

— draught beer —

At WildFin we are committed to bringing you some of the finest, Northwest craft brewed beers available. You'll always find a consistent selection of the classic styles and a few unexpected surprises.

WildFin IPA Anchorage	5.95
Mac & Jack's African Amber Redmond	5.95
WildFin Blonde Anchorage	5.95
WildFin Bavarian Hefeweizen Anchorage	5.95
Georgetown Manny's Pale Ale Seattle	5.95
Black Raven Totem NW Pale Ale Redmond	5.95
Black Raven Tamerlane Brown Porter Redmond	5.95
Iron Horse Irish Death Cle Elum	5.95
WildFin Red Ale Anchorage	5.95
Lucile IPA Seattle	5.95
WildFin Beer Sampler	
WildFin IPA, Blonde, Hefeweizen & Black Raven Porter	6.50

— beer (mostly) by the bottle —

Coors Light Golden, Colorado	4.25
Miller Genuine Draft Milwaukee, Wisconsin	4.25
Heineken Zoeterwoude, Netherlands	5.50
Rainier Somewhere, USA (16oz. can — how else!?)	1.95
Corona Mexico	5.50
Kaliber Non-Alcohol Dublin, Ireland	4.25
Spire Mountain Apple Cider Olympia	5.50
Seattle Cider Works Semi-Sweet Apple Cider Seattle	6.50

non-alcoholic beverages

Strawberry Lemonade	3.95
Reed's Original Ginger Brew	3.50
Red Bull (regular or sugar free)	3.50
Crater Lake Root Beer Portland, Oregon	3.50
San Pellegrino Sparkling Water	3.50
Dry Soda <i>Vanilla Bean, Lavender, Wild Lime, Rhubarb</i>	3.95

sparkling (or not) mocktails

Sparkling Peach Iced Tea	3.95
WildFin Berry Shrub Blueberries, blackberries, lemon sour & a touch of old school.	3.95
Blackberry Basil Lemonade Lemonade, WASHINGTON blackberries and fresh basil.	3.95
Pomegranate Ginger Ale (<i>The Original Shirley Temple</i>).	3.95
Mojito Free Fresh lime sour, hand torn mint, splash soda.	4.95
<i>Pomegranate, Classic Lime, Raspberry, Huckleberry</i>	

— “barrel to bar” —

We have found these wonderful Washington wines and bring them to you on tap. It's a great way to enjoy a quality glass or bottle of wine and the carbon friendly packaging is great for the environment.

	6oz	9oz	1 liter
Acrobat Pinot Gris	9.95	12.95	30.95
WildFin “Oaked” Chardonnay	8.95	11.95	28.95
Alexandria Nicole <i>Shepherds Mark Blend</i>	8.95	11.95	28.95
Va Piano Sauvignon Blanc	9.95	12.95	30.95
WildFin Meritage	8.95	11.95	28.95
Terra Blanca Syrah	9.95	12.95	30.95
NxNW Columbia Valley Blend	10.95	14.95	31.95
Va Piano Bruno's Cabernet Sauvignon	11.95	15.95	32.95

white wines

Chardonnay			
Columbia Crest WA			25.50
Charles Smith <i>Eve</i> WA	8.95	11.95	28.95
Kendall-Jackson <i>Vintner's Reserve</i> CA			27.50
Apex WA			28.50
Long Shadows 9 Hats WA			31.95
Chateau Ste. Michelle <i>Cold Creek</i> WA			34.95
Dunham <i>Shirley Mays</i> WA			35.50
L'Ecole 41 WA			37.50
Woodward Canyon WA			45.95
Cakebread CA			47.50

Sauvignon Blanc			
Waterbrook WA			26.50
Barnard Griffin <i>Fume</i> , WA			26.50
Matthews Cellars WA			32.50

Riesling			
Long Shadows 9 Hats WA	8.95	11.95	28.95
OS <i>Champoux</i> WA			28.50
Chateau Ste. Michelle <i>Eroica</i> WA			31.95

Pinot Gris			
Adelsheim OR			28.50
King Estate OR			31.50

Other Whites			
Maryhill Gewurztraminer WA			25.50
Sokol Blosser <i>Evolution</i> OR	11.95	15.95	32.95
“K” Vintners Viognier WA			34.95
Delille Cellars <i>Chaleur Estate Blanc</i> WA			43.95

Sparkling			
Domaine Ste. Michelle Brut WA			25.50
Argyle Brut OR			35.50
Ruffino Prosecco, IT	7.95		26.50

red wines

Cabernet Sauvignon			
Chateau Ste. Michelle <i>Indian Wells</i> WA			27.95
Canoe Ridge WA	10.95	14.95	31.95
Amavi WA			37.50
Walla Walla, WA			39.95
Va Piano WA			49.50
Dunham WA			49.50
Woodward Canyon <i>Artist Series</i> WA			52.95
Caymus CA			69.95
Leonetti WA			98.95

