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Dinner

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 \$12

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

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

DUNGENESS CRAB SALAD citronette, melon, pear, micro salad \$35

GRILLED DELTA ASPARAGUS heritage egg-in-a-hole, pickled pearl onion, spring salad \$19

TUNA CRUDO estate citrus, blood orange vinaigrette, spicy peanut, shiso, mint \$26

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

SAFFRON ANGEL HAIR uni butter, calabrian chile, cured egg yolk, fennel \$22

KOREAN BLACK RICE brassica, chermoula, carrot purée \$30

ROASTED ROCKY CHICKEN cauliflower puree, potato croquette, broccoli rabe, truffle jus \$32

GRILLED LOCAL BLACK COD green garlic soubise, spring vegetables \$34

BRAISED LAMB GNOCCHI mirepoix, roasted garlic, garden herbs \$37

LIBERTY DUCK BREAST rhubarb, turnip, snap pea, black garlic \$46

WAGYU NY STRIP duck fat hashbrown, spinach puree, mushroom, spring onion \$72

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

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.

Seasonal Cocktails \$19

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 chilis, lime, agave

THE RAI TAI
dark rum, light rum, orgeat,
pineapple, lime, angostura

STRAWBERRY FIELDS
vodka, strawberry, cointreau
lemon, agave

FALLING STAR
rye, laphroaig, chartreuse
angostura, anise

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

PAXTON 75
gin, prosecco,
pomegranate, lemon

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

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)
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.