

CLASSICS COCKTAILS

\$18

Madroni

botanivore gin, blood orange,
brucato orchards, vermouth

Coconut Vesper

coconut fat washed vodka and lillet,
gin, lime peel

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

Chai Old Fashioned

chai, bourbon, cardamom,
angostura, demerara

The Dirty Word

parmesan fat washed vodka,
dry vermouth, olive brine

PARLOR MENU

Three Deviled Eggs

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

Marinated Olives

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

Furikake Toasted Nuts

\$6

Caviar & Onion Dip

trout roe, warm potato chips \$28

add one ounce golden osetra caviar \$100

The Madrona Salad

lettuces, estate vegetables, sunflower seeds,

sherry vinaigrette \$16

add chicken \$12

Pizzas of the Day

garden inspired -or- from the range \$25

The Madrona Burger

roasted onions, white cheddar, dijon aioli,

beef fat fries \$28

Edamame Spread

warm pita bread, gremolata \$17

Beef Fat Fries

spicy ketchup

\$9

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

Salty Lou

rye, blood orange, egg white,
lemon, basil

The Veranda

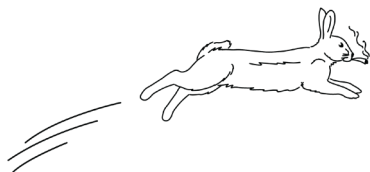
gin, finochietto, dry vermouth,
green chartreuse, dill

Bessie & Blitz

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

Red Crook

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



WINES BY THE GLASS

Sparkling

2022	Carboniste, Albariño Extra Brut, California	\$18
NV	R.H. Coutier 'Grand Cru Cuvee,' Champagne, Fr	\$25
2022	Brick & Mortar, VP Rosé Nature, Sonoma Coast, Ca	\$17

Pink & Orange

2022	Jolie Laide, Trousseau Gris, Sonoma, Ca	\$16
2022	Alexander Valley Vineyards, Rose, Sonoma, Ca	\$14

Whites

2019	Royal Takaji, Furmint, Takaj, Hungary	\$12
2021	Domaine Nerantzi, Assyrtiko, Serres, 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

Reds

2020	Peay, Pinot Noir, Sonoma Coast, Ca	\$26
2021	Williams Selyem, Pinot Noir, Russian River Valley	\$26
2021	Camans 2 Dreams, Gamay, Sta. Rita, Ca	\$16
2022	Broc, 'The Badger', Nero a'Avola, Mendocino, Ca	\$15
2019	Vaughn Duffy, Carignane, Mendocino County, Ca	\$14
2017	Stone Street, Cabernet Sauvignon, Napa Valley, Ca	\$28

Sweet

	Wine & Soul 10 yr. Ruby Port	\$20
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BEER

Draft

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

Cans

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

Ciders

Golden State Cider 'Brut'	\$12
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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