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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 \$18

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

THE MADRONA SALAD estate vegetables, sunflower seeds, sherry vinaigrette \$18

CITRUS CURED HAMACHI CRUDO coconut, thai basil, grape, radish, cilantro, shiso, chile oil \$31

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

ROASTED DELTA ASPARAGUS parmesan budino, hazelnut, truffle butter, meyer lemon, mixed herbs \$25

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

ROASTED ROCKY CHICKEN potato soubise, fava beans, charred onion, pickled shallot \$36

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

CRUSTED LIBERTY DUCK pistachio, rhubarb, duck leg roulade, strawberry, turnip, pickled rhubarb \$51

COAL ROASTED WAGYU potato pave, spring onion, hen of the wood, bordelaise \$85

THE MADRONA BURGER roasted onions, white cheddar cheese, dijon aioli, beef fat fries \$31

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.

*Chef de Cuisine*  
Phi Nguyen

## *Seasonal Cocktails* \$19

**HONEY DEW VERDE**  
mezcal, honey dew melon  
lime, agave

**PINK STATIC**  
gin, pamplemousse, aperol  
lemon, honey

**SPRING MARKET**  
tequila, snap pea cordial  
vermouth, verjus

**YUZU CURRENT**  
sake, green peppercorn  
yuzu

**THE GODFATHER**  
bourbon, limonchello  
basil, blueberry, lemon

**MANGO-RITA**  
tequila, cointreau, mint  
mango, ginger, agave

## *Classic Cocktails* \$19

**MADRONI**  
botanivore gin, blood orange  
brucato orchards, sweet vermouth

**TOKYO LOWBALL**  
Gray Whale gin, yuzu, st germain  
honey, shiso cold foam

**LA SIRENA**  
tequila, mezcal, cucumber, aloe  
estate bay laurel, club soda

**MADRONA LOMA**  
rosemary infused reposado tequila  
grapefruit, fresno chillis, 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

**THE SPRITZ**  
kally sparkling rose,  
zero proof orange aperitif

## *Wines By The Glass*

### CHAMPAGNE & SPARKLING

2018 Lichen Estate, Blanc de Gris, Anderson Valley \$20  
NV Taittinger, Brut, Reims \$29  
NV Jean Vesselle 'Oeil De Perdix', Brut Rosè, Bouzy \$35

### PINK & ORANGE

2025 Arnot Roberts, Rose, California \$16  
2023 Hills and Valleys, Kerner, Mokelumne River \$18  
2023 Old World Wine, L'aureate skin contacted white, Sonoma \$19

### WHITE WINES

2022 Domaine de l'enclos, Premier Cru, Chablis \$27  
2023 Domaine Vacheron Sancerre, Loire Valley \$29  
2023 Kobler Estate Viognier, Russian River Valley \$20  
2023 Rootdown Savagnin, Cole Ranch \$20  
2023 Peay, Chardonnay, West Sonoma Coast \$28  
2024 Rall, White Wine Blend, South Africa \$18  
2024 Marimar Torres, Godello, Russian River Valley \$18

### RED WINES

2021 Domaine de la Riviere, Pinot Noir, Sonoma County \$28  
2023 Hartford Court, Pinot Noir, Russian River Valley \$29  
2022 Sandlands, Cinsault, Lodi \$19  
2021 Aperture Red Blend, Sonoma County \$30  
2022 Clementine Carter Grenache, St Rita Hills, CA \$18  
2019 Adelaide Thomas, Cabernet, Sonoma Valley \$29

### KALLY NA BOTANICAL BUBBLES

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

## *Beer*

### DRAFT

HenHouse Brewing \$10  
'Incredible' IPA  
Russian River Brewing \$10  
'Velvet Glow' Lager  
Sonoma Springs Brewing \$10  
'El Valiente' Mexican 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 \$12  
Gravenstein Apple

### ZERO PROOF

RationAle Brewing IPA \$10  
RationAle Brewing Kolsch \$10