

MADRONA BAR AND GRILL



COLORS ORIGIN

The Roche Harbor Color Guard presents the 61-year time-honored tradition of lowering the flags at sunset. This colorful ceremony was first performed for Roche Harbor guests at the opening of the summer season in 1957 and was the inspiration of our founder, Reuben J. Tarte.

DURING COLORS

Please show respect to the ceremony and our guests, by removing hats and remaining quiet as the flags are lowered. It is not necessary to stand while under cover.



FLAG ORDER

Procession...Colonel Bogey March
Roche Harbor Pennant...Retreat
WA State Flag...To the Colors
Canadian Flag...O'Canada
British Flag...God Save the Queen
The Salute... Cannon Fire
United State Flag...Taps
Procession...Stars and Stripes Forever
(Non Military Courtesies)

SIGNATURE COCKTAILS

BLENDERS

Thai Red Basil - Lime Piña Colada
Rum, lime juice, Thai red basil, pineapple juice and coconut cream blended until smooth and frosty. 12.95

Spicy Mango Margarita

Pueblo Viejo Reposado, lime juice, orange curacao, mango puree and habanero spice blend. Served in an Sriracha salted rim glass. 12.95

REFRESHERS

Watermelon & Basil Mojito

Barton's Rum, lemon juice, watermelon puree, muddled lemons & fresh basil, topped with seltzer water. 11.95

Ruby Red Grapefruit Refresher

Effen Blood Orange Vodka, Freshly squeezed grapefruit, a splash of seltzer and fresh Grapefruit wedge. 12.95

Moscow Mule

Vodka, fresh lime juice, ginger liquor and Bundaberg Ginger Beer blended with ice and ever so refreshing. Served in a copper mug. 12.95

SHAKERS

The Harbortender's Margarita

Pueblo Viejo Reposado, orange curacao, and lime juice shaken then finished with a splash Grand Marnier. Served on the rocks with a salted rim. 14.95

Pig War Martini

"Our Tribute to a Troublesome Pig"
Barton's Natural Vodka, Orange Curacao, muddled orange slices, cranberry & pineapple juice. Served up in a cocktail glass and a lucky pig. 14.95

HISTORY MAKERS

Fireworks Bloody Mary
with Cold Poached Prawn
Roche Harbor Signature Bloody Mary mix, served in a pint glass with a salted rim, celery heart, pepperoncini, green olive, pickled onion and a prawn. 13.95

The Original Fluffy Duck

Your "Duck On The Deck", is waiting. Vodka, Gin, Rum, orange juice, grenadine and fresh cream. Finished with a splash of Galliano, whipped cream and cherry. 12.95

ALCOHOL FREE

Pineapple Mojito - AF

Fresh mint, lime wedge, lime juice, pineapple juice muddled with a splash of lime soda. 6.95

Wild Berry Lemonade - AF

Wild berry syrup, lemonade and a splash of seltzer. 4.95

Watermelon Cooler - AF

Fresh Basil, lemon, lime and watermelon puree, muddled and topped with lime soda. 6.95

Passion Fruit Cosmo - AF

Passion fruit puree, lime juice and Sprite, given a quick shake and served in a coupe glass. 6.95

Pig War Sparkler - AF

Pineapple, orange and cranberry juices with Sprite given a quick shake and served up with a lucky pig. 8.95

A 3% service fee will be added to all food purchases and 100% will be given to our culinary team. √ Contains raw or undercooked ingredients. Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

Roche Harbor cares about your dietary needs •GF gluten free •V vegetarian •VG vegan •DF dairy free

BAR SNACKS AND APPETIZERS

Prawn & Avocado Margarita Cocktail *GF-DF*

Prawns and fresh avocado tossed with Wasabi infused cocktail sauce and fresh cilantro. 15.95 Add Crab 9.95

Madrona Chicken Wings

Crispy battered wings tossed in buffalo style sauce, Maytag blue cheese dip and celery sticks.
Can be served naked. 15.95

Dungeness Crab & Artichoke Quesadilla

Two flour tortillas stuffed with our crab & artichoke blend, tomato and cheddar cheese. With avocado crema, fire roasted salsa and lemon. 16.95

Kettle-Fried Calamari with Wasabi Aioli *DF*

Crisp calamari tossed with red peppers, green onions, currants and pine nut-curry vinaigrette. 15.95

Crispy Black Pepper-Sea Salt Fries *DF-V*

Lightly battered fries seasoned with black pepper and sea salt. Served with lemon-caper tartar sauce. 7.95

Beer Battered Walla Walla Onion Rings *DF-V*

Thick cut panko crusted crispy onion rings. Served with smoky chipotle ketchup. 14.95

Bronzed Ahi Tuna *GF-DF*

Sushi grade tuna, green seaweed, Asian slaw, avocado, and crispy wonton chips. Garnished with sesame seeds, shoga ginger and Wasabi Aioli. 19.95

Westcott Bay Shellfish Steamed Clams *GF option*

1 lb. of Manila clams, K-Paul Andouille sausage, wine and garlic-herb butter. With grilled garlic Ciabatta bread. 18.95

