

WINES BY THE GLASS

Sparkling

Dot Wine, North Coast \$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 Mauritson Sauvignon Blanc, Dry Creek Valley \$14
2017 /vô-kel/ Vlsay, Sonoma Coast Chardonnay \$16
2021 Gros Ventre Sonoma Coast Fiano \$19
2021 Schlosskellerei Gobelsburg, Gruner 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

Russian River Brewing Co., Happy Hops, 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

Hamachi Crudo
*Jimmy Nardello Peppers, Estate Cherry Tomatoes,
Cucumber, Orange, Olive Oil*
\$21

Leaves & Roots

Local Peaches
*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

Shishito Peppers
Soy Sauce, Ginger, Sesame Seeds, Bonito Flakes
\$14

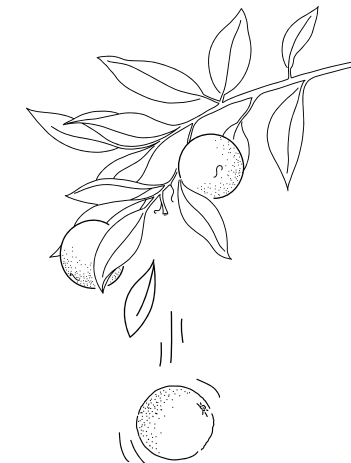
Medjool Dates
Smoked Blue Cheese, Tegarashi, Olive Oil
\$17

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



Land, Sea & Grains

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

Grilled Local Black Cod
Fresh Garbanzo Beans, Brentwood Corn, Manila Clams
\$36

Dry Aged Liberty Farms Duck
Estate Chard, Farro, 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
*Red Onion Soubise, Summer Beans,
Anchoiade, Beef Jus*
\$56