Merlot			
Chester Kidder, WA			28.50
Nelm's Road WA	12.95	16.95	33.95
Northstar WA			36.50
Leonetti WA			84.95

Zinfandel			
Seghesio CA			33.50
Frogs Leap CA			36.50
Forgeron WA			38.95
Rombauer CA			39.50

Syrah			
Powers WA			26.95
Boomtown WA			26.95
Kestrel <i>Winemaker Series</i> WA			42.95
Waters <i>Loess</i> WA			49.50

Pinot Noir			
Benton Lane <i>Willamette Valley</i> OR	11.95	15.95	32.95
Argyle OR			32.95
Penner-Ash OR			45.95
Domaine Drouhin OR			47.95

Red Blends			
Ryan Patrick <i>Red Head</i> Blend WA	7.95	10.95	26.95
Novelty Hill <i>Red Table</i> WA			28.95
Sleight of Hand <i>The Spellbinder</i> WA	10.95	14.95	31.95
Alexandria Nicole <i>Quarry Butte</i> WA			32.50
Dunham <i>3 Legged Red</i> WA	13.95	17.95	34.95
Dunham <i>Trutina</i> WA			35.50
Balboa Sangiovese WA			35.95
Spring Valley <i>Uriah</i> WA			52.50
L'Ecole 41 <i>Apogee</i> WA			52.95
Chester Kidder, WA			53.95
Tamarack <i>DuBrul Reserve</i> WA			54.95



lunch menu

MAY 29TH - JUNE 5TH

around town



RENTON FARMER'S MARKET AT THE PIAZZA

Starts June 9th

RENTON HIGH SCHOOL CHOIR SPRING SING CONCERT
RENTON/IKEA PERFORMING ARTS CENTER

June 4th

FOSTER, HAZEN, RENTON & LINDBERGH HIGH SCHOOL
GRADUATION CEREMONIES - KENT SHOWARE CENTER

June 12th

FARMER'S MARKET HERE AT THE LANDING

Starts June 12th

THE BOY FRIEND - RENTON CIVIC THEATER

Starts June 12 - 27th

Growlers To Go

WildFin Beers are now available in Growlers so you can enjoy them anytime. Just ask your server or bartender and they'll set you up with your very own growler so you can enjoy our IPA, Blonde, Red Ale or Bavarian Hefeweizen wherever you are! Growlers are. \$9.95 plus a refundable deposit.



WildFinGrill



WildFinAmericanGrill

425 970-3757

727 NORTH 10TH STREET, RENTON WA 98057

www.WildFinAmericanGrill.com

GENERAL MANAGER *Les Seligman*

CHEF *Ainoy Vongsy*



ZONE

— cocktails —

classic favorites

Barrel-Aged Manhattan
Woodinville whiskey, Fee Brothers bitters, a little vermouth and a hint of Benedictine aged in our own oak barrels. 10.95

Wild About Mary
Platinum vodka, housemade Mary mix, celery heart and cooked crisp bacon. 8.95

Mojitos
Hand torn mint, fresh lime sour, Monin syrups, mint bitters and fine rums.

*Classic, 8.95 Huckleberry, 9.50
Northwest Rhubarb, 9.50*

Rosemary Lime Cooler
Fresh rosemary, Tanqueray Rangpur gin, cranberry and fresh lime sour. 8.50

Whiskey Sour 9.95

Scratch Margaritas
Served straight up with blanco tequila, triple sec, fresh lemon & lime sour and our secret ingredient.
Original, 8.95 Pomegranate, 9.50 Cadillac, 9.95

'tinis & cosmos

Lemon Drop 8.95
Pomegranate Drop
Platinum vodka, pomegranate, fresh lemon sour. 9.50

Rhubarb Drop
Platinum vodka, maraschino liqueur, rhubarb-lemon sour, rhubarb bitters. 9.50

Wild Cosmo 8.95
Elderflower Martini
Woodinville Peabody Jones vodka, St-Germain liqueur and fresh lemon sour. 9.95

Black & Blue Martini
Worker's #9 vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 10.95

current creations

Smoked Apple
Crown Royal apple, Tuaca, Cointreau Noir, Peychaud's bitters, smoked ice. 10.95

WildFin Beautiful Dove (Paloma Hermosa)
Milagro Silver tequila, St-Germain elderflower liqueur, grapefruit, lemonade, lime. 9.50

WildFin Moscow Mule
Crater Lake vodka, ginger liqueur, lime sour, ginger beer. 9.50

WildFin Strawberry Mule
Crater Lake vodka, strawberry, ginger liqueur, lime sour, ginger beer. 9.95

