



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 \$12 -or- spicy kimchi \$9

Warm Bread chicken schmaltz, flake salt \$9

Edamame Spread warm pita bread, gremolata \$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 country sausage, 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 Gavlax Pizza creme fraiche, pickled red onion, capers, "everything" crust \$27

add two poached eggs \$6 -or- add trout roe \$15

Croque Madame shaved ham, gruyere mornay, sunny egg \$22

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, California	\$18
NV Charles Le Bel 'Inspiration 1818', Brut, Champagne, Fr	\$28
2022 Brick & Mortar VP Rosé Nature, Sonoma Coast, Ca	\$17

Pink & Orange

2022 STC 'Disco!', Skin Fermented Sauvignon Blanc, California	\$18
2022 Alexander Valley Vineyards, Rose, Sonoma, Ca	\$14

White Wines

2021 Parea, Riesling, Cole Ranch, California	\$14
2021 Domaine Zafeirakis, Assyrtiko, Tyrnavos, Greece	\$13
2022 Sylvain Bailly 'Terroirs', Sancerre, France	\$21
2022 Ryme, Vermentino, Carneros, California	\$18
2022 Lioco, Chardonnay, Sonoma Coast, California	\$18
2022 Château de Fleys, Chablis, France	\$20

Red Wines

2019 The Harris Gallery, Pinot Noir, Anderson Valley, Ca	\$25
2021 Williams Selyem, Pinot Noir, Russian River Valley, Ca	\$26
2020 Alain Graillot, Crozes-Hermitage, France	\$29
2016 BSC 'Judge's Verdict' Rhone Blend, Bennet Valley, Ca	\$14
2019 The Verge, Cabernet Sauvignon, Alexander Valley, Ca	\$14
2019 Turnbull, Cabernet Sauvignon, Napa Valley, Ca	\$21
2022 Broc, 'The Badger', Nero a'Avola, Mendocino	\$15

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.

BEER

Draft

<u>Fogbelt Brewing Co.</u>	
'Redwood' Lager	\$10
<u>Russian River Brewing</u>	
'Great Beer Great Wine' Pale Ale	\$11
<u>HenHouse Brewing</u>	
'Best Life' Blonde Ale	\$11

Cans

<u>HenHouse Brewing</u>	
'Incredible Pale Ale' IPA	\$14
<u>Cooperage Brewing Company</u>	
'Bobby Pils' American Light Lager	\$12
<u>Kiuchi Brewery</u>	
'Hitachino Nest' Belgian White Ale	\$19

Ciders

<u>Golden State Cider</u>	
'Brut'	\$12
<u>Best Day Brewing</u>	
Hazy IPA (non alcoholic)	\$10