

Classics Cocktails

\$19

MADRONI

botanivore gin, blood orange,
brucato orchards, sweet vermouth

LA SIRENA

blanco tequila, mezcal, cucumber, aloe,
estate bay laurel, club soda

ESTATE MARTINI

sipsmith VJOP gin, martin miller gin,
dry vermouth, verjus, nasturtium oil,
lemon twist, olive

MADRONA LOMA

rosemary infused reposado tequila
grapefruit, fresno chili, lime, agave

THE DIRTY WORD

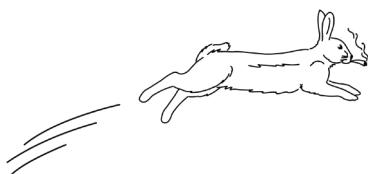
parmesan fat washed vodka,
dry vermouth, olive brine

TOKYO LOWBALL

gin, yuzu, st germain
honey, shiso cold foam

*The world is full
of magic things,
patiently waiting for
our senses to grow
sharper.*

W.B Yeats



Social Hour

Monday - Thursday 2pm - 6pm

Ode to the Classics \$10

MADRONI

botanivore gin, blood orange,
brucato orchards, sweet vermouth

LA SIRENA

blanco tequila, mezcal, cucumber, aloe,
estate bay laurel, club soda

PINK STATIC

gin, pamplemousse, aperol
lemon, honey

Wine Down \$10

Ask your server for today's select wines

All Tap Beer \$5



Social Bites

Monday - Thursday 3pm - 5pm

CHIPS \$3

BEEF FAT FRIES \$5

THREE DEVILED EGGS

trout roe -or- spicy kimchi \$7

FURIKAKE TOASTED NUTS \$3

MARINATED OLIVES \$5

CAVIAR & ONION DIP \$14

trout roe, warm potato chips

EDAMAME SPREAD \$10

warm pita

Seasonal Cocktails

\$19

SPRING MARKET

snap pea tequila,
vermouth, verjus

MANGO-RITA

tequila, cointreau, mint
mango, ginger, agave

HONEY DEW VERDE

mezcal, honey dew melon
lime, agave

YUZU CURRENT

sake, green peppercorn
yuzu

PINK STATIC

gin, pamplemousse, aperol
lemon, honey

THE GODFATHER

Frey Ranch bourbon, limonchello
basil, blueberry, lemon

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

SPARKLING

2023 "Bubbles of Steen", Sparkling Chenin, Clarksburg, Ca	\$18
NV Beau Joie, Brut, a Epernay	\$26
NV Jean Vesselle 'Oeil De Perdix', Brut Rosè, Bouzu	\$35

PINK & ORANGE WINE

2024 Leo Steen, Rose of Grenache, Sonoma Valley, CA	\$13
2025 "Poppy & Stone", Ribolla/ Chenin, Dry Creek, CA	\$13

WHITE WINES

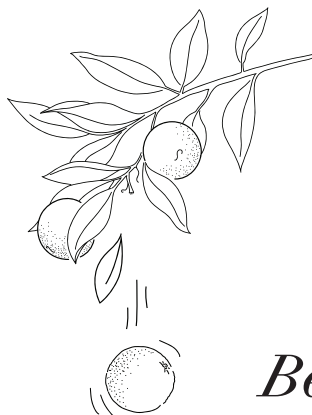
2025 CEP, 'Hopkins Ranch' Sauvignon Blanc, Ca	\$17
2025 Leo Steen, 'Saini Farms' Chenin Blanc, Dry Creek, CA	\$16
2023 Comunita, 'Las Cimas' Fruilano, Russian River, Ca	\$19
2023 Leo Steen, 'Coast View' Chardonnay, Monterey, CA	\$25
2025 Domaine Cherrier, Sancerre	\$27
2023 Rootdown Savagnin, Cole Ranch, CA	\$23
in loving memory of Jill Shadek	

RED WINES

2025 Pax, 'Cuvee Syrah', CA	\$18
2021 Cobb, 'Doc's Ranch' Pinot Noir, Sonoma Coast, CA	\$28
2023 Leo Steen, 'Klindt' Pinot Noir, Anderson Valley, CA	\$29
2022 Leo Steen, 'Ascona' Cabernet Franc, Santa Cruz, CA	\$26
2024 Leo Steen, Red Field Blend, Redwood Valley, CA	\$18
2022 Leo Steen, 'Tin Cross' Cabernet, Pine Mountain, CA	\$29

KALLY NA BOTANICAL BUBBLES

Kally Sparkling Rosè	\$18
Kally Sparkling Plum Shiso	\$18



Beer

DRAFT

Hen House 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	
Russian River Brewing Co.	\$13
Pliny the Elder 500 ml	
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

MIDDAY MENU

3pm - 5:00pm

BEEF FAT FRIES *\$10*

THREE DEVEILED EGGS

trout roe *\$15* -or- spicy kimchi *\$12*

FURIKAKE TOASTED NUTS *\$6*

MARINATED OLIVES *\$9*

CAVIAR & ONION DIP *\$32*

trout roe, warm potato chips

EDAMAME SPREAD *\$19*

warm pita

MUSHROOM TEMPURA *\$20*

allium salt, basil aioli

THE MADRONA BURGER *\$31*

roasted onions, white cheddar cheese, dijon aioli, beef fat fries

THE
MADRONA