Cucumber Breeze
Worker's #9 vodka, triple sec, lime sour, fresh cucumber, lime. 9.50

Drunken Apple
12th Man whisky, Disaronno Amaretto, hard cider, lemon sour, dash bitters. 9.95

Gin Blossom
Heritage Gin, berry shrub, lime, ginger ale. 8.95



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— *starters* —

WildFin Appetizer Tower
WILDFIN smoked salmon dip, calamari, Manila clams. 19.95

Ahi Tostadas
Wild line caught yellowfin, wonton, wasabi aioli, daikon slaw, avocado and lime. 12.95

Crab and Prawn Cakes
ALASKAN crab, PACIFIC prawns, smoky corn, cucumber and avocado slaw, cucumber Greek yogurt. 12.95

Alder Smoked Salmon Dip
FRASER RIVER salmon, PACIFIC white prawns, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkins. 11.95

🔥 Simply the Best Calamari
Sliced jalapeño, jalapeño–lime aioli. 11.95

Clams Northwest Style
Manila clams, WASHINGTON Chardonnay, butter, garlic, red pepper flakes. 13.95

🔥 Cougar Gold Fondue
Spicy jerk chicken, apple, toasted croutons, WASHINGTON asparagus, cambozola, COUGAR GOLD and WILDFIN IPA white cheddar fondue. 13.95

Washington Nachos
COLUMBIA BASIN potato chips, creamy blue cheese, BBQ pork, bacon, tomato, green onions, chipotle cream. 10.95

Wicked Shrimp
All natural PACIFIC white prawns, spicy pepper blend, cayenne, chiles. 12.95

TACOS AND SLIDERS, ORDER 1, 2, 3 OR A DOZEN, YOU GET THE IDEA!

Street Tacos•
Five! taco flavors — what’s your favorite? each 4.25

- Cajun Seared Wild ALASKAN Cod *jalapeño aioli, avocado tomatillo salsa, jicama slaw*

- WILDFIN Calamari *avocado tomatillo salsa & fried jalapeño*

- Caribbean Jerk Chicken *jicama slaw, mango mint salsa & pickled rhubarb*

- Blackened Ahi Tuna *mango mint salsa, creamy avocado & jicama slaw*

- Smoky Chipotle Prime Rib *corn and black bean salsa, tomatillo & avocado*

BBQ Pork Slider
Tender pulled pork and creamy slaw on brioche bun. 4.25

Northwest Seafood Chowder
Corn, fennel, sweet red peppers, smoked bacon, dry sherry. 6.95

🔥 French Onion Soup
Swiss cheese, buttermilk fried onions. 7.95

WildFin Salad
Romaine, iceberg lettuce, carrot, cucumber, red onion, sweet grape tomatoes, Parmesan, choice of dressing. 5.95

Caesar
Romaine hearts, croutons, Parmesan. 6.50

🔥 Spring Harvest Salad
Baby greens, Kale, spring radish, RICHTER FARMS rhubarb, red onion, pumpkin seeds, WASHINGTON apple, quinoa, Champagne vinaigrette. 6.95

Blue Cheese Salad
Grilled romaine, blue cheese vinaigrette, bacon onion compote. 6.95

— *sandwiches* —

Open Face Crab and Prawn
ALASKAN crab, PACIFIC prawns, spinach, artichokes, rosemary potato bread, sliced tomato, TILLAMOOK cheddar, Parmesan, fries. 13.95

Cheddar Burger•
Hand formed WASHINGTON DOUBLE R RANCH beef, handmade brioche bun, WILDFIN signature sauce, fries. 12.95 *with smoky bacon, add 1.00*

French Dip•
Thin shaved roasted prime rib, herb butter toasted roll, au jus, fries. 15.95 *with smoked provolone and caramelized onions, add 1.00*

Double Dipped Fried Buttermilk Chicken Breast
Pickled jalapeño slaw, honey, TILLAMOOK cheddar, crisp bacon, handmade brioche bun. 13.95

🍷 Smoked Chicken Club
Marinated tomato, avocado, bacon, crisp iceberg lettuce, basil cucumber yogurt mayo, toasted French loaf with house pickled vegetables. 11.95 *>577calories*

Grilled Ribeye Sandwich•
Toasted French roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 16.95

— *lunch combination* —

CHOOSE YOUR FAVORITE TWO ITEMS FOR 12.95

Half a Sandwich		
Prime Rib French Dip		Smoked Chicken Club
Crab and Prawn		Fish Taco

Green Stuff		
Caesar		Harvest Salad
WILDFIN Salad		

From the Kettle
Northwest Seafood Chowder
Classic French Onion *(add a buck)*

— *flat breads* —

Sausage, Mushroom and Smoky Bacon Onion Jam
Wild mushrooms, caramelized onion, blue cheese. 11.95

