



THREE DEVILED EGGS  
trout roe \$14 -or- spicy kimchi \$11

DONUT HOLES cinnamon sugar, vanilla glaze \$12

TABLE WAFFLE to be shared amongst friends \$18

EDAMAME SPREAD warm pita bread, gremolata \$19

WARM BREAD chicken schmaltz, flake salt \$9

CAVIAR & ONION DIP trout roe, warm potato chips \$28  
add one ounce golden osetra caviar \$100

THE MADRONA SALAD lettuces, estate vegetables, sunflower seeds, sherry vinaigrette \$16  
add grilled chicken \$12

STRAUS YOGURT SMOOTHIE BOWL blackberry, acai, oat clusters, fresh fruit \$17

FURIKAKE AVOCADO TOAST fromage blanc, jammy egg, chile oil, garden greens, pepitas \$23

FRIED EGG SANDWICH crab cake, celery slaw, kosho mayo, beef fat fries \$38

PEAR BRIE SANDWICH pepper jelly, candied bacon, pea shoots \$33

THE MADRONA BENEDICT scallion biscuit, braised kale, prosciutto, caper 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

FLATIRON STEAK duckfat hashbrown, wild mushrooms, black garlic butter \$32

LIBERTY DUCK CONFIT blackberry balsamic, black lentils, micro salad \$34

SEARED SALMON warm farro salad, walnut, dried cherry, green goddess, estate citrus \$32

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

*The consumption of raw or undercooked meats, eggs, seafood or shellfish may increase your risk of food borne 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.

## Seasonal Cocktails \$19

### ZAMBONI

gin, suize, green grapes,  
lemon, tonic

### UPDOG

tequila, t'maro cacao nib liqueur  
kahlua, espresso, heavy cream

### MADRONA LOMA

rosemary infused reposado tequila  
grapefruit, fresno chili, lime, agave

### SECOND BREAKFAST

pimms, pomegranate, lime  
cucumber, blackberry, ginger

### SPRING AWAKENING

rum, mezcal, aperol, orgeat  
pineapple, lime

### FIRST BLOOM

tequila, aperol, hibiscus  
lime, lemon, orange

## Classic Cocktails \$19

### MADRONI

botanivore gin, blood orange  
brucato orchards, sweet vermouth

### CHEF'S OLD FASHIONED

a masterpiece, crafted daily  
featuring house infused ingredients

### LA SIRENA

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

### ESTATE MARTINI

sipsmith VJOP gin, martin miller gin  
dry vermouth, verjus, nasturtium oil  
lemon twist, olive

### PAXTON 75

gin, prosecco,  
pomegranate, lemon

### THE DIRTY WORD

parmesan fat washed vodka,  
dry vermouth, olive brine

## Zero Proof \$18

### THE SPRITZ

kally sparkling rose  
strawberry, mint, lemon

### GARDEN GIMLET

wilderton, floreale  
cucumber, lime

### ORANGE MILK PUNCH

estate oranges, vanilla  
milk, tonic

## Wines By The Glass

### CHAMPAGNE & SPARKLING

2022	Carboniste, Albariño Extra Brut, California	\$23
NV	RH Coutier Brut, Champagne, France	\$33
NV	Jean Vesselle 'Oeil De Perdix', Bouzy Brut Rosè, France	\$35

### PINK & ORANGE

2023	Domaine Du Dragon, Rosè, Cotes du Provence	\$16
2023	Jolie-Laide Trousseau Gris, Fanucci-Wood, Sonoma, Ca	\$18
2023	Nicolina, Nero D'Avola Rosato, Mendocino County, Ca	\$15

### WHITE WINES

2020	Domaine Ventoura, 1er Cru Chablis, France	\$29
2022	Domaine Sylvain Bailly, Sancerre, France	\$24
2020	Peay, Viognier, Sonoma Coast, Ca	\$18
2023	Ramey, Chardonnay, Russian River Valley, Ca	\$23
2023	Domaine Nerantzi, Assyrtiko, Serres, Greece	\$17

### RED WINES

2022	DuMol, Pinot Noir, Russian River Valley, Ca	\$36
2023	Williams Selyem, Pinot Noir, Russian River Valley, Ca	\$34
2022	Cruse Wine, 'Monkey Jacket' North Coast, Ca	\$15
2023	PAX, Alpine Red Blend, Ca	\$17
2014	Edmeades, Zinfandel, Mendocino Ridge, Ca	\$22
2019	Adelaide Thomas, Cabernet, Sonoma Valley, Ca	\$24

### ZERO PROOF WINES

Kally Sparkling Wine	
Rosè	\$18
Golden	\$18

## Beer

### DRAFT

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

### BOTTLES & CANS

Hanabi	\$22
Lager 500ml	
Russian River Brewing Co.	\$13
Pliny the Elder	
HenHouse Brewing Co.	\$13
'Stoked' Hazy IPA	
Seismic Brewing Co.	\$12
Pilsner	

### CIDERS

Wolffer, Peach Cider	\$12
The Hamptons, NY	

### ZERO PROOF

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

Corkage is \$40 per 750mL bottle (\$80 for 1.5L 'Magnum')

2 Bottle Maximum. We will waive a Corkage for each bottle purchased.