M

Brunch

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

Three Deviled Eggs
trout roe *$14* *-or-* spicy kimchi *$11*

Edamame Spread warm pita bread, gremolata *$19*

The Madrona Salad lettuces, estate vegetables, sunflower seeds, sherry vinaigrette *$16*
add grilled chicken $12

Pork & Rock Shrimp Okonomiyaki bonito flakes, japanese pickles, scallions *$20*

Donut Holes cinnamon sugar, vanilla glaze *$12*

Table Waffle to be shared amongst friends *$18*

Pastry Basket house baked scones, muffins, estate marmalade, whipped butter *$15*

Furikake Avocado Toast fromage blanc, jammy egg, chile oil, garden greens, pepitas *$23*

Straus Yogurt Smoothie Bowl blackberry, acai, oat clusters, fresh fruit *$17*

Fried Egg Sandwich crab cake, celery slaw, kosho mayo, beef fat fries *$48*

The Madrona Benedict tomato cheddar biscuit, candied bacon, pomodoraccio hollandaise *$29*

Macro Bowl quinoa, farro, cannellini, avocado, balsamic, pepitas, garden vegetables and greens *$26*

Crispy Duck Confit mole negro, avocado, cotija, tortilla *$33*

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

Flatiron Steak cabbage salad, citrus seasami dressing, seasami crunch, cashew *$21*

Salmon Gravlax Pizza creme fraiche, pickled red onion, capers, "everything" crust *$28*
add two poached eggs *$6* *-or-* add trout roe *$15*

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

Wakeup Call
probitas rum, espresso
oat milk, demerara

Paxton Paloma
blanco tequila, grapefruit
lime, serrano 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

NV	Charles Le Bel, 'Inspiration 1818', Brut, Champagne, Fr	$28
NV	Jean Vesselle 'Oeil De Perdix', Bouzy Brut Rosè, Fr	$27

Pink & Orange

2021	Bloodroot, Rosè, Sonoma County, California	$13
	10% of sales donated to the gun violence prevention organization Giffords	
2023	Jolie-Laide Trousseau Gris, Fanucci-Wood, Sonoma, Ca	$18

White Wines

2022	Costamolino, Vermemtino Di Sardegna, Sardena	$14
2022	Domaine Sylvain Bailly, Sancerre, France	$24
2023	CEP, Sauvignon Blanc, Russian River Valley, Ca	$18
2022	Massican, 'Annia,' White Blend, Napa, Ca	$19
2022	Lioco, Chardonnay, Sonoma County, California	$17
2021	Guy Robin, Chablis, France	$25

Red Wines

2019	Harris Gallery, Pinot Noir, Anderson Valley, Ca	$25
2022	Williams Selyem, Pinot Noir, Russian River Valley, Ca	$30
2023	Joseph Jibril, Carbonic Red, California	$18
2019	Flambeaux, Zinfandel, Dry Creek Valley, Ca	$28
2017	Stonestreet, Cabernet Sauvignon, Alexander Valley, Ca	$30

Zero Proof Wines

Kally Sparkling Wine	
Rosè	$18
Golden	$20

Corkage is $40 per 750mL bottle ($80 for 1.5L 'Magnum')
2 Bottle Maximum. We will waive a Corkage for each bottle purchased.

BEER

Draft

Russian River Brewing	$10
'STS' Pilsner	
Seismic Brewing	$9
Hazy IPA	

Bottles & Cans

Russian River Brewing Co.	$21
'Damnation' Belgian Golden Ale	
Russian River Brewing Co.	
Pliny the Elder	$11
HenHouse Brewing	$9
'Stoked' Hazy IPA	

Ciders

Golden State Cider	$12
'Brut'	

ZERO PROOF

Beer

Best Day Brewing	$10
Hazy IPA (non alcoholic)	
H_2OPS	$7
Hoppy Sparkling Water	

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.