



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

Kale & Radicchio Salad pomegranate, feta, delicata squash, puffed rice, apple cider vinaigrette \$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

Grilled Chicken Mezzaluna everything crust, romaine, cesar, parmesan \$25

Grilled Chicken Sandwich garlic soy glaze, lacto slaw, avocado, orange kosho aioli \$28

Pear Brie Sandwich seeded loaf, pea shoots, estate pepper jelly, side salad \$25

add candied bacon \$10

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

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

Flatiron Steak brussels sprouts, maitake mushrooms, pickled red onion, turnip puree \$31

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 advice your server if you would like it to removed.

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

Bitter Truth

amaro nonino, lime, grapefruit
pineapple gum

Sage the World

botanist gin, fresh lime,
green tea, sage, 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

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

2022 Flowers Rosè, Sonoma Coast, Ca	\$19
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
2020 Lioco Chardonnay, Russian River Valley, Ca	\$18
2023 Domaine Zafeirakis, Assyrtiko, Tyrnavos, Greece	\$16

Red Wines

2019 Harris Gallery, Pinot Noir, Anderson Valley, Ca	\$25
2021 Ryme 'Las Brisas', Pinot Noir, Carneros, Ca	\$21
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.

BEER

Draft

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

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

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