



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, rose hip \$17

Three Deviled Eggs
trout roe \$12 -or- spicy kimchi \$9

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

Beef Fat Fries spicy ketchup \$9

Warm Bread chicken schmaltz, flake salt \$9

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

Pizzas of the Day \$25
garden inspired -or- from the range

Herbed Cavatelli ratatouille, tomato butter, pine nut, dry jack, sage \$27

Chicken Paillard spicy brown butter, herb salad, fish sauce, toasted rice powder \$26

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

Duck Confit Banh Mi ginger, hoisin, pickled carrot, chili, cucumber salad \$25

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

Roast Turkey Tartine sourdough, avocado, maple bacon jam, cracklings, garden greens \$23

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

Steak Frites horseradish butter, beef fat fries \$28

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	\$28
2022 Brick & Mortar VP Rosé Nature, Sonoma Coast	\$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

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>Seismic Brewing</u>	
'Hazy' IPA	\$13
<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.