



*Oysters on the Half Shell* "madrona dozen," orange leaf mignonette \$42

*Caviar & Onion Dip* trout roe, warm potato chips \$28

*add one ounce golden osetra caviar \$100*

*Corned Beet Tartare* caraway, nutritional yeast, grilled bread \$14

*Hamachi Crudo* jimmy nardello peppers, estate cherry tomatoes,  
cucumber, orange, olive oil \$21

*Estate Heirloom Tomatoes* miso creme fraiche, ume vinegar, shiso \$18

*Medjool Dates* smoked blue cheese, togarashi, olive oil \$14

*Shishito Peppers* soy sauce, ginger, sesame seeds, bonito flakes \$14

*Warm Bread* chicken schmaltz, flake salt \$9

*Local Peaches* compressed celtuce, marcona almonds, lemon verbena oil \$19

*The Madrona Salad* lettuces, fresh and pickled estate vegetables, herb dressing \$16

*Onion Veloute* slow cooked egg, croutons, banyuls vinegar, parmigiano reggiano \$17

*Potato Gnocchi* duck bolognese, fried sage, dry jack \$25

*Chicken Paillard* spicy brown butter, herb salad, fish sauce, rice powder \$29

*Grilled Local Black Cod* fresh shelling beans, brentwood corn, manila clams \$36

*Dry Aged Liberty Farms Duck* estate chard, farro, roasted & 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

*Executive Chef*  
Jesse Mallgren

*Regenerative Farm & Gardens*  
Aris Curtis

The Madrona is a proud member of Zero Foodprint, supporting farmers  
and their regenerative farming projects through grant programs.

The consumption of raw or undercooked meats eggs, seafood or shellfish may increase your risk of food borne illness.

## MADRONA ORIGINALS

\$18

### *La Sirena*

blanco tequila, mezcal, cucumber,  
aloe, estate bay laurel,  
club soda

### *Guava Sour*

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*

madrone rum, blend,  
seville orange, dry vermouth,  
bitters, lemon oil

### *Red Crook*

rye, curacao, dry vermouth,  
montenegro, galangal, angostura,  
ginger

## CLASSIC COCKTAILS

\$18

### *Madroni*

botanivore gin, blood orange,  
brucato orchards, sweet vermouth

### *Estate Martini*

sipsmith VJOP gin, martin miller  
gin, dry vermouth, verjus, estate  
nasturtium

### *Madrona Cup*

citrus vodka, pimm's, lemon, ginger,  
cucumber, club soda

### *Coconut Vesper*

coconut fat washed vodka and lillet,  
gin, lime peel

### *Chai Old Fashioned*

chai, bourbon, cardamom,  
angostura, demerara

## ZERO PROOF

\$18

### *Masala Sour*

wilderton lustre, chai, lemon,  
ginger, egg white

### *Garden Gimlet*

amass riverine, floreale,  
cucumber, lime

### *Palm Punch*

wilderton lustre, lime,  
guava, orange

## WINES BY THE GLASS

### *Sparkling*

Dot Brut, 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

### *Whites*

2020 Mauritson Sauvignon Blanc, Dry Creek Valley \$14  
2021 Lioco 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

### *Reds*

2019 Bloodroot Pinot Noir, Sonoma County \$14  
2018 Harris Gallery Pinot Noir \$20  
2019 Preston Zinfandel, Dry Creek Valley \$15  
2016 Brue Skok Cellar's 'Judge's Verdict' Rhone Blend,  
Bennet Valley \$19  
2019 Aldina Vineyards 'Bacchus Blend',  
Sonoma County \$22  
2019 Marchesi Di Gresy Barbera d'Asti \$13  
2018 Pithon-Paille Anjou, Cabernet Franc \$18

## BEER

\$10

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

*Ask us about our  
'Paxton Menu'  
of vintage spirits*