SALADS AND CLAM CHOWDER

Add to any Salad: Dungeness-Rock Crab Pico 9.95 • Chilean Shrimp 6.95 • Grilled Chicken 6.95

Roche Harbor's "Tilted Kettle" Clam Chowder

Seared smoky bacon, onion, celery, red potatoes, sweet cream and fresh herbs. 8.95

The Original Maytag Blue Cheese Salad *GF*

Romaine hearts tossed in our Maytag® dressing and garnished with toasted almond, egg and more blue cheese.
Large 18.95 Small 10.95

Chop Chop Noodle Salad *DF*

Crab, grilled chicken, Wild shrimp, Hong Kong noodles, Crimini mushrooms, Asian greens, asparagus tips, and avocado, tossed in Miso vinaigrette. Garnished with almonds, ginger and fresh cilantro. 22.95

De Haro Caesar Salad

Hearts of romaine, Parmesan and house croutons, tossed with our Classic Caesar dressing. Garnished with cherry tomatoes, crisp bacon, Asiago cheese and anchovy parsley oil.
Large 18.95 Half 11.95

Wild Chilean Shrimp and Avocado Salad *GF-DF*

Haas avocado halves filled with wild Chilean shrimp and garnished with organic baby greens, heirloom tomato and our house made Louie dressing. 18.95

Roche Harbor Farm Baby Kale, Arugula and Spinach with Ancient Grains *V-GF*

Farro, Brown rice, and Quinoa tossed with farm fresh greens and herb vinaigrette. Garnished with dried cranberries, raw pecans, heirloom tomatoes, roasted beets and goat cheese. 18.95

FLAME-GRILLED BURGERS

Served with your choice of our black pepper & sea salt fries or Madrona slaw

Spicy Thai Chicken Burger *DF*

Flame-grilled chicken breast marinated in Thai garlic-chili paste, soy and lime juice. Served with Thai red basil, leaf lettuce, tomato, red onion and sweet red chili mayonnaise on a grilled Pub bun. 14.95

Cheese Burger in Paradise *∨*

Custom ground beef chuck and brisket blend, flame-grilled with American cheese, tomato, red onion, leaf lettuce, dill pickles and our drive-in sauce on a Pub bun. 14.95 Add bacon 1.95

San Juan Valley Lamb Burger with Grilled Onions and Crispy Bacon *∨*

Local lamb & pork burger, smoked bacon, grilled onion, and Tillamook white cheddar and zesty sauce on a Brioche bun with tomato, green leaf lettuce and Skagit Valley dills. 15.95

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SIGNATURE SANDWICHES

Served with your choice of our black pepper & sea salt fries or Madrona slaw

Dungeness Crab and Heirloom Tomato Sandwich
Our famous Dungeness crab and artichoke dip and heirloom tomatoes on grilled 7-grain Batard topped with cheddar and Parmesan cheese then oven roasted. Served with Madrona slaw and Seashore fries. 19.95

Grilled Halibut Sandwich with SDT Relish *DF*
Fresh halibut grilled, basted with roasted garlic, sun dried tomato and basil olive oil, cucumber local greens, tomato, and red onion on Brioche bun. 28.95

Slow Roasted Snake River Farms Wagyu Beef Dip ✓
American Kobe beef, slow roasted and piled high on crusty garlic Ciabatta roll. Served with house made au jus and creamy horseradish sauce. 17.95

Flame-Grilled Steelhead BLT Sandwich ✓
Fresh natural Norwegian Fjord Steelhead, flame-grilled and brushed with basil oil, double smoked bacon, tomato, lettuce and lemon-caper aioli on our grilled Ciabatta roll. 18.95

SPRING ENTREES

Fresh Local Rockfish & Chips *DF*
Fresh Vancouver Island Rockfish hand dipped in beer batter then quick fried golden. Served with Madrona slaw, Seashore Sea Salt fries and house made lemon caper-artichoke tartar sauce. 18.95

Double R Ranch Signature Top Sirloin
9 oz. center cut top sirloin steak flame grilled to your liking and served with seashore fries, garlic bread and smoky chipotle ketchup. 28.95

Catch of the Day Tacos *Gluten free white corn tortilla option available*
Local Rockfish seasoned with aromatic spices, Madrona slaw with lemon dressing, Cotija queso fresco, and cilantro-avocado crema wrapped in a warm flour tortilla. Served with Guacamole and fresh salsa. 18.95

Fresh Beer Battered Halibut and chips *DF*
Fresh Alaskan halibut hand dipped in beer batter then quick fried golden. Served with Madrona slaw, Seashore Sea Salt fries and house made lemon caper-artichoke tartar sauce. 28.95

CHILDREN'S MENU

Cheese Quesadilla ✓
Two flour tortillas stuffed with cheddar cheese and griddle seared. 8.95

Pasta with Cream Sauce ✓
Warm pasta tossed with rich garlic cream sauce and Parmesan cheese. 9.95

Rockfish and Chips *DF*
One piece of our crispy Rockfish served with Seashore fries, coleslaw and tarter sauce. 12.95

