



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

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

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

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 \$9

Beef Fat Fries spicy ketchup \$9

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

The Madrona Salad lettuces, 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 \$30

Prosciutto Pita Sandwich fromage blanc, citrus relish, pea shoot, pear \$27

Croque Madame shaved ham, gruyere mornay, sunny egg \$24

Roast Turkey Tartine sourdough, avocado, maple bacon jam, cracklings, garden greens \$25

The Madrona Burger roasted onions, white cheddar cheese, spicy ketchup, beef fat fries \$28

Flatiron Steak cabbage salad, citrus sesame dressing, cashews, sesame crunch \$31

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 foodborne 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 oleo, guava,
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

Bloody Mary

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

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

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|--|------|
| 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

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|---|------|
| 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

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|---|------|
| 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

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|--|------|
| 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

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|--------|------|
| 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

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

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|-------------------------|------|
| HenHouse Brewing | \$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 | |