

MADRONA BAR & GRILL

COLORS ORIGIN

The Roche Harbor Color Guard presents the 66-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 King
The Salute... Cannon Fire
United State Flag...Taps
Procession...Stars and Stripes Forever
(Non Military Courtesies)

SIGNATURE COCKTAILS

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

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. 15.95

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. 17.95

Roosevelt's Return

Dark Rum, Orange Curacao, dry vermouth served over ice. In celebration of Teddy's hunting trip in the San Juan's on July 13th 1906. 15.95

Hibiscus Mojito

The perfect summer sipper - tangy, lemony floral hibiscus. Rum, fresh mint, lime juice, hibiscus syrup and a splash of club soda. 13.95

Bramble Patch

Who ever said "When life gives you lemons make lemonade" has never picked wild blackberries. Bombay Gin, lemon juice and blackberry puree served over ice. 14.95

Pasado de Moda

Even a classic cocktail like the "Old Fashion" deserves a holiday. Bourbon, Mexican chocolate bitters, agave nectar and an orange twist. 14.95

LOW OCTANE COCKTAILS

Rosé All Day

San Juan Vineyards Rosé, Aperol, lemon juice, and a healthy dose of strawberries with a lemon slice. 12.95

Summer Spritz

Local Lavender Rose Liqueur, Lillet Blanc, Adami Prosecco, lemon slice, mint and rose petals. 13.95

San Juan Sipper

Our Blackberry Lemonade Seltzer and Limoncello Liqueur over ice. 12.95



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

ALCOHOL FREE

Ginger 'n Juice - AF

Pomegranate juice, Local Bedford's ginger beer, club soda and fresh lime. 9.95

The Pig Skirmish - AF

"Not Quite a Pig War". Pineapple, orange, cranberry juices and Sprite over rocks and with a lucky pig. 10.95

Almost Collins - AF

Hibiscus syrup, fresh mint, lemon squeeze and club soda over ice. 10.95

WHITE WINES BY THE GLASS

San Juan Vineyards, Rosé, Walla Walla Valley	12/44
Thurston Wolf, PGV (Pinot Gris % Viognier) Columbia Valley	11/36
Soléna, Pinot Gris, Willamette Valley	12/44
Foppiano, Sauvignon Blanc, Russian River	14/48
Among The Giants, Chardonnay, Goose Gap	13/48
Sonoma Cutrer, Russian River	16/58
Adami, Prosecco, Italy	11/36

RED WINES BY THE GLASS

Milbrandt, Cabernet Sauvignon, Columbia Valley	12/44
Goose Ridge, G3, Cabernet Sauvignon, Columbia Valley	14/48
Fidelitas, M100, Cabernet Sauvignon, Columbia Valley	16/58
Dessert Wind, Ruah Red Blend, Wahluke Slope	12/44
Gravel Bar, "Aluvial" Red Blend, Columbia Valley	13/46
Seven Hills, Merlot, Walla Walla Valley	14/48
Lachini, Family Estate, Pinot Noir, Chehalem Mtn.	17/62

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 ...8

Bodhizafa IPA, Georgetown Brewing Co. Seattle
Pfriem Pilsner, Pfriem Family Brewing, Oregon
Lush IPA, Freemont Brewing, 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
Johnny Utah, Pale Ale, Georgetown Brewing Co. Seattle

SAN JUAN SELTZER ON DRAFT ...8

San Juan Seltzer, Blackberry Lemonade Seltzer, San Juan

BEER/CIDER IN BOTTLE/CAN...7

Tieton Cider Works, Blackberry Cider, Yakima
Coors Light, Coors Brewing Company, Golden Colorado
Deschutes Black Butte Porter, Deschutes Brewing, Bend. OR
Wild Run IPA **N/A**, Athletic Brewing Co., San Diego
Corona Extra, Grupo Mexico, Mexico
Heineken, Heineken International, Amsterdam

