

WINES BY THE GLASS

Sparkling

Dot Wine, North Coast, Brut Sparkling NV \$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/ 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 \$17
2009 Chateau Dauphiné Rondillon
Cuvée d'or' Loupiac \$17

Beers

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
"Madrona Dozen," Orange Leaf Mignonette
\$42

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

Add One Ounce Golden Osetra Caviar
\$100

Three Deviled Eggs
Trout Roe and Chive
\$12

Spicy Kimchi
\$9

Furikake Toasted Nuts
\$6

Marinated Olives
*Bay Laurel Infused Olive Oil,
Cured Orange Zest*
\$9

Beef Fat Fries
Spicy Ketchup
\$9

Leaves, Roots & Stalks

Warm Bread
Chicken Schmaltz, Flake Salt
\$9

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

Add Chicken Breast
\$12

Potato Gnocchi
Duck Bolognese, Fried Sage, Dry Jack
\$26



Land, Sea & Grains

Pizzas of the Day
*Vegetable Inspired
or Meat Inspired*
\$25

Chicken Paillard
*Spicy Brown Butter, Herb Salad,
Toasted Rice Powder*
\$26

Pork And Rock Shrimp Okonomiyaki
Benito Flakes, Japanese Pickles, Scallions
\$24

Prosciutto and Brie Sandwich
*Baguette, Honey Mustard Butter,
Estate Cucumber Salad*
\$23

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