



*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

*Edamame Spread* warm pita bread, gremolata, \$17

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

*Marinated Persimmon* nuoc chom, pickled shallot, sesame, chile oil, pea shoot \$16

*Three Deviled Eggs*

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

*The Madrona Salad* lettuces, estate vegetables, sunflower seeds, sherry vinaigrette \$16

*Halibut Crudo* green curry, apple, pickled peppers \$22

*Kakiage Tempura* maitake mushrooms, kabocha, cauliflower, ramp salt, lemon \$17

*Beef Tartare* horseradish, hash browns, egg yolk \$24  
add one ounce golden osetra caviar \$100

*Little Gem Salad* blue cheese, avocado, radish, crouton, charred scallion dressing \$18

*Goat Cheese Tortelloni* chestnut, mushroom, honey nut squash, sage \$27

*Jasmine Rice Porridge* spicy tofu, 63 degree egg, sesame crunch, herb salad, pickled cremini \$30

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

*Grilled Local Black Cod* ginger carrot, estate apple, fennel, mustard \$36

*Dry Aged Liberty Farms Duck* parsnip cream, winter vegetables, duck jus \$44

*The Madrona Burger* roasted onions, white cheddar, dijon aioli, beef fat fries \$28

*Snake River New York Strip* duck fat potato, estate chimichurri, mustard greens \$58

## 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

## WINE'S 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 Nerantzi, Assyrtiko, Tyrnavos, Greece	\$13
2022	Sylvain Bailly 'Terroirs', Sancerre, France	\$21
2022	Ryme, Vermentino, Carneros, California	\$18
2022	Bonterra, Chardonnay, Mendocino, California	\$15
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
2021	Acclivity, Cabernet Sauvignon, Alexander Valley, Ca	\$20
2019	Turnbull, Cabernet Sauvignon, Napa Valley, Ca	\$21
2022	Broc, 'The Badger', Nero a'Avola, Mendocino	\$15

## 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

*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.*