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Dinner

Oysters on the Half Shell “madrona dozen” orange leaf mignonette \$42

Three Deviled Eggs

trout roe \$14 -or- spicy kimchi \$11

Caviar & Onion Dip trout roe, warm potato chips \$28

add one ounce golden osetra caviar \$100

Edamame Spread warm pita bread, gremolata \$19

Warm Bread chicken schmaltz, flake salt \$10

Kakiage Tempura maitake mushrooms, kabocha, cauliflower, allium salt, lemon \$17

The Madrona Salad estate vegetables, sunflower seeds, sherry vinaigrette \$16

Kombu Cured Hamachi beets, wasabi, citrus, vanilla \$23

Grilled Delta Asparagus pork floss, kombu aioli, grilled onion vinaigrette \$18

Little Gem Salad blue cheese, walnut, pear, buttermilk dressing \$16

Saffron Angel Hair uni butter, calabrian chile, cured egg yolk, fennel \$22

Forbidden Rice celery root, edamame, gochujang \$30

Chicken Paillard spicy brown butter, herb salad, fish sauce, rice powder \$30

Wild King Salmon fava bean puree, radish, trout roe, brown butter \$37

Green Garlic Gnocchi garden harvest, vella dry jack, herbed crumble \$27

Dry Aged Liberty Duck turnip, carrot, rhubarb \$46

Wagyu Hanger Steak duckfat hashbrown, spring onion, asparagus, black garlic emulsion \$58

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.

MADRONA ORIGINALS

\$18

La Sirena

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

The Veranda

gin, finochietto, dry vermouth
green chartreuse, dill

Lone Wolf

rye, fresh ginger, organic apple cider
lemon, honey, sage

Guava Sour

citrus vodka, estate orange, blood orange
lime, lillet, absinthe, black salt

Salty Lou

rye, blood orange, egg white,
lemon, basil

Madrona Cup

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

CLASSIC COCKTAILS

\$18

Madroni

botanivore gin, blood orange
brucato orchards, sweet vermouth

The Dirty Word

parmesan fat washed vodka,
dry vermouth, olive brine

Coconut Vesper

coconut fat washed vodka and lillet
gin, lime peel

Estate Martini

sipsmith VJOP gin, martin miller gin
dry vermouth, verjus

Chai Old Fashioned

chai, bourbon, cardamom
angostura, demerara

ZERO PROOF

\$18

Masala Sour

wilderton lustre, chai, lemon
ginger, egg white

Garden Gimlet

wilderton, floreale
cucumber, lime

Palm Punch

wilderton lustre, lime
blood orange, citrus cordial

WINES BY THE GLASS

Champagne & Sparkling

2022 Carboniste, Albariño Extra Brut, California	\$18
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
2023 Jolie-Laide Trousseau Gris, Fanucci-Wood, Sonoma, Ca	\$18

White Wines

2022 Costamolino, Vermentino 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
2021 Pride Mountain, Merlot, Napa County, Ca	\$28

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.

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

HenHouse Brewing	\$10
'Incredible' IPA	
Russian River Brewing	\$10
'STS' Pilsner	

Bottles

Russian River Brewing Co.	\$11
Pliney the Elder	
Hitachino Nest	\$19
White Ale	

Can

Hen House	\$13
Hazy IPA	

Ciders

Golden State Cider	\$12
'Brut'	

ZERO PROOF

Beer

Best Day Brewing	\$10
Hazy IPA (non alcoholic)	
H₂OPS	\$7
Hoppy Sparkling Water	