

MADRONA BAR & GRILL

SHARED PLATES

- Madrona Chicken Wings**
Crispy battered wings tossed in buffalo sauce, Maytag blue cheese, and celery sticks. Can be served naked. 16.95
- Crab & Artichoke Quesadilla**
Two flour tortillas stuffed with our crab & artichoke blend, tomato and cheddar cheese. With avocado crema, mango-peach salsa and fresh lemon. 17.95
- Kettle-Fried Calamari DF**
Crispy calamari rings and tentacles tossed with red peppers, green onions, currants and pine nut–curry vinaigrette. 16.95
- Beer Battered Onion Rings DF-V**
Thick cut onion rings dipped in beer batter then dredged in panko bread crumbs. Served with artichoke – caper tartar sauce. 15.95

MARGARITAS & MOJITOS

- Cadillac Margarita**
Milagro Silver Tequila, orange curacao, and lime juice. Served on the rocks with a salted rim with a splash of Grand Marnier. 16.95
- Strawberry Margarita**
Pueblo Viejo Reposado Tequila, strawberry puree, lime juice and triple sec blended with a salted rim. 14.95
- Skinny Margarita**
Tequila Olitas Cristalino 100% Agave, lime juice, Cointreau, soda water served over ice. 16.95
- Classic Mojito**
White Rum, fresh mint, lime simple syrup and fresh lime juice muddled together and topped with club soda and Garnished with fresh mint and lime. 15.95
- Pineapple Coconut Mojito**
Malibu rum muddled with fresh mint and lime. Topped with soda and a splash of pineapple juice. 15.95

BAR SNACKS

- White Truffle Parmesan Fries v**
Lightly battered fries seasoned with black pepper and sea salt then tossed in grated Parmesan and white truffle oil. 9.95
- Blistered Shishito Peppers DF**
Tiny chili peppers known for their mild heat, seared over high heat and tossed with steak salt. With Ponzu mayo. 12.95
- Prawn & Avocado Margarita GF-DF**
Tiger prawns and sliced avocado with Wasabi infused cocktail sauce, celery and fresh cilantro. 16.95 Add Crab 9.95
- Samish Bay Steamed Clams**
1 lb. of local Manila clams, smoky Andouille sausage, wine and garlic-herb butter. With grilled Ciabatta bread. 18.95

SALADS AND CLAM CHOWDER

- Roche Harbor’s “Tilted Kettle” Clam Chowder**
Seared smoky bacon, tender surf clams, clam nectar, onion, celery, red potatoes, sweet cream and fresh herbs. 8.95
- Chop Chop Noodle Salad**
Crab, grilled chicken, Wild shrimp, Hong Kong noodles, Asian slaw, green beans, and avocado tossed in Miso vinaigrette. Garnished with almonds, ginger, fresh cilantro and sweet red chili sauce. 24.95
- De Haro Caesar Salad**
Hearts of romaine, Parmesan and house croutons, tossed with our Classic Caesar dressing. Garnished with Parmesan cheese. Large 16.95 Half 11.95 Add: Pico Crab 9.95 • Chilean Shrimp 6.95 • Grilled Chicken 6.95
- Wild Pacific Shrimp and Avocado Louie GF-DF**
Haas avocado halves filled with wild Chilean shrimp with organic baby greens tossed in lemon-herb vinaigrette, heirloom tomato and our housemade Louie dressing. 19.95

PROTEIN BOWLS

- Wild Pacific Shrimp and Poke Tuna Bowl v DF**
Sushi grade Ahi tuna tossed in our Ponzu dressing, wild Chilean shrimp, 5-grain medley, edamame, Asian greens, avocado, French green beans, cucumbers, heirloom tomato and miso dressing. Garnished with wasabi aioli, pickled ginger, Tobiko and black sesame seeds. 19.95
- Korean Barbeque Beef Steak Bowl**
Wok seared Kalbi marinated Steak tidbits, 5-grain medley, edamame, Asian greens, avocado, French green beans, cucumbers, heirloom tomato and miso dressing. Garnished with Gochujang mayo, queso fresco, and crispy jalapeno. 18.95
- Shishito Pepper and Crispy Yam Bowl v – (Vegan alternative)**
Blistered Shishito peppers and crispy yams, 5-grain medley, edamame, Asian greens, French green beans, avocado, cucumbers, heirloom tomato and miso dressing. Garnished with toasted pumpkin seeds. 17.95

