



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

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

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

Crispy Duck Confit lentil cake, herb bechamel, blackberry balsamic, micro herb salad \$28

Flatiron Steak cabbage salad, citrus seasami dressing, seasami crunch, cashew \$31

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

Garden Pizza inspired daily \$25

Table Mimosas

a bottle of prosecco with juice
to be shared amongst friends.
\$35

Executive Chef
Patrick Tafoya

Regenerative Farm & Gardens
Aris Curtis

BRUNCH COCKTAILS

\$19

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

Updog

tequila, cacao nib liqueur
kalua, espresso, heavy cream

Vanilla Bellini

prosecco, vodka
peach puree, vanilla

Porch Sipper

vodka, aquavit, sweet vermouth
lemon, strawberry, ginger ale

MADRONA FAVORITES

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

2022 Carboniste, Albariño Extra Brut, California	\$18
NV Canard Duchene, 'Cuvee Leonie' Brut, Champagne, Fr	\$28
NV Jean Vesselle 'Oeil De Perdix', Bouzy Brut Rosè, Fr	\$27

Pink & Orange

2023 Domaine De Riviere, Rosè, Russian River Valley, Ca	\$16
2023 Jolie-Laide Trousseau Gris, Fanucci-Wood, Sonoma, Ca	\$18

White Wines

2021 Cruess, Fiano, Russian River Valley, Ca	\$19
2022 Domaine Sylvain Bailly, Sancerre, France	\$24
2023 CEP, Sauvignon Blanc, Russian River Valley, Ca	\$18
2021 Radio Coteau, Dry Riesling, Sonoma County, CA	\$18
2022 Lioco, Chardonnay, Sonoma County, California	\$17
2023 Domaine Zafeirakis, Assyrtiko, Tyrnavos, Greece	\$16

Red Wines

2019 Harris Gallery, Pinot Noir, Anderson Valley, Ca	\$25
2022 Williams Selyem, Pinot Noir, Russian River Valley, Ca	\$30
2022 Broc, 'The Badger', Nero d'Avola, Mendocino, Ca	\$16
2023 Copain, P2, Red Blend, Sonoma Coast, California	\$17
2019 Blue Rock, 'Best Barrels', Merlot, Alexander Valley, Ca	\$26
2021 Aperture, Cabernet, Sonoma County, 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

Henhouse Brewing	\$10
'Incredible' Hazy IPA	
Farmers Brewing	\$10
'Valle' Mexican Lager	
Russian River Brewing	\$10
'STS' Pilsner	

Bottles & Cans

Hitachino Nest	\$19
White Ale	
Russian River Brewing Co.	
Pliny the Elder	\$11
Henhouse Brewing Co.	
'Stoked' Hazy IPA	\$13
Seismic Brewing Co.	
Pilsner	\$12

Ciders

Wolffer, Peach Cider	\$12
The Hamptons, NY	

ZERO PROOF

Beer

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