

Madrona Bar and Grill

Martini's

Pomegranate Cosmo

Absolute vodka, Triple Sec, lime, cranberry juice and pomegranate syrup given a quick shake and strained into a cocktail glass with a slice of lemon. 12.95

Roche Harbor Classic Martini

Our martini starts with local Spy Hop aromatic gin then we add Dolin Dry vermouth and give it a quick shake until frosty and serve up with an olive and pickled onion. 13.95

Pig War Martini

On June 15th 1859 an American farmer shot an Englishman's pig in his potato patch. The death of the English pig caused an international dispute that lasted over 12 years. In honor of this troublesome pig, raise your glass, you're on American soil! Titos Handmade Vodka, Triple Sec and a blend of orange, cranberry and pineapple juice. Served up in a martini glass with a lucky little pig. 13.95

Lavender Lemon Drop

Svedka Citrus vodka, Spy Hop Lavender-Rose liqueur, and lemon juice are shaken and served up in a lavender sugar rimmed glass. 13.95

McMillin's Perfect Manhattan

Bulleit Rye Whiskey, Sweet & Dry Vermouth and Fees Brother's Whiskey Barrel aged bitters. Served up with a cherry and orange. 13.95

Squeezers

Classic Rum Mojito Shaker

Rum, fresh mint, simple syrup and lime over ice with mint garnish. 11.95

Fresh Ruby Red Grapefruit Squeezer

Svedka Citron vodka & grapefruit over ice with a splash of Fresca®. 12.95

Paloma Azunia

Azunia Blanco tequila, fresh lime and grapefruit juice. 12.95

Shakers

Strawberry Jalapeno Margarita

Mescal, Cointreau, strawberry puree, lime juice and jalapeno syrup with a spicy slated rim. 13.95

Kanaka Joe's Rum Runner

Dark and light rum, Malibu rum, banana liqueur and fresh citrus juices. 11.95

Busted Blender Margarita

Gold tequila, sweet & sour, lime and triple sec over ice with a salted rim. 11.95

Moscow Mule

Vodka, Bundaberg's ginger beer and fresh lime over ice with lemon. 12.95

The Harbor Gimlet with Locally Distilled Gin

San Juan Island Gin, Lavender liquor, and sweet and sour. Served up. 12.95

Long Island Iced Tea

Beefeater gin, Sky vodka, Bacardi rum, triple sec, sweet & sour and Coca-Cola 12.95

Harbortender's Margarita

Blanco tequila, Cointreau, Grand Marnier and cranberry on the rocks with a salted rim. 13.95

History Makers

Blended Fluffy Duck Your

"Duck On The Deck", is waiting. Ketel One vodka, Tanqueray gin, Bacardi Light rum, orange juice, Grenadine and a Galliano float. Garnished with whipped cream, orange slice and a cherry. 12.95

Fireworks Bloody Mary

Our Chef blends the fresh vegetables, beef consume, fresh horseradish, wasabi, herbs and spices to create the soul of this Mary. Served in a pint glass with a salted rim, celery heart, pepperoncini, olive, onion and a poached Black Tiger prawn 13.95

Bar Snacks and Appetizers

Bartender's Sweet and Spicy Nut Mix Gourmet nuts, candied nuts, pretzels, bagel chips, sesame snacks, rye crisps and Chex® cereal. (V) 3.95

Truffle Popcorn with Green Onion and Parmesan Freshly popped popcorn, black truffle oil, butter, green onions and Parmesan cheese. (GF, V) 5.95

Roasted Garlic Fries Crispy fries tossed in roasted garlic, olive oil and fresh parsley. (GF, V) 6.95

Homemade Onion Rings with Chipotle Ketchup Thick sliced sweet onions poached in beer then dipped in beer batter and panko breadcrumbs. (DF, V) 13.95

Crispy Calamari with Pine Nut Curry Vinaigrette Crispy battered squid, red pepper, green onion and currents tossed in our pine nut-curry vinaigrette and garnished with wasabi aioli. 14.95

Cheesy Garlic Sourdough Cannon Ball Pier 66 sourdough loaf filled with roasted garlic-herb butter, provolone and Parmesan cheese then oven baked. (V) 5.95