TACOS

- Served with fresh tortilla chips and Mango - peach salsa.
Try our Jicama Shell – Gluten Free
- Catch of the Day Fish Tacos**
Blackened local Rockfish, crisp slaw with lemon dressing, and pico de gallo wrapped in a warm flour tortilla. Garnished with avocado crema, queso fresco, and papitas. 18.95
- Bulgogi Steak Tacos**
Wok seared Kalbi marinated steak tidbits, crisp slaw with lemon dressing, and pico de gallo wrapped in a warm flour tortilla. Garnished with Gochujang mayo, queso fresco, and crispy jalapeno. 19.95
- Shishito Peppers & Crispy Yam**
v – (Vegan alternative available)
Blistered Shishito peppers and crispy yams, crisp slaw with lemon dressing, and pico de gallo wrapped in a warm flour tortilla. Garnished with toasted pumpkin seeds. 18.95

CHEF CARVED

OVEN ROASTED SANDWICHES

Your choice of Seashore Fries or Madrona Slaw

Slow Roasted American Kobe Dip v
Northwest Wagyu beef slow roasted and piled high on crusty garlic rustic demi baguette rustic. Served with house made au jus and creamy horseradish sauce. 18.95



Italian Wagyu Beef Grinder
Slow roasted American Kobe beef, sliced thin and griddle seared with red peppers, onions, Italian seasonings and smoked provolone cheese. Then pile high on a garlic butter crusted roll. Served with steak fries and house made au jus. 22.95

GRILLED BURGERS

- Choose Seashore Fries or Madrona Slaw
- Jamaican Beach Jerk Chicken DF**
Natural breast of chicken marinated with aromatic Caribbean spices, chilies, lime juice and garlic overnight then flame-grilled and topped with butter lettuce, tomato, onion, and mango salsa on our glossy bun. 17.95
- Paradise Beach Cheeseburger v**
1/3 lbs. Ground beef brisket and chuck burger, flame-grilled with American cheese, dill pickles, tomato, red onion and butter lettuce on a glossy bun with drive-in sauce. 16.95
- Substitute Plant Based Black Bean Burger 1.95
- Customize Your Burger**
•Smokey Bacon 1.95 •Sliced Avocado 1.45
•Grilled Onions .95 •Crispy Jalapenos 1.75
•Gluten Free Bun 1.95

CATCH OF THE DAY ENTREES

- Fresh Local Fish & Chips DF**
Delivered daily by our fishmongers, fileted in house then hand dipped in our Yachter’s Daughter draft beer batter then quick fried golden. Served with Madrona slaw, Seashore Sea Salt fries and house made lemon caper-artichoke tartar sauce.
- Choose your Catch:
• Vancouver Island Rockfish 22.95
• Corkscrew Shrimp 19.95

- Alaskan Halibut 29.95
- Fish Mongers Dock Side Po’ Boys DF**
Soft Bahn Mi roll filled with spicy pepper mayonnaise, butter lettuce, dill pickles, red onions, tomatoes and your choice of Seafood. Served with Madrona slaw or Seashore Sea Salt fries.
- Choose your Catch:
• Blackened Vancouver Island Rockfish 17.95
• Beer Battered Shrimp 17.95

A 3% service fee is added to all purchases and given to our kitchen crewmembers in the form of wages and bonuses. v 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

MADRONA BAR & 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

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. 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. 15.95

Fireworks Bloody Mary with Cold Poached Prawn

Roche Harbor's Signature Bloody Mary mix, served in a pint glass with a salted rim, celery heart, pepperoncini, green olive, pickled onion and a prawn. 16.95

Piña Colada

Spiced Captain Morgan rum, creamy coconut and pineapple fruit puree mix, blended and served with a parasol. 16.95

