



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

Donut Holes cinnamon sugar, vanilla glaze \$12

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

Salmon Grawlax 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, dijon aioli, beef fat fries \$28

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

Table Mimosas
a bottle of prosecco with juice
to be shared amongst friends.
\$35

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.

BRUNCH COCKTAILS

\$18

Bloody Mary

vodka, tomato, worcestershire
olive, porcini, liquid smoke, tabasco

Sunrise Shakerado

probitas rum, espresso
oat milk, demerara

Paxton Paloma

blanco tequila, grapefruit
lime, serano tincture

Rose Colored Glasses

dry gin, pamplemousse
lime, angostora

Espresso Martini

vodka, coffee liqueur
espresso, vanilla

Vanilla Bellini

prosecco, vodka
peach puree, vanilla

MADRONA FAVORITES

\$18

La Sirena

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

Madrona Cup

citrus vodka, pimm's, lemon, ginger,
punt e mes, angostura, club soda

The Veranda

gin, finochietto, dry vermouth,
green chartreuse, dill

Guava Sour

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

Madroni

botanivore gin, blood orange,
brucato orchards, sweet vermouth

Estate Martini

sipsmith VJOP gin, martin miller gin,
dry vermouth, verjus

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 R.H. Coutier, 'Grand Cru Cuvee', Champagne, France	\$25
2022 Brick & Mortar VP Rosé Nature, Sonoma Coast	\$17

Pink & Orange

2021 Remy Saves The Sea, Rose, Sonoma Coast, Ca	\$12
2022 Jolie Laide, Trousseau Gris, Sonoma, Ca	\$16

White Wines

2019 Royal Tokaji, Furmint, Tokaj, Hungary	\$12
2021 Domaine Nerantzi, Assyrtiko, Tyrnavos, Greece	\$13
2022 Domaine Vacheron, Sancerre, France	\$27
2022 Unti, Bianca Del Campo, Dry Creek Valley, Ca	\$18
2022 Lioco, Chardonnay, Sonoma County, Ca	\$15
2021 Guy Robin, Chablis, France	\$25

Red Wines

2020 Peay, Pinot Noir, Sonoma Coast, Ca	\$26
2021 Williams Selyem, Pinot Noir, Russian River Valley, Ca	\$26
2021 Camins 2 Dreams, Gamay, Sta. Rita Hills, Ca	\$16
2019 Vaughn Duffy, Carignane, Mendocino, Ca	\$14
2017 Stone Street, Cabernet Sauvignon, Alexander Valley, Ca	\$28
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

Fogbelt Brewing Co.	\$10
'Sapling Crushable' Ale	
HenHouse Brewing	\$11
'Best Life' Blonde Ale	
Russian River Brewing	\$11
'Shadow of a Doubt' Imperial Stout	

Cans

HenHouse Brewing	\$14
'Incredible Pale Ale' IPA	
Seismic Brewing	\$13
'Stoked' Hazy IPA	
Kiuchi Brewery	\$19
'Hitachino Nest' Belgian White Ale	

Ciders

Golden State Cider	\$12
'Brut'	

Zero Proof

Best Day Brewing	\$10
Hazy IPA (non alcoholic)	