



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 \$18

THE MADRONA SALAD lettuces, estate vegetables, sunflower seeds, sherry vinaigrette \$18
add grilled chicken \$12

CITRUS SESAME SALAD avocado, walnut, feta, blood orange, sesame \$21

BEEF & GOAT CHEESE PARFAIT crispy farro, burnt honey vinaigrette, rhubarb granita \$18

ESTATE CITRUS TAPENADE burrata, hazelnut, orange balsamic reduction, seeded sourdough \$18

PAN SEARED CHICKEN kabocha squash puree, maitake mushroom, onion, apple cider reduction \$35

PETRALE SOLE preserved lemon gastrique, beet chips, pea puree \$32

UMAMI KALE MEZZALUNA shredded carrot, cucumber, green onion, furikake, pepitas \$25
add grilled chicken \$12

PEAR & GOUDA SANDWICH pickled shallot, frisee, honey dijon aioli \$28
add bacon \$10

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

FLAT IRON STEAK peanut mole, charred asparagus, chili crunch \$38

Executive Chef
Patrick Tafoya

Sous Chef
Michael Cochren II

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.

Please advise your server if you would like it removed.

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, limoncello
basil, blueberry, lemon

MANGO-RITA

tequila, cointreau, mint
mango, lime, 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

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

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	\$28
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 cotacted 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 Alcoholica Chardonnay, Le Marsa, Spain	\$18

Beer

DRAFT

HenHouse Brewing	\$11
'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