



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 -or- spicy kimchi \$9

Warm Bread chicken schmaltz, flake salt \$9

Edamame Spread warm pita bread, gremolata, rose hip \$17

The Madrona Salad lettuces, estate vegetables, sunflower seeds, sherry vinaigrette \$16
add grilled chicken \$12

Grilled Chicken Salad little gem, avocado, radish, blue cheese, crouton, charred scallion dressing \$28

Table Waffle to be shared amongst friends \$18

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

Fried Egg Sandwich cornmeal fried oyster, spicy mayo, beef fat fries \$24

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

Brown Rice Bowl slow cooked egg, garden vegetables, kale, crispy sesame \$22

Crispy Duck Confit Early Bird Farm grits, red fire butter, piperade, slow cooked egg \$29

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

Garden Pizza inspired daily \$25

Fried Chicken & Waffle strawberry jam, rosemary butter \$24

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

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

Grilled Flat Iron Steak horseradish compound butter, beef fat fries \$28

Executive Chef
Patrick Tafoya

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

The Veranda

gin, finochietto, dry vermouth, green chartreuse, dill

Bessie & Blitz

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

Salty Lou

rye, blood orange, egg white, lemon, basil

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, nasturtium oil, lemon twist, olive

Madrona Cup

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

The Dirty Word

parmesan fat washed vodka, dry vermouth, olive brine

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, blood orange, citrus

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
2022	Brick & Mortar VP Rosé Nature, <i>Sonoma Coast</i>	\$15

Pink & Orange

2022	STC 'Disco!', Skin Fermented Sauvignon Blanc, <i>California</i>	\$13
2021	BloodRoot, Rose of Pinot Noir, <i>Sonoma County</i> <i>A portion of these proceeds go to Everytown.org</i>	\$16

White Wines

2021	Parea, Riesling, <i>Cole Ranch</i>	\$13
2021	Domaine Zafeirakis, Assyrtiko, <i>Tyrnavos, Greece</i>	\$13
2022	Sylvain Bailly 'Terroirs', <i>Sancerre</i>	\$19
2022	Ryme, Vermentino, <i>Carneros</i>	\$18
2020	Patrick Piuze 'Terroir de Courgis', <i>Chablis</i>	\$24
2022	Lioco, Chardonnay, <i>Sonoma Coast</i>	\$18

Red Wines

2022	Jolie-Laide 'Glou d'Etat', Grenache Blend, <i>California</i>	\$13
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

BEER

Draft

<u>Fogbelt Brewing Co.</u>	
'Redwood' Lager	\$10
<u>Russian River Brewing</u>	
'Pliny the Elder' DIPA	\$11

Cans

<u>HenHouse Brewing</u>	
'Best Life' Blonde Ale	\$10
'Incredible Pale Ale' IPA	\$10
<u>Cooperage Brewing Company</u>	
'Lazy Cat' Lager	\$10
<u>Moonlight Brewing Company</u>	
'Death & Taxes' Black Lager	\$10

Ciders

<u>Golden State Cider</u>	
'Brut'	\$12

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.