



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

Ahi Tuna Crudo avocado, plum, tamari, shiso \$23

Roasted Estate Vegetables burrata, gochujang honey, croutons, garden herbs \$18

Little Gem Salad crispy chickpea, golden raisin, pepitas, sesame, fennel, green goddess \$16

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

Roasted Delicata Squash quinoa, chermoula, pomegranate, cauliflower, pumpkin seed \$30

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

Poached Local Halibut winter squash puree, warm crab salad, pumpkin seeds, lemon verbena \$36

Duck Sugo Gnocchi estate tomato, mirepoix, garlic confit, garden herbs \$37

Dry Aged Liberty Duck beet, fig, chicory, mustard seed, parsnip \$46

Wagyu NY Strip duck fat hashbrown, spinach puree, chanterelle mushroom, pearl onion \$72

Executive Chef
Patrick Tafoya

Regenerative Farm & Gardens
Aris Curtis

The consumption of raw or undercooked meats eggs, seafood or shellfish may increase your risk of foodborne illness.
1% Zero Foodprint Donation and 2% Employee Health Mandate will be added to your bill.
Please advise your server if you would like it removed.

MADRONA ORIGINALS

\$19

The Veranda

gin, finochietto, dry vermouth
green chartreuse, dill

Salty Lou

rye, blood orange, egg white,
lemon, basil

Bitter Truth

amaro nonino, lime, grapefruit
pineapple gum

Lone Wolf

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

Madrona Cup

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

La Sirena

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

Guava Sour

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

CLASSIC COCKTAILS

Madroni

botanivore gin, blood orange
brucato orchards, sweet vermouth

Estate Martini

sipsmith VJOP gin, martin miller gin
dry vermouth, verjus

Sage the World

botanist gin, fresh lime,
green tea, sage, soda

The Dirty Word

parmesan fat washed vodka,
dry vermouth, olive brine

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 Canard Duchene, 'Cuvee Leonie' Brut, Champagne, Fr	\$28
NV Jean Vesselle 'Oeil De Perdix', Bouzy Brut Rosè, Fr	\$27

Pink & Orange

2023 Domaine de la 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 Sandlands, 'Red Table Wine,' Lodi, Ca	\$19
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

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' 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	
Kally Sparkling Botanical Tea	
Rosè	\$18