Moscow Mule

Barton's Natural Vodka, fresh lime juice, and local Bedford's Ginger Beer poured over ice and ever so refreshing. Served in a copper mug. 14.95

Negroni Cocktail

Bombay Sapphire, Campari and sweet vermouth stirred until well chilled and poured over orange peel. 14.95

Old No. 7 Tennessee Mule

Jack Daniels whiskey, fresh lime juice, and local Bedford's Ginger Beer poured over ice and ever so refreshing. Served in a copper mug. 14.95

SAN JUAN SELTZERY LOW OCTANE COCKTAILS



85 Calories • 0 Carbs • 0 Sugar • 4.2% ABV
 Roche Harbor Preferred Partner
 Huckleberry and Cran-Raspberry available

Spiked Fruit Punch on Draft
 Blend of ripe tasting, PNW berries and fruit punch flavor. Keto friendly. 7.95

Strawberry Cooler
 Strawberry puree, San Juan Seltzer, club soda and a squeeze of lime. 8.95

San Juan Mule
 Local Port Angeles Bedford's ginger beer, San Juan Seltzer, lime juice. 8.95

ALCOHOL FREE

Pig War Sparkler - AF
 Pineapple, orange, cranberry juices and Sprite over rocks and with a lucky pig. 8.95

Ginger 'n Juice - AF
 Pomegranate juice, Local Bedford's ginger beer, club soda and fresh lime. 7.95

Derby Julep - AF
 Lemonade, black tea, fresh mint and lemon squeeze over ice. 7.95

WHITE WINES BY THE GLASS

San Juan Vineyards, Rosé, Walla Walla Valley	12/44
Milbrandt, Pinot Grigio, Columbia Valley	9/34
Soléna, Pinot Gris, Willamette Valley	12/44
Rodney Strong, Sauvignon Blanc, Sonoma	11/39
Ryan Patrick, Chardonnay, Columbia Valley	9/34
Cline Family Cellars, Chardonnay, Sonoma Coast	11/39
Sonoma Cutrer, Russian River, 2020	15/56
Adami, Prosecco, Italy	10/36

RED WINES BY THE GLASS

Seven Hills, Merlot, Walla Walla Valley	13/48
Milbrandt, Brother's Red, Columbia Valley	10/36
Kiona Estates Cuvee, Red Mountain	12/44
Freja, Pinot Noir, Willamette Valley	12/44
Tatto Girl, Cabernet Sauvignon, Columbia Valley	10/36
Gravel Bar, Cabernet Sauvignon, Columbia Valley	13/48
Nelms's Road, Cabernet Sauvignon, Columbia Valley	15/56

CHILDREN'S MENU

Cheese Quesadilla ✓
 Two flour tortillas stuffed with cheddar cheese and butter griddle seared. 9.95

Rockfish and Chips DF
 One piece of crispy Rockfish with Seashore fries, coleslaw and tarter sauce. 14.95

Paradise Beach Burger
 Custom ground beef grilled to medium-well topped with American cheese on a grilled glossy bun. Served with Seashore fries 14.95

Crispy Chicken Tenders
 Two Breaded chicken tenders fried crispy and served with ranch dressing and Seashore fries or celery sticks 14.95

DRAFT NORTHWEST CRAFT BEER ...7

Golden Pilsner, Fremont Brewing, Seattle
 Sky Kraken, Hazy Pale Ale, Fremont Brewing, Seattle
 Lucille IPA, Georgetown Brewing Co. Seattle
 Mac and Jacks African Amber, Amber Ale, Redmond
 San Juan Brewing, Outer Island IPA, Friday Harbor
 San Juan Brewing, Yachter's Daughter Helles Lager

AMERICA'S BEER IN BOTTLE...6

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

IMPORTED BEER IN BOTTLE...7

Heineken, Heineken International, Amsterdam
 St. Pauli Girl, Alcohol Free, St. Pauli Brauerel, Germany
 Corona Extra, Grupo Mexico, Mexico

MADRONA DESSERT MENU

Nellie and Joe's Key Lime Pie
 Florida's famous lime custard pie filled into a graham cracker crust and topped with whip cream. 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