Dungeness Crab Quesadilla Dungeness crab, lemon aioli, artichokes, shaved onion, tomato, cheddar and parmesan are griddle seared golden with sour cream, salsa and avocado. 15.95

Madrona Bar Sliders

- **Mashima Wagyu Beef**, horseradish and au jus. (DF) 12.95
- **Mama Shaw's Meatloaf** with mushroom demi and crispy onions. 9.95

Beer Battered Baby Back Buffalo Ribs Our famed ribs dipped in beer batter and fried crisp then tossed with the original Anchor Bar sauce. Served with celery and Maytag blue dip. 12.95

Wild Shrimp and Dungeness Crab Queso Dip Wild pacific shrimp, Dungeness crab, queso fresco and tomatoes baked to molten cheese goodness and served with warm tortilla chips. (GF) 9.95

Salads and Bisque

Dungeness Crab Bisque Sautéed market vegetables deglazed with brandy then infused with cream, paprika and Dungeness crab. 9.95

Caesar Salad with Anchovy-Parsley Oil Hearts of romaine, Kalamata olives, tomato, Parmesan and croutons tossed with our signature Caesar dressing then garnished with Parmesan. Large 13.95 Small 7.95

Maytag Wedge Salad Iceberg wedge smothered with Maytag® blue cheese dressing, crispy bacon, blue cheese crumbles, green onion, cracked black pepper and balsamic drizzle. (GF) Large 14.95 and small 8.95

Salad Additions – Make it Yours

- Crispy Calamari 6.95 •Wild Shrimp 5.95 •Rib Eye 9.95 •Dungeness Crab 8.95 •Cajun Chicken 6.95

Bronzed Ahi Tuna Sushi grade tuna, green seaweed salad, Asian slaw, avocado, and crispy wonton chips. Garnished with sesame seeds, shoga ginger and Wasabi Aioli. (DF) 16.95

Chop Chop Noodle Salad Dungeness crab, chicken and Chilean shrimp, steamed Hong Kong noodles from Seattle's Tsue Chong Co., local shiitake & blue oyster mushrooms, Asian greens, green beans and avocado, tossed in Miso dressing. Garnished with almonds, shoga ginger and cilantro. (DF) 17.95

Burgers and Sandwiches Served with Sea Salt Fries or Madrona Slaw

KFC Korean Fried Chicken Burger Chicken marinated Korean red chili sauce overnight then fried crisp. Served on a grilled roll Gochujang barbeque sauce, Kimchi slaw and Wasabi mayonnaise. (DF) 14.95

The Overseer Burger American Snake River Farms Kobe Beef √ Half-pound local Northwest Wagyu beef, double smoked bacon, sweet grilled onion, and Tillamook sharp white cheddar and burger sauce on a grilled Brioche bun with tomato, greens, dill pickle and onion. 19.95

Slow Roasted Mashima Wagyu Beef Dip with Homemade Au Jus √ American Kobe beef slow roasted then gently warmed in our house made au jus and piled high on crusty garlic bread. Served with house made au jus and creamy horseradish sauce. 16.95

Pasta

Blackened Cajun Chicken Spaghetti Creamy creole tomato sauce, fresh tomatoes and Parmesan tossed with spaghetti then topped with our Blackened Cajun spiced chicken breast. 17.95

Sunken Garden Campenelle Pasta "little Italian bells" Heirloom cherry tomatoes, local shiitake & blue oyster mushroom, red pepper, green beans and fresh basil tossed with lemon-sundried tomato sauce. Garnished with shaved Parmesan. (V) 16.95

Crab Pot Dungeness Mac and Cheese Fresh Northwest Dungeness crab, creamy cheese sauce made with Tillamook sharp cheddar, provolone and Parmesan tossed with Campenelle pasta then topped with garlic butter au gratin then baked golden brown. 17.95

Shanghai Street Noodles with Shrimp Butterflied shrimp, cracked egg, local blue oyster & shiitake mushroom, green beans, Asian greens are Wok Fired with fresh steamed Hong Kong noodles from Seattle's Tsue Chong and our sticky ginger-soy sauce. 17.95

Pasta Additions – Make it Yours

- Cajun Chicken 6.95 Wild Shrimp 5.95 • Rib Eye 9.95 • Dungeness Crab 8.95 • Blackened Shrimp 8.95

