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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

HOUSE MADE PARKER ROLL 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 coconut, thai basil, grape, radish, cilantro, shiso, chile oil \$26

BUTTER LETTUCE SALAD green goddess dressing, preserved lemon, guanciale, sourdough crumble \$20

SAFFRON FETTUCCINE dungeness crab, calabrian 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

STEAMED HALIBUT english peas, pea tendril, bacon, green garlic beurre blanc, brown butter glaze \$35

RICOTTA CAVATELLI snap pea, asparagus, spinach, lemon bread crumbs, prosciutto, buratta \$34

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

COAL ROASTED WAGYU potato pave, cipollini onion, hen of the wood, bordelaise \$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

Gray Whale 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

Cantera Negra 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

## 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 Old World Wine, L'aureate skin cotacted white, Sonoma	\$19

### WHITE WINES

2022 Domaine de l'enclos, Premier Cru, Chablis	\$27
2023 Domaine Vacheron, Sancerre, Loire Valley	\$29
2024 Bedrock Wine Co., Sauvignon Blanc, Sonoma Valley	\$17
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, Sonoma Coast	\$28
2023 Hartford Court, Pinot Noir, Russian River Valley	\$28
2023 Parea, Mencia, Lodi	\$18
2021 Dry Creek Vineyard 'The Mariner,' Merlot, Dry Creek	\$22
2024 Ashes & Diamonds, Rosa No. 4, Carbonic Red, Napa	\$19
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

## Beer

### DRAFT

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

### BOTTLES & CANS

Sonoma Springs Brewing	\$11
'Mai' Japanese Rice Lager	
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

Golden State Cider	\$10
Gravenstein Apple	

### ZERO PROOF

RationAle Brewing IPA	\$10
RationAle Brewing 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.