



OYSTERS ON THE HALF SHELL
apple mignonette - half dozen \$30

THREE DEVILED EGGS
trout roe \$15 -or- spicy kimchi \$12

🌿 GLAZED ESTATE PEAR speck, frisee, blue cheese, radish, honey mustard \$23

CAVIAR & ONION DIP trout roe, warm potato chips \$32
add one ounce golden osetra caviar \$125

EDAMAME SPREAD warm pita bread, gremolata \$19

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

WARM BREAD chicken schmaltz, flake salt \$18

MUSHROOM TEMPURA allium salt, umami aioli \$20

🌿 ROASTED FIGS herbed ricotta, baharat & honey glaze, pepita chermoula, fig leaf oil \$19

🌿 CITRUS CURED HAMACHI CRUDO pickled beet, shiso, candied jalapeno, okinawa yam, lemon cream \$31

EGG YOLK FETTUCINI beef & pancetta bolognese, croutons, parmesan \$24

MUSHROOM RISOTTO lobster mushroom, hazelnut, toma, chives, green peppercorn \$26

COAL ROASTED CELERY ROOT tahini, quinoa, pomegranate BBQ sauce \$29

🌿 ROASTED PORK CHOP miso braised chicory, burnt apple sauce, marigold \$47

STEAMED LOCAL HALIBUT sauce veronique, grapes, tarragon, chanterelle, spinach, verjus \$46

LIBERTY DUCK duck liver mousse, preserved red currant, pickled carrot, duck fat madeleine, five spice jus \$51

AKAUSHI STRIP LOIN beef fat chimichurri, sweet peppers, fingerling potato, cipollini onion \$72

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
snap pea tequila,
vermouth, verjus

YUZU CURRENT
sake, green peppercorn
yuzu

THE GODFATHER
Frey Ranch 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 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

BTG Takeover with Leo Steen

Beer

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, Bouzy	\$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	St. Supery, Sauvignon Blanc, Napa Valley, Ca	\$16
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, Monteray, 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

NA BUBBLES

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

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	
HenHouse Brewing Co.	\$12
'Stoked' Hazy IPA	
North Coast Brewing 'Scrimshaw'	\$10
Pilsner	
Golden State Cider	\$12
Gravenstein Apple	
RationAle Brewing NA IPA	\$10
RationAle Brewing NA Kolsch	\$10

SODAS

Mexican Coke	\$6
Mexican Diet Coke	
Boylan's Black Cherry	
Boylan's Ginger Ale	
Bubble Up Lemon Lime	