Entrees

Beer Battered Halibut and Chips Alaskan Halibut hand dipped in our beer batter. Served with our Madrona slaw, Seashore Sea Salt fries and house made lemon caper-artichoke tartar sauce. (DF) 24.95

USDA Prime Rib Eye Steak 40 day aged, flame-grilled with our Tuscan steak butter. Served with grilled garlic bread, Seashore black pepper fries and chipotle ketchup. 10 oz. 29.95 or try our petite 6 oz. 21.95

Mama Shaw's Homemade Meatloaf Mama's Made with beef, pork and local lamb. Served with mushroom demi glace, tobacco onions, blistered beans and griddle hash potatoes. 22.95

Parmesan Crusted Halibut with Lemon – Sundried Tomato Sauce

Alaskan Halibut lightly breaded with Parmesan and Asiago cheese then griddle seared golden with lemon-sundried tomato sauce, blistered green beans and griddle crisp potatoes. 28.95

Wild Bill's Huckleberry Barbeque Baby Back Ribs Premium baby back ribs braised into submission, smothered with huckleberry barbeque sauce then char broiled. Served with Madrona slaw and crispy Seashore Sea Salt fries. (DF) Full Rack 26.95

White Wines by the Glass

Rosè, Cuvee Jeanne, Chateau Castel Des Maures, France 9

Sauvignon Blanc, Shannon Ridge, California 10

Pinot Gris, Abby Page, Oregon

Chardonnay, Gravel Bar, Columbia Valley 10

Chardonnay, Steele Cuvée, California 13

Sparkling Cava, Paul Cheneau, Spain 10

Red Wines by the Glass

Pinot Noir, Foris, Rouge Valley, Oregon 9

Pinot Noir, Duck Pond, Reserve, Willamette Valley 13

Red Blend, Fidelites 40/40, Red Mountain 15

Merlot, Columbia Crest, Horse Heaven Hills 10

Red Blend, Thurston Wolfe, Horse Heaven Hills 15

Cabernet Sauvignon, Obelisco, Red Mountain 15

Cabernet Sauvignon, Kiona, Red Mountain 12

Syrah, Writers Block, Lake County 10

Zinfandel, Shooting Star, Lake County 10

Northwest Craft Beers

San Juan Brewing, ESB, Local

Elysian, Space Dust IPA, Seattle

Aslan, Classic Light Lager, Bellingham

Freemont Brewing, Universale Pale Ale, Seattle

Melvin Brewing, Irregular IPA, Bellingham

Alaskan, Amber, Alt Style Ale, Juneau, Alaska

Silver City, Ridgetop Red Ale, Silverdale

International Distinction Beers

Stella Artois, Stella Artois, Belgium

Heineken, Amsterdam, Holland

Guinness, Dublin, Ireland

Corona Extra, Grupo Modelo, Mexico

St. Pauli Girl Non-Alcoholic, Germany

Budweiser, Anheuser-Busch, St. Louis

Bud Light, Anheuser-Busch, St. Louis

Desserts

Triple Layer Carrot Cake (V)

Loaded with nuts, fruit and carrots then finished with cream cheese frosting. (V) 9.95

Salted Carmel White Chocolate Crunch

Layers white chocolate cake, butter cream, salted caramel and toffee crunch. (V) 9.95

New York Style Cheesecake

Rich double cream cheesecake with a graham cracker crust. Served with fresh strawberry compote. (V) 9.95

Chocolate Indulgence

Dark Chocolate pudding between two layers of dark moist chocolate cake. Served with vanilla Ice cream. (V) 9.95

Children's Menu (Created for guests 12 years and under, Celery Sticks can be substituted for fries)

Halibut and Chips

One piece of battered Rockfish with fries and homemade tartar sauce. (DF) 10.95

Cheese Quesadilla

Flour tortilla, butter and cheddar cheese. (V) 7.95

Chicken Strips and Fries

2 breaded chicken tenderloins with ranch dressing. 9.95

Kid's Pasta Menu

Campanelle Pasta, Italian for "little bells" prepared the just the way you want it!

- **Tillamook Mac and Cheese** (V) 8.95
- **Butter Noodles** (V) 7.95
- **Parmesan & Butter Noodles** (V) 7.95

