



Lunch

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

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 \$10

WARM BREAD chicken schmaltz, flake salt \$14

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

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

CITRUS SESAME SALAD avocado, walnut, feta, blood orange, sesame cluster \$19

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

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

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

PETRALE SOLE lemon brown butter, root vegetables, frisée \$32

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

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

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

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

Executive Chef
Patrick Tafoya

Sous Chef
Michael Cochren II

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
plantaray 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	\$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
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

Corkage is \$40 per 750mL bottle (\$80 for 1.5L 'Magnum')
2 Bottle Maximum. We will waive a Corkage for each bottle purchased.

DRAFT

HenHouse Brewing	\$11
'Incredible' IPA	
Farmers Brewing	\$11
'Valle' Mexican Lager	
Russian River Brewing	\$11
'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	\$12
The Hamptons, NY	

ZERO PROOF

Best Day Brewing IPA	\$10
RationAle Kolsch	