



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

ESTATE CITRUS TAPENADE burrata, hazelnut, orange balsamic reduction, 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

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 lillet 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

### 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

### 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.

## Beer

### 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