



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

EDAMAME SPREAD warm pita bread, gremolata \$19

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

MARINATED OLIVES bay laurel infused olive oil, cured orange zest \$9

BEEF FAT FRIES spicy ketchup \$9

WARM BREAD chicken schmaltz, flake salt \$10

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

STRAWBERRY BEET SALAD honey shallot vinaigrette, goat cheese, pistachio tuile \$19

BURRATA & TAPENADE grilled seeded loaf, estate honey \$18

PIZZAS OF THE DAY \$25
garden inspired -or- from the range

CHICKEN PAILLARD spicy brown butter, herb salad, fish sauce, toasted rice powder \$30

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

LITTLE GEM MEZZALUNA apple, blue cheese, candied pecan, whole grain vinaigrette \$25
add grilled chicken \$12

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

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

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

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

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

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

ORANGE MILK PUNCH

estate oranges, vanilla
milk, tonic

GARDEN GIMLET

wilderton, floreale
cucumber, lime

Wines By The Glass

Beer

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

WHITE WINES

2020	Domaine Ventoura, 1er Cru Chablis, France	\$29
2022	Domaine Sylvain Bailly, Sancerre, France	\$24
2022	Massican, White Blend, Napa, Ca	\$16
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
2021	Aperture, Cabernet, Alexander Valley, Ca	\$35

ZERO PROOF WINES

Kally Sparkling Wine	
Rosè	\$18
Golden	\$18

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.