Cheeseburger in Kid's Paradise
Custom ground beef grilled to medium-well topped with American cheese on a grilled potato bun. Served with Seashore fries or celery sticks. 12.95

Crispy Chicken Tenders
Two Breaded chicken tenders fried crispy and served with ranch dressing and Seashore fries or celery sticks 11.95

DESSERT

New York Style Cheese Cake
Rich double cream cheese cake with graham cracker bottom. Served with wild berry sauce. 10.95

Chocolate Indulgence Cake
Layers of dark chocolate cake, chocolate ganache and chocolate shavings. 9.95

Carrot Cake with Cream Cheese Frosting
Triple layer carrot cake fully loaded with shredded carrots coconut, pecans, and pineapple. 9.95

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WINES BY THE BOTTLE

WHITE WINES

WHITE WINES OF INTEREST

Chateau Ste. Michelle, Riesling, Washington, 2019	38
L'Ecole, Semillon, Columbia Valley, 2018	38
Matthews, Sauvignon Blanc, Columbia Valley, 2019	44
Miner, Sauvignon Blanc, Napa Valley, 2018	60

PINOT GRIS

Cristom, Eola – Amity Hills, 2019	45
Eola Hills, Oregon, NV	38

CHARDONNAY

Basel Cellars, Olsen Vineyard, Yakima Valley, 2019	47
Duckhorn, Decoy, Sonoma Coast, 2019	42
J. Lohr, Arroyo Seco Monterey, 2018	40

SPARKLING

Gruet, American Brut, Champagne Methode, NV, 2019	39
Townshend, Brut, Columbia Valley, NV, 2019	37

RED WINES

PINOT NOIR

Cline, Family Cellars, Sonoma County, 2018	38
Erath, Resplendent, Oregon, 2019	43
Lachini, Family Estate, Chehalem Mountains, 2018	58

RED BLENDS

Barons, Petite Barone, Columbia Valley, 2016	50
Dunham Cellars, Three Legged Red, WA, 2019	50
Owen Roe, Abbot's Table, Columbia Valley, 2018	57

MERLOT

Bookwalter, Readers Blend, Columbia Valley, 2018	50
Januik, Columbia Valley, 2017	60
Seven Hills, Walla Walla Valley, 2018	64

SYRAH

The Funk, Walla Walla Valley, 2017	48
The Orcas Project, Yakima Valley, 2018	38

CABERNET SAUVIGNON

Matthews, Columbia Valley, 2018	50
Obelisco, BDX, Red Mountain, 2013	74
Upchurch Vineyards, Red Mountains, 2018	63

MORE SELECTIONS AVAILABLE... ASK YOUR SERVER

WINES BY THE GLASS

WHITES

San Juan Vineyards, Rosé, Walla Walla Valley	12
Milbrandt, Pinot Grigio, Columbia Valley	9
Soléna, Pinot Gris, Willamette Valley	12
Rodney Strong, Sauvignon Blanc, Sonoma	10
Ryan Patrick, Chardonnay, Columbia Valley	9
Cline Family Cellars, Chardonnay, Sonoma Coast	11
Adami, Prosecco, Italy	10

REDS

Columbia Crest, H3, Horse Heaven Hills	11
Milbrandt, Brother's Red, Columbia Valley	9
Kiona Estates Cuvee, Red Mountain	12
Freja, Pinot Noir, Willamette Valley	12
Tatto Girl, Cabernet Sauvignon, Columbia Valley	10
Gravel Bar, Cabernet Sauvignon, Columbia Valley	12

BEER, CIDER AND SELTZERS

NORTHWEST CRAFT BEER ON DRAFT...7

Deschutes Black Butte Porter, Deschutes Brewing, Bend
Freemont Golden Pilsner, Freemont Brewing, Seattle
Lucille IPA, Georgetown Brewing Co. Seattle
Mac and Jacks African Amber, Amber Ale, Redmond
San Juan Brewing IPA, Friday Harbor
Sky Kraken, Hazy Pale Ale, Fremont Brewing, Seattle
Tropic Haze IPA, Silver City Brewery, Bremerton

AMERICA'S BEER IN BOTTLE...6

Budweiser, Anheuser-Busch, St. Louis, MO
Bud Light, Anheuser-Busch, St. Louis, MO
Coors Light, Coors Brewing Company, Golden, CO

IMPORTED BEER IN BOTTLE...7

Heineken, Heineken International, Amsterdam, Netherlands
St. Pauli Girl, Alcohol Free, St. Pauli Brauerel, Germany
Stella Artois, Leuven, Belgium
Corona Extra, Grupo Modelo, Mexico City, Mexico

SAN JUAN HARD SELTZERS...7

• 85 calories • 0 Sugar • 0 Carbs
Raspberry – Cran Spiked Seltzer
Huckleberry Hard Seltzer

Due to limited allocations and/or lower production, all wines are subject to availability or change. We apologize for any inconvenience. We invite you to bring a bottle from your private cellar and enjoy at Madrona Grill. We will open any bottle you bring for a corkage fee of \$30 per 750 ml of wine.