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. 10.95

Carrot Cake with Cream Cheese Frosting
Triple layer carrot cake fully loaded with shredded carrots, coconut, pecans, and pineapple. 10.95

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DECKSIDE DELIGHTS

Daly Vacation

Forget about the Arnold Palmer. Ice Tea, Hibiscus Lemonade and Barton Natural Vodka served over ice. 15.95

Tai One On

White Rum, Orange Curacao, Orgeat Syrup, lime, pineapple juice and Meyer’s Dark Rum float with orange twist. 16.95

Mermaid Margarita

Pueblo Viejo Reposado, Lime, Pineapple Juice, Agave Nectar, and Blue Curacao served in a pineapple glass. 16.95

Blackberry Mule

Barton Whiskey, Blackberry Liqueur, Squeeze of Lime and Local Port Angeles Bedford’s Ginger beer. 16.95

Cadillac Margarita

Milagro Silver Tequila, Orange Curacao, and lime juice. Served on the rocks with a salted rim with a splash of Grand Marnier. 18.95

Smoky Peach

A sweet and smoky summer treat. Del Maguey Mezcal Vida, Peach Puree, Lemon Juice. 15.95

STARTERS & SNACKS

Bulgogi Prime Steak Bites *DF*

Wok-seared beef tenderloin marinated in Korean Kalbi then flash seared with ginger-soy sauce. Served with crispy noodle, green onion, and sesame. 11.95

White Truffle Parmesan Fries *GF-V*

Lightly battered russets seasoned with black pepper, garlic and sea salt then tossed in grated Parmesan and white truffle oil. With our secret fry sauce. 12.95

Prawn & Avocado Margarita *GF-DF*

Pacific White prawns and avocado tossed with Wasabi infused cocktail sauce, celery and fresh cilantro. 17.95 Add Crab 10.95

Grilled Garlic Ciabatta Bread *V*

Italian peasant bread smothered with garlic-herb butter and griddle seared with Parmesan. 6.95

Kettle-Fried Calamari *DF*

Crispy calamari rings and tentacles tossed with red peppers, green onions, currants, and pine nut–curry vinaigrette. 17.95

Crab & Artichoke Quesadilla

Two flour tortillas stuffed with our crab & artichoke blend, tomato and cheddar. With avocado crema, salsa, and lime. 19.95

Sesame Crusted Ahi Tuna *√ DF*

Sushi grade Yellow fin tuna, green seaweed, tropical mango-lime Island slaw, avocado, crispy wontons. Garnished with shoga ginger and Wasabi aioli. 22.95

SALADS AND CHOWDER

Adds - Grilled Chicken 8.95 • Crab Pico 10.95 • Prawn 9.95 • Bulgogi Beef 9.95

Roche Harbor’s “Tilted Kettle” Clam Chowder

Tender clams, smoky bacon, clam nectar, red potato, veggies, & herbs. 10.95

Maytag Blue Cheese Wedge *GF*

Crisp iceberg wedge smothered with Maytag blue cheese dressing, crisp bacon, heirloom cherry tomato, green onion and more Maytag blue cheese crumbles with balsamic syrup drizzle. Entree 19.95 Starter 13.95

De Haro Caesar Salad

Hearts of romaine, Parmesan and house croutons, tossed with our Classic Caesar dressing. Garnished with grated Parmesan. Large 17.95 Half 12.95

Wild Pacific Shrimp and Avocado Louie *GF-DF*

Fresh avocado halves filled with wild Chilean shrimp with local baby greens tossed in lemon-basil dressing, heirloom tomato, and Louie dressing. 22.95

PROTEIN BOWLS

Prime Bulgogi Steak Bowl

Korean marinated beef tenderloin, organic quinoa medley, edamame, Asian greens, avocado, cucumbers, heirloom tomato, and pine nut curry. Garnished with Gochujang mayo, queso Cotija, and freshly sliced jalapeno. 22.95

