Burger**  
*Toasted Bun, Roasted Onions,*  
*White Cheddar Cheese, Spicy Ketchup, Beef Fat Fries*  
\$28

**Dry Aged Beef Striploin**  
*Fingerling Potatoes, Miso, Artichokes,*  
*Koji Compound Butter*  
\$56