



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

HOUSE MADE COFFEE CAKE \$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

ESTATE CITRUS TAPENADE burrata, hazelnut, orange balsamic reduction, seeded sourdough \$18

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

LAVASH romesco, chili oil, poached eggs, herb salad \$23

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

FRIED EGG SANDWICH pork sausage, spicy aioli, cabbage slaw, avocado, white cheddar \$32

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

SWEET POTATO HASH 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

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

### KRAMPUS SOUR

rye, mezcal, lemon, cranberry syrup,  
egg white

### BLOODY MARY

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

### ~HORSERADISH VODKA

~FLAMING HOT  
VODKA

### ~TOMATO H2O GIN

### ~CUCUMBER JALAPENO TEQUILA

### FIFTH ELEMENT

vodka, aperol, pomegranate,  
lemon, orange.

### 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

### DIRTY CHAI NEGRONI

chai infused gin, coffee infused  
campari, sweet vermouth, cinnamon  
cream

### MADRONA LOMA

rosemary infused reposado tequila  
grapefruit, 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 \$20  
NV Taittinger, Brut, Reims \$28  
NV Jean Vesselle 'Oeil De Perdix', Brut Rosè, Bouzy \$35

### PINK & ORANGE

2024 Scribe, Rose, Carneros \$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

2021 Harris Gallery, Pinot Noir, Anderson Valley \$28  
2024 Raen, Pinot Noir, Sonoma Coast \$36  
2023 Dancing, 'Old Vine' Zinfandel, Dry Creek Valley \$16  
2021 The Mariner, Merlot, Dry Creek Valley \$22  
2021 None Such, Syrah, SLO County \$20  
2019 Adelaide Thomas, Cabernet, Sonoma Valley \$24

### KALLY NA BOTANICAL BUBBLES

Kally Sparkling Rosè \$18  
Kally Sparkling Plum Shiso \$18  
NV Bolle Non Alcoholica Chardonnay, Le Marsa, Spain \$18

## Beer

### DRAFT

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

### BOTTLES & CANS

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

### CIDERS

Wolffer, Rose Hibiscus Cider \$12  
The Hamptons, NY

### ZERO PROOF

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