Chop Chop Shanghai Noodle Bowl *DF*

Crab, grilled chicken, wild Chilean shrimp, local noodles, Asian slaw, asparagus, and avocado tossed in Shiro Miso vinaigrette. Garnished with almonds, ginger, fresh cilantro, and sweet red chili sauce. 26.95

Wild Pacific Shrimp and Poke Ahi Tuna Bowl *√ DF*

Ponzu infused Yellow Fin tuna, wild shrimp, organic quinoa medley, avocado, edamame, Asian greens, cucumber, heirloom tomato & pinenut-curry vinaigrette. With wasabi aioli, pickled ginger, Tobiko & sesame seeds. 24.95

GRIDDLE-SEARED TACOS

Served with fresh tomato-cucumber salad and salsa

Bulgogi Prime Steak Tacos *GF*

Wok-seared Korean marinated beef tenderloin, mango-lime slaw, salsa Fresca wrapped in griddle-seared corn tortilla. With Gochujang sauce, queso Cotija, and fresh sliced jalapeno. 22.95 (pair)

Crispy Yam Tacos *DF*

Sweet potatoes tropical mango-lime slaw, Pico de Gallo wrapped in griddle-seared corn tortilla. With fresh cilantro, toasted almonds, and sweet red chili sauce. 18.95 (pair)

Blackened Rockfish Tacos *GF*

Spice-Seared Local Rockfish, mango-lime slaw, Pico de Gallo wrapped in griddle-seared corn tortilla. With avocado crema, queso Cotija, and toasted pumpkin seeds. 24.95 (pair)

CHEF CARVED SLOW ROASTED AMERICAN KOBE

Choose Seashore Fries or Mango-lime Slaw

Slow Roasted Wagyu Beef Dip *√*

Northwest American Kobe beef sliced thin and piled high on crusty garlic rustic demi baguette. Served with house made au jus and creamy horseradish sauce. 22.95

Italian Wagyu Beef Grinder

Slow roasted American Kobe beef, sliced thin and griddle seared with red peppers, onions, Italian seasonings and provolone cheese. Then pile high on a garlic butter crusted roll. Served with steak fries and house made au jus. 24.95

SANDWICHES & BURGERS

Choose Seashore Fries or Mango-Lime Slaw *VG-GF*

Crispy Rockfish Sandwich *DF*

Crispy Rockfish filets topped with crab artichoke aioli, fresh tomato, lettuce, dill pickle and caper-artichoke sauce on a cornbread bun. Served with tropical mango-lime Island slaw. 18.95

Grilled Chicken with Brie and Fig Jelly
Flame-grilled marinated chicken breast, Brie, sliced apple, local greens, tomato, and cranberry-pecan mayonnaise on a grilled Ciabatta. 21.95

Paradise Beach Cheeseburger *√*
1/3 lb. ground beef blend of Wagyu, brisket, chuck, flame-grilled with American cheese, dill pickles, tomato, red onion, and iceberg lettuce on a glossy bun with zippy drive-in sauce. 19.95 Add Bacon 2.95

• Gluten Free Bun 3.95 • Bean Burger add 2.95

CATCH OF THE DAY FISH AND CHIPS

Fresh Rockfish Fish & Chips *DF*

Local Vancouver Island Rockfish from Lions Gate Seafood in Delta BC, hand dipped in San Juan Brewing beer batter, dredged in crushed oyster crackers, then quick fried golden crisp. Served with tropical mango-lime Island slaw, Seashore fries, and house made lemon caper-artichoke tartar sauce. 26.95

Alaskan Halibut & Chips *DF*

Fresh Aleutian Island long line caught halibut, hand dipped in San Juan Brewing beer batter, dredged in crushed oyster crackers, then quick fried golden crisp. Served with tropical mango-lime Island slaw, Seashore fries, and house made lemon caper-artichoke tartar sauce. 36.95