



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

*Three Deviled Eggs*

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

*Furikake Toasted Nuts* warm pita bread, gremolata \$6

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

*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

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

*Pizzas of the Day* \$25

garden inspired -or- from the range

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

*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 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, Vermemtno 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
2020 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, Merlot, Mountain Vineyards, Ca	\$28

### *Zero Proof Wines*

<b>Kally Sparkling Wine</b>	
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*

## BEER

### *Draft*

<b>HenHouse Brewing</b>	\$10
'Incredible' IPA	
<b>Russian River Brewing</b>	\$10
'STS' Pilsner	

### *Bottles*

<b>Russian River Brewing Co.</b>	\$11
'Damnation' Belgian Golden Ale	
<b>Hitachino Nest</b>	\$19
White Ale	

### *Ciders*

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

### *Can*

<b>Seismic Brewing</b>	\$12
Pilsner	

## ZERO PROOF

### *Beer*

<b>Best Day Brewing</b>	\$10
Hazy IPA (non alcoholic)	
<b>H<sub>2</sub>OPS</b>	\$7
Hoppy Sparkling Water	