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Brunch

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

SOURDOUGH CINNAMON ROLL $12

TABLE WAFFLE to be shared amongst friends $18

EDAMAME SPREAD warm pita bread, gremolata $19

WARM BREAD chicken schmaltz, flake salt $14

CAVIAR & ONION DIP trout roe, warm potato chips $32
add one ounce golden osetra caviar $125

FRENCH ONION SOUP gruyère cheese, sourdough crostini
cup *$12* *-or-* bowl *$24*

CARROTS & BEETS miso maple glaze, whipped goat cheese, crispy farro $22

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

PERSIMMON & FENNEL BURRATA pomegranate,hot honey, pistachio, seeded sourdough $18

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

FRIED EGG SANDWICH corned beef, sauce remoulade, cabbage slaw, white cheddar $32

APPLE & WHITE CHEDDAR SANDWICH carmelized onion, arugula, maple dijon aioli, $28
add bacon $6

SWEET POTATO BENEDICT applewood smoked bacon, hollandaise, estate greens,hot honey $31
add housemade biscuit $10

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

HANGER STEAK brussel sprouts, parsnip puree, chili crunch butter $38

PETRALE SOLE lemon brown butter, root vegetables, frisée $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

Sous Chef
Michael Cochren II

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.

Brunch Cocktails $19

LEMON MERINGUE
gin, lemon, vanilla,
st. germain, egg white

BLOODY MARY
Housemade Bloody Mary Mix
Topped with all your favorite
pickled snacks and Celery.

~TRADITIONAL
~FLAMING HOT VODKA
~TOMATO H20 GIN
~CUCUMBER JALAPENO TEQUILA

FIFTH ELEMENT
vodka, aperol, pomegranate,
lemon, orange.

SMOKE & MIRRORS
mezcal, amaro montenegro,
orange, spiced syrup, egg white

CAFE CREOLE
coffee, cognac,
housemade cointreau,

Cereal Cocktails $19

SIN & MILK
Rye Whiskey Sour,
Milk Washed with Cinnamon
Toast Crunch Cereal

LUCKY CHARMER
Rum, Green Chartreuse, Toasted
Marshmallow Syrup, Lime, Milk
Washed with Lucky Charm Cereal

THE BEEKEEPER
Bourbon Washed in
Honey Nut Cheerios,
Estate Honey, Toasted Almond Bitters

Classic Cocktails $19

MADRONI
botanivore gin, blood orange
brucato orchards, sweet vermouth

MADRONA LOMA
rosemary infused reposado tequila
grapefuit, fresno chilis, lime, agave

LA SIRENA
cantera negra blanco tequila,
mezcal, cucumber
aloe, estate bay laurel, club soda

Zero Proof $18

GARDEN PARTY
giffards N/A elderflower
lemon, cucumber, honey

CAPTAIN GINGER
giffards N/A ginger
lime, honey, tonic

MOJO JOJO
Lyres, Giffard N/A aperitif
lemon, orange, pomegranate

Wines By The Glass

CHAMPAGNE & SPARKLING

2018 J. Vineyards 'Love', Sparkling White, Sonoma County	$18
NV Taittinger, Brut, Reims	$28
NV Jean Vesselle 'Oeil De Perdix', Brut Rosè, Bouzy	$35

PINK & ORANGE

2020 Domaine De La Riviere Rose, Russian River	$17
2024 Jolie-Laide Trousseau Gris, Fanucci-Wood, Sonoma	$18
2023 Nicolina, Nero D'Avola Rosato, Mendocino	$15

WHITE WINES

2022 Domaine de l'enclos, Premier Cru, Chablis	$27
2023 Domaine Vacheron Sancerre, Loire Valley	$29
2024 Four Dimes. Sauvignon Blanc, Sonoma Valley	$16
2023 Rootdown Savagnin, Cole Ranch	$20
2023 Ramey, Chardonnay, Russian River Valley	$28
2019 Robert Sinksey, Alsatian Blend, Carneros	$26

RED WINES

2023 Red Car, Pinot Noir, Sonoma Coast	$19
2024 Raen, Pinot Noir, Sonoma Coast	$36
2023 Dancing, 'Old Vine' Zinfandel, Dry Creek Valley	$16
2021 The Mariner, Merlot, Dry Creek Valley	$22
2023 Leo Steen, Cab Franc, 'Asconda', Santa Cruz	$22
2019 Adelaide Thomas, Cabernet, Sonoma Valley	$24

KALLY NA BOTANICAL BUBBLES

Rosè	$18
Plum Shiso	$18

Beer

DRAFT

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

BOTTLES & CANS

North Coast Brewing Red Seal Ale	$10
Victory Brewing Sour Monkey Sour Triple	$12
HenHouse Brewing Co. 'Stoked' Hazy IPA	$13
North Coast Brewing 'Scrimshaw' Pilsner	$10

CIDERS

Wolffer, Rose Hibiscus Cider The Hamptons, NY	$12

ZERO PROOF

Best Day Brewing IPA	$10
Best Day Brewing Kolsch	$10

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