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*Dinner*

THREE DEVILED EGGS

trout roe \$15 -or- spicy kimchi \$12

CAVIAR & ONION DIP trout roe, warm potato chips \$32

add one ounce golden osetra caviar \$125

EDAMAME SPREAD warm pita bread, gremolata \$19

WARM BREAD chicken schmaltz, flake salt \$14

KAKIAGE TEMPURA maitake mushrooms, kabocha, cauliflower, allium salt, lemon \$18

THE MADRONA SALAD estate vegetables, sunflower seeds, sherry vinaigrette \$17

CITRUS CURED HAMACHI CRUDO estate citrus, radish, shiso, cilantro, citrus vinaigrette, chili oil \$26

CHICORY SALAD blue cheese, grilled pear, fennel, toasted walnut, honey mustard balsamic \$20

SAFFRON FETTUCINE dungeness crab, cabrian chili, fennel, uni butter \$35

JASMINE RICE PORRIDGE estate carrot, tofu, braised mushroom, chile crunch, radish, fresno \$30

ROASTED DUROC PORK miso grilled cabbage, apple soubise, chicharone, pickled apple, sauce Robert \$43

GRILLED LOCAL BLACK COD winter squash puree, chanterelle mushroom, kale, leek, hazelnut \$35

COQ AU VIN GNOCCHI braised rocky chicken, bacon, cremini mushrooms, ricotta \$34

LIBERTY DUCK BREAST miso risotto, charred onion, asian pear, cashew \$48

COAL ROASTED WAGYU SRF zabuton, black garlic aioli, broccoli rabe, glaze potatoes \$85

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

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.

*Executive Chef*  
Patrick Tafoya

Please advise your server if you would like it removed.

*Sous Chef*  
Phi Nguyen

## Seasonal Cocktails \$19

### FENNEL FANTASY

st. george citrus vodka, finocchietto  
lavender, lemon, egg white

### THE BRONX

rye, bonal, orange leaf bitters  
house cointreau

### PAXTON 125

cognac, lemon,  
spiced syrup, prosecco

### SOLSTICE PUNCH

plantarum rum, kahlua, almond  
allspice liqueur, coconut milk

### BROWN BUTTER SOUR

brown butter bourbon, amaretto  
lemon, spiced syrup, egg white

### TOKYO LOWBALL

gin, yuzu, st germain  
honey, shiso cold foam

## Classic Cocktails \$19

### MADRONI

botanivore gin, blood orange  
brucato orchards, sweet vermouth

### PEAR VESPER

anise and cinnamon infused lilet blanc  
gin, vodka, poached pear

### LA SIRENA

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

### MADRONA LOMA

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

### 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

### 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

## Beer

### 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

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
2021 None Such, Syrah, SLO County	\$20
2019 Adelaide Thomas, Cabernet, Sonoma Valley	\$24

### ZERO PROOF WINE

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

### DRAFT

HenHouse Brewing	\$11
'Incredible' IPA	
Farmers Brewing	\$12
'Valle' Mexican Lager	
Russian River Brewing	\$12
'STS' Pilsner	

### BOTTLES & CANS

North Coast Brewing	\$11
Red Seal Ale	
Victory Brewing	\$13
Sour Monkey Sour Triple	
HenHouse Brewing Co.	\$12
'Stoked' Hazy IPA	
North Coast Brewing 'Scrimshaw'	\$10
Pilsner	

### CIDERS

Wolffer, Hibiscus Rose	\$13
The Hamptons, NY	

### ZERO PROOF

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

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

2 Bottle Maximum. We will waive a Corkage for each bottle purchased.