🔥 Bacon, Spinach and Tomato
Applewood smoked bacon, spinach, tomato, artichoke hearts, five cheeses. 11.95

🍷Pesto Grilled Vegetable 10.95 *>631calories*

🔥 Chop Chop
House smoked sliced chicken breast, romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic dressing. 11.95

• *notice: consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice may increase your risk of foodborne illnesses — eat smart at WildFin!*

— *from our waters* —

ENJOY A CAESAR OR WILDFIN SALAD WITH YOUR CHOICE OF DRESSING FOR 4.50

🍷Grilled Copper River Sockeye Salmon•
Olive oil, kosher salt, lemon, fingerling potatoes, WASHINGTON asparagus, baby tomatoes. 28.95 *>636 calories*

🍷Seared Ahi Salad
Wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, edamame, spring radish, daikon sprouts, macadamia nuts, bean sprouts and cilantro. 16.95 *>638 calories*

Crab & Prawn Cakes
Alaskan crab, PACIFIC prawns, smoky corn, cucumber–avocado slaw, Greek yogurt, lemon dressed arugula. 15.95

🔥 Pan Seared Sockeye Salmon
COPPER RIVER salmon, ancient grain risotto, edamame, sweet & sour rhubarb sauce. 28.95

Shrimp and Grits
All natural PACIFIC white prawns, Andouille sausage, tomato, WILDFIN blonde ale, smoked Gouda and chipotle grits, sunny side up organic egg. 15.95

Fish and Chips
Wild ALASKAN true cod hand dipped in MAC & JACK’s ale batter and served with WASHINGTON apple and jicama slaw and fries. 14.95

🍷🔥 Flash Seared Cajun Fish Tacos•
Corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa, crunchy jicama slaw. 14.95 *>613 calories*

🍷Idaho Trout
Cucumber Greek yogurt–basil sauce, WASHINGTON spring asparagus, fingerling potatoes. 15.95 *>596 calories*

🍷Smoked Salmon BLT Salad
Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 14.50 *>622 calories*

— *sides* —

🔥 Mac & Cheese
Corkscrew pasta, lobster–cream sauce, COUGAR GOLD white cheddar, Parmesan–bread crumb topping. 7.95

Jalapeño Corn Bread 5.95

Grilled Asparagus
Garlic–herb butter, lemon. 5.95

Rosemary Potato Bread
Garlic butter, smoked salmon spread. 4.95

Succotash
WASHINGTON asparagus, sweet red pepper, green beans, corn, basil. 5.95

• *>skinnyfin items contain fewer than 650 calories*

• **contains nuts or nut products*

— *WildFin specialties* —

ENJOY A CAESAR OR WILDFIN SALAD WITH YOUR CHOICE OF DRESSING FOR 4.50

Peppercorn Flat Iron Steak•
28 day aged, sliced thin, french fries, spinach greens, cherry tomatoes. 18.95

🔥 Pan Roasted Chicken Breast
Tri–colored fingerling potatoes, tomato, red onions, garlic butter, WASHINGTON asparagus. 18.95

Northwest Seafood Fettuccine Alfredo
Manila clams, alder smoked wild salmon, white fish, spinach, mushroom, roasted red peppers, shaved Parmesan. 13.95

New Orleans Fettuccine
Andouille sausage, shrimp, chicken breast, spicy jambalaya sauce, green onions. Hot and spicy! 11.95

🔥 Chili Prawn Mac & Cheese
Corkscrew pasta, lobster–cream sauce, chili smoked all natural PACIFIC white prawns, crisp bacon, COUGAR GOLD white cheddar, Parmesan–bread crumb topping. 15.95

🍷Santa Fe Blackened Chicken Salad
Romaine, cilantro lime dressing, smoky black bean and corn salsa, avocado, cheddar & pepper Jack cheese, grape tomatoes, crispy tortilla. 13.95 *>635 calories*

Grilled Flat Iron Wedge Salad
Crisp iceberg, creamy blue cheese, applewood smoked bacon, green onion, sweet tomato, 28 day aged grilled flat iron steak, balsamic glaze. 15.95

🔥 Smoked Chicken Chop Chop Salad
Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 12.95

— *sweet treats* —

Bread Pudding*
Vanilla custard, caramelized walnuts, pears, golden raisins and whiskey sauce. 6.95

🔥 Apple-Rhubarb Cobbler
WASHINGTON apples and RICHTER FARMS crimson rhubarb with TILLAMOOK vanilla bean ice cream. 6.95

Donuts
Served with a maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 5.50

Chocolate Overload Cake
Served with TILLAMOOK vanilla ice cream and Ghirardelli chocolate sauce. 6.50