

CLASSIC COCKTAILS

\$18

Madroni

botanivore gin, blood orange,
brucato orchards, sweet vermouth

Coconut Vesper

coconut fat washed vodka and lillet, gin,
lime peel

Estate Martini

sipsmith VJOP gin, martin miller gin,
dry vermouth, verjus,
nasturtium oil, lemon twist, olive

Madrona Cup

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

Chai Old Fashioned

chai, bourbon, cardamom,
angostura, demerara

The Dirty Word

parmesan fat washed vodka,
dry vermouth, olive brine

Pizzas of the Day

garden inspired ~~or~~ from the range
\$25

The Madrona Burger

roasted onions, white cheddar cheese, spicy
ketchup, beef fat fries
\$28

Edamame Spread

warm pita bread, gremolata, rose hip
\$17

Beef Fat Fries

spicy ketchup
\$9



PARLOUR MENU

Oysters on the Half Shell

“madrona dozen,” orange leaf mignonette
\$42

Three Deviled Eggs

trout roe and chives -or- spicy kimchi
\$12 \$9

add an egg \$4 *add an egg* \$3

Marinated Olives

bay laurel infused olive oil, cured orange zest
\$9

Furikake Toasted Nuts

\$6

Caviar & Onion Dip

trout roe, warm potato chips
\$28

add one ounce golden csetra caviar \$100

The Madrona Salad

lettuces, estate vegetables, sunflower seeds,
sherry vinaigrette

\$16

add chicken \$12

MADRONA ORIGINALS

\$18

La Sirena

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

Guava Sour

citrus vodka, estate orange oleo, guava,
lime, lillet, absinthe, black salt

Salty Lou

rye, blood orange, egg white,
lemon, basil

The Veranda

gin, finochietto, dry vermouth,
green chartreuse, dill

Bessie & Blitz

scotch, suze, golden raisin,
dry vermouth, angostura, PX sherry

Red Crook

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

WINES BY THE GLASS

Champagne & Sparkling

2022	Carboniste, Albariño Extra Brut, <i>California</i>	\$20
NV	Charles Le Bel 'Inspiration 1818', Brut, <i>Champagne</i>	\$28
NV	Laurent-Perrier 'Cuvée Reserve Rosé', Brut, <i>Champagne</i>	\$44

Pink & Orange

2019	Orgo, Rkatsiteli, <i>Kakheti, Georgia</i>	\$14
2021	BloodRoot, Rose of Pinot Noir, <i>Sonoma County</i> <i>A portion of these proceeds go to Everytown.org</i>	\$16

White Wines

2022	Jermann, Pinot Grigio, <i>Friuli</i>	\$15
2022	Sylvain Bailly 'Terroirs', <i>Sancerre</i>	\$19
2021	Domaine Zafeirakis, Assyrtiko, <i>Tyrnavos, Greece</i>	\$13
2020	Patrick Piuze 'Terroir de Courgis', <i>Chablis</i>	\$24
2021	Enfield 'Citrine', Chardonnay, <i>California</i>	\$21
2021	The Meeker Vineyard, Viognier, <i>Knights Valley</i>	\$20

Red Wines

2019	Edaphos, Grenache, <i>Sonoma Valley</i>	\$15
2019	The Harris Gallery, Pinot Noir, <i>Anderson Valley</i>	\$20
2021	Williams Selyem, Pinot Noir, <i>Russian River Valley</i>	\$26
2020	Alain Graillot, <i>Crozes-Hermitage</i>	\$28
2019	Staysail Cellars, Cabernet Franc, <i>Dry Creek Valley</i>	\$20
2019	Medlock Ames, Cabernet Sauvignon, <i>Alexander Valley</i>	\$25
2019	Ridge, 'Three Valleys', Zinfandel Blend, <i>Sonoma</i>	\$14

Coravin Selections

2021	Kistler 'Les Noisetiers', Chardonnay, <i>Sonoma Coast</i>	\$45
2020	Sea Smoke 'Southing', Pinot Noir, <i>Sta. Rita Hills</i>	\$66
2019	Comtesse de Cherisey 'La Genelotte', <i>Meursault-Blagny</i>	\$86

Corkage is \$40 per 750mL bottle (\$80 for 1.5L 'Magnum').
2 Bottle Maximum. We will waive a Corkage for each bottle purchased.



The Madrona is honored to house a world class dynamic art collection curated by Dolby Chadwick Gallery. Most pieces throughout the hotel are available for purchase, and we encourage you to explore our hallways and find a piece that inspires you. Inquire about specific pieces with the Front Desk.

BEERS

Draft

Fogbelt Brewing Co.

'Redwood' Lager \$10

Russian River Brewing

'Happy Hops' IPA \$10

Cans

HenHouse Brewing

'Best Life' Blonde Ale \$10

'Incredible Pale Ale' IPA \$10

Cooperage Brewing Company

'Lazy Cat' Lager \$10

Moonlight Brewing Company

'Death & Taxes' Black Lager \$10

Ciders

Golden State Cider

'Brut' \$12

'Radical Guava' \$13

ZERO PROOF

\$18

Garden Gimlet

amass riverine, floreal,
cucumber, lime

Palm Punch

wilderton lustre, lime,
blood orange, citrus

Masala Sour

wilderton lustre, chai, lemon,
ginger, egg white

Zero Proof Beer

Upon Request

SWEET WINES

2009 Chateau Dauphiné Rondillon

Cuvée d'or' Loupiac

\$17 (2oz)

Wine & Soul 'Mancella'

10-Years Tawny Port

\$20 (3oz)

2021 G.D. Vajra

Moscato D'Asti

\$22 (375mL Bottle)

2017 Royal Tokaji '5 Puttonyos Aszu'

Red Label, Tokaji White Blend

\$25 (2oz)

