



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 DEVEILED EGGS
trout roe ~~\$14~~ -c-i- 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

WALNUT PEAR SALAD feta, dried cherries, walnuts, maple mustard vinaigrette \$21

BURRATA & FIG pistachio-fig chutney, sapphire grapes, seeded sourdough \$18

PAN SEARED CHICKEN mushroom velouté, pickled mushrooms, crispy shallots \$35

CRISPY SKIN SALMON farro, estate vegetables, harissa, yogurt \$32

ESTATE CARROT BUTTON PASTA pancetta, golden beets, parmesan breadcrumb \$27

GOAT CHEESE SANDWICH estate apple butter, candied bacon, frisee, seeded sourdough \$25

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

FLAT IRON STEAK horseradish cream, housemade garlic fries \$38

LOCAL'S LUNCH

\$45 per person

Please ask your server for our pre-fixe lunch menu.

Executive Chef
Patrick Tafoya

Sous Chef
Michael Cochren II

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, 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

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	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

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	
Russian River Brewing	
Pliny The Elder	\$13

CIDERS

Golden State Cider	\$12
Gravenstein Apple	

ZERO PROOF

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