



*Caviar & Onion Dip* trout roe, warm potato chips \$28  
add one ounce golden osetra caviar \$100

*Edamame Spread* warm pita bread, gremolata \$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* estate vegetables, sunflower seeds, sherry vinaigrette \$16  
add grilled chicken \$12

*Little Gem Salad* blue cheese, walnut, pear, buttermilk dressing \$16  
add grilled chicken \$12

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

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

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

*Prosciutto Pita Sandwich* fromage blanc, citrus relish, pea shoot, pear \$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

*Flat Iron Steak Frites* horseradish butter, beef fat fries \$28

## MADRONA ORIGINALS

\$18

### *La Sirena*

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

### *The Veranda*

gin, finochietto, dry vermouth,  
green chartreuse, dill

### *Salty Lou*

rye, blood orange, egg white,  
lemon, basil

### *Guava Sour*

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

### *Bessie & Blitz*

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

### *Red Crook*

rye, curacao, dry vermouth,  
montenegro, galangal, angostura, ginger

## CLASSIC COCKTAILS

\$18

### *Madroni*

botanivore gin, blood orange,  
brucato orchards, sweet vermouth

### *Madrona Cup*

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

### *Coconut Vesper*

coconut fat washed vodka and lillet,  
gin, lime peel

### *Estate Martini*

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

### *The Dirty Word*

parmesan fat washed vodka,  
dry vermouth, olive brine

### *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 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

## BEER

### *Draft*

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

### *Cans*

<b>HenHouse Brewing</b>	\$14
'Incredible Pale Ale' IPA	
<b>Cooperage Brewing Company</b>	\$12
'Bobby Pils' American Light Lager	
<b>Seismic Brewery</b>	\$13
'Hazy' IPA	
<b>Kiuchi Brewery</b>	\$19
'Hitachino Nest' Belgian White Ale	

### *Ciders*

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

### *Zero Proof*

<b>Best Day Brewing N/A IPA</b>	\$10
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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.*