



Brunch

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

Three Deviled Eggs
trout roe and chives \$12
spicy kimchi \$9

Straus Yogurt Smoothie Bowl chia seeds, roasted peanuts, shaved chocolate, coconut \$15

The Madrona Salad lettuces, fresh and pickled estate vegetables, herb dressing \$16
add chicken breast \$12

Table Waffle to be shared amongst friends \$18

Fried Egg Sandwich estate green tomatoes, prosciutto, spicy mayo, beef fat fries \$24

The Madrona Benedict green onion buttermilk biscuit, prosciutto,
old bay hollandaise sauce, poached egg \$28

Brown Rice Bowl slow cooked egg, sweet potato, pickled radishes, arugula, red miso, nori \$22

Duck Confit poached eggs, piperade sauce, fingerling potatoes \$28

Salmon Gravlax Pizza creme fraiche, pickled red onion, capers, "everything" crust \$27
add two poached eggs \$6
add trout roe \$15

Garden Inspired Pizza \$25

Pork & Rock Shrimp Okonomiyaki bonito flakes, japanese pickles, scallions \$24

The Madrona Burger toasted bun, roasted onions, white cheddar cheese
spicy ketchup, beef fat fries \$28

Grilled Flat Iron Steak beef fat fries, anchoiade \$28

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, 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

RedCreek

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, Ccrrdamom,
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

Draft Kombucha \$10

koast mango yuzu, San Francisco

Draft Cold Brew \$10

wolf nitro cold brew, Healdsburg

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 Mauritsen Sauvignon Blanc, Dry Creek Valley \$14
2021 Lioco Chardonnay, Sonoma Coast \$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 \$22
2019 Preston Zinfandel, Dry Creek Valley \$15
2016 Brue Skok Cellars "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, assorted seasonal selection
Moonlight Brewing, Death & Taxes, Black Lager