

MIDDAY MENU

BEEF FAT FRIES \$5

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

FURIKAKE TOASTED NUTS \$6

MARINATED OLIVES \$9

CAVIAR & ONION DIP \$28
trout roe, warm potato chips

EDAMAME SPREAD \$19
warm pita

KAKIAGE TEMPURA \$17
maitake mushroom, kabocha, cauliflower, allium salt, lemon

THE MADRONA SALAD \$16
estate vegetables, sunflower seeds, sherry vinaigrette

LITTLE GEM SALAD \$16
golden raisins, fennel, pepitas, sesame, green goddess

THE MADRONA BURGER \$28
roasted onions, white cheddar cheese, dijon aioli, beef fat fries

THE
MADRONA

Classics Cocktails

\$19

MADRONI

botanivore gin, blood orange,
brucato orchards, sweet vermouth

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

CHEF'S OLD FASHIONED

a masterpiece crafted daily
featuring house infused ingredients

THE DIRTY WORD

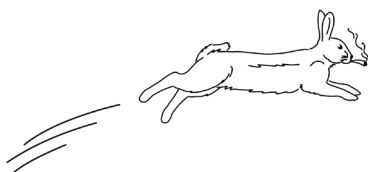
parmesan fat washed vodka,
dry vermouth, olive brine

PAXTON 75

gin, prosecco
pomegranate, lemon

*The world is full
of magic things,
patiently waiting for
our senses to grow
sharper.*

W.B Yeats



Social Hour Monday - Thursday

Ode to the Classics \$10

2pm - 5pm

PAXTON 75

gin, prosecco, pomegranate, lemon

MADRONI

botanivore gin, blood orange,
brucato orchards, sweet vermouth

LA SIRENA

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

CHEF'S OLD FASHIONED

a masterpiece crafted daily
featuring house infused ingredients

THE DIRTY WORD

parmesan fat washed vodka,
dry vermouth, olive brine

Wine Down \$10

Ask your server for today's select wines

All Tap Beer \$5



Social Bites 3pm - 5pm

CHIPS \$3

BEEF FAT FRIES \$5

THREE DEVILED EGGS

trout roe -or- spicy kimchi \$7

FURIKAKE TOASTED NUTS \$3

MARINATED OLIVES \$5

CAVIAR & ONION DIP \$14

trout roe, warm potato chips

EDAMAME SPREAD \$10

warm pita

Seasonal Cocktails

\$19

STRAWBERRY FIELDS

vodka, strawberry, cointreau
lemon, agave

MANOR SOUR

bourbon, amaretto, apricot
lemon, demerara, egg white

LADY M

botanist gin, yellow chartreuse
lime, estate honey, campari

MADRONA LOMA

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

THE RAI TAI

dark rum, light rum, orgeat,
pineapple, lime, angostura

FALLING STAR

rye, laphroaig, chartreuse
angostura, anise

Zero Proof

\$18

THE SPRITZ

kally sparkling, strawberry
mint, lemon

GARDEN GIMLET

wilderton
cucumber, lime

ORANGE MILK PUNCH

estate citrus, vanilla
tonic, milk

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

2020 Domaine De Riviere, Rose, Russian River Valley	\$16
2023 Jolie-Laide Trousseau Gris, Fanucci-Wood, Sonoma, Ca	\$18
2023 Nicolina, Nero D'Avola Rosato, Mendocino, 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
2022 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 N/A Sparkling Wine	
Rosè	\$18
Golden	\$18



Beer

DRAFT

Russian River Brewing	\$10
'STS' Pilsner	
Hen House Brewing	\$10
Hazy IPA	
Farmers Brewing	\$10
'Valle' Mexican Lager	

BOTTLES & CANS

Hanabi	\$22
Lager 500 ml	
Hitachino Nest	\$19
White Ale	
Russian River Brewing Co.	\$13
Pliny the Elder 500 ml	
Henhouse Brewing Co.	\$13
'Stoked' Hazy IPA	

CIDERS

Wolffer Peach Cider	\$12
The Hamptons, NY	

ZERO PROOF

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