ASK ABOUT OUR

gluten free

— AND —

skinnyfin <650

OPTIONS

bar menu

happy hour

EVERY DAY, NOT JUST SOME DAYS!

THREE TO SIX
and then we do it again

NINE TO CLOSE

ALL DRAFT BEER, YES, ALL OF THEM!
$4

WILDFIN BARREL AGED MERITAGE
WILDFIN OAKED CHARDONNAY
$5

FLAT BREADS, YUM!
$6

WILDFIN LEMON DROP, CLASSIC MOJITO,
SCRATCH MARGARITA, MOSCOW MULE
$6

HAPPY HOUR APPETIZERS

After Work, After the Show, After Shopping...
You'll Want to Try This!

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425 427–0127

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www.WildFinAmericanGrill.com

GENERAL MANAGER *Breanna Warren-Seko*

CHEF *Peter Jahnke*

WiFi ZONE

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

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 Shandy Traditional Lemon or Crimson Rhubarb	5.95
WildFin IPA Anchorage	5.95
Mac & Jack's African Amber Redmond	5.95
Rogue Dead Guy Ale Newport	6.50
WildFin Blonde Anchorage	5.95
Snoqualmie Spring Fever Grand Crue Snoqualmie	5.95
WildFin Bavarian Hefeweizen Anchorage	5.95
Georgetown Manny's Pale Ale Seattle	5.95
Baron Brewing 3 Skulls Blood Orange Wit Seattle	5.95
Black Raven Coco Jones Porter Redmond	6.50
Iron Horse Irish Death Ellensburg	5.95
7 Seas Pilsner Gig Harbor	5.95
WildFin Red Ale Anchorage	5.95
WildFin Beer Sampler WildFin IPA, Blonde, Hefeweizen & Black Raven Porter	6.50

beer (mostly) by the bottle

Coors Light Golden, Colorado	4.50
Miller Genuine Draft Milwaukee, Wisconsin	4.50
Heinekin Zoeterwoude, Netherlands	5.95
Rainier Somewhere, USA (16oz. can — how else?!?)	1.95
Corona Somewhere, Mexico	5.95
Kaliber Non–Alcohol Dublin, Ireland	4.50
Spire Mountain Apple Cider Olympia	5.50
Seattle Cider Works Semi-Sweet Apple Cider Seattle	6.50

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 where ever you are! Growlers are $9.95 plus a refundable deposit.

our partners

AT WILDFIN, WE ARE COMMITTED TO SOURCING NORTHWEST PRODUCTS AND FINDING THE BEST INGREDIENTS WE CAN OFFER YOU.

COPPER RIVER SEAFOODS *Cordova, Alaska*
DURIS FARMS *Puyallup, Washington*
BORNSTEIN'S SEAFOODS *Bellingham, Washington*
WASHINGTON STATE CREAMERY *Pullman, Washington*
HEMPLER MEATS *Lynden, Washington*
SCHWARTZ BROS. BAKERY *Seattle, Washington*
CAFE DARTE COFFEE *Federal Way, Washington*
RICHTER FARMS *Puyallup, Washington*
TILLAMOOK CREAMERY *Tillamook, Oregon*
OSTROM FARMS *Olympia, Washington*
DOUBLE R RANCH *Okanogan, Washington*
CARPINITO BROTHERS FARMS *Kent, Washington*
PENN COVE SHELLFISH *Coupeville, Washington*
INABA FARMS *Wapato, Washington*
DRAPER VALLEY FARMS *Mount Vernon, Washington*
ZENNER'S SAUSAGE *Portland, Oregon*
WILLIE GREENS *Monroe, Washington*
MOSBY FARMS *Auburn, Washington*
DRY SODA CO. *Seattle, Washington*
HERBCO FARMS *Duvall, Washington*
LOCAL NORTHWEST BEER AND WINE PRODUCERS
Seattle to Spokane, Bellingham to Bend

040816B

something to share

WildFin Appetizer Tower•
WildFin smoked salmon dip, calamari and clams. 21.95
happy hour 15.95

Smoked Salmon Spread• 11.95
happy hour 7.95

Crab & Shrimp Cakes
Alaskan crab & all natural Oregon shrimp served with smoky corn, cucumber and avocado slaw lightly dressed with Greek cucumber yogurt. 12.95 ***happy hour*** 7.95

Simply the Best Calamari
Sliced jalapeño and jalapeño lime aïoli. 12.95 ***happy hour*** 8.50

Clams Northwest Style
Clams from Salish Seafoods simply simmered with white wine, butter, garlic and red pepper flakes. 13.95 ***happy hour*** 8.95
Gluten Free Available

Cougar Gold Fondue
Spicy jerk chicken, Washington apples, toasted croutons, broccolini, cambozola, Cougar Gold and WildFin IPA white cheddar fondue. 13.95
happy hour 8.95

Wicked Shrimp
All natural wild caught Pacific prawns, soft croutons, seasoned with spicy blend of peppers, cayenne and chiles. 12.95 ***happy hour*** 8.50

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

Street Tacos• *Gluten Free Available*
what's your favorite? each 4.25

- Cajun Seared Fish
  jalapeño aïoli, avocado tomatillo salsa & jicama slaw
- Caribbean Jerk Chicken
  jicama slaw, mango mint salsa & pickled red onion
- Smoky Chipotle Wagyu Beef
  corn and black bean salsa, tomatillo & avocado

Wagyu Beef Sliders•
Snake River Farms Wagyu beef, roasted horseradish-onion aïoli, crispy sweet onions, brioche bun. 4.50

flat breads

Bacon, Spinach and Tomato
Hickory smoked bacon, fresh spinach, tomato, artichoke hearts and five cheeses. 11.95

Sausage, Mushroom and Bacon Onion Jam
Zenner's andouille, wild mushrooms, smoky bacon onion jam, caramelized sweet onions and blue cheese. 11.95

Chop Chop
WildFin house smoked sliced chicken breast, romaine, provolone, salami, Central Washington all natural garbanzo beans, basil, tomato, Parmesan and balsamic vinegar dressing. 11.95

casual fare

WildFin Dinner House Burger•
Double R Ranch beef, bacon onion jam, cambazola, grilled red onion and arugula on a Schwartz Bros. brioche bun. Served with french fries and house pickled vegetables. 16.95

The "All In" Fish & Chips
Mac & Jacks Amber battered Alaskan true cod, Northwest seafood chowder, fresh spinach salad, fries and tartar. 19.95

Grilled Ribeye Sandwich•
Grilled corn fed 28 day aged ribeye steak served on toasted French roll with a creamy blue cheese, grilled red onion, thick grilled tomato, balsamic dressed arugula and fries. 17.95

Fish Tacos
Wild Alaskan white fish dusted with Cajun seasonings and flash seared. Served with corn and flour tortilla, jalapeño aïoli, avocado tomatillo salsa and crunchy jicama slaw. 14.95 *Gluten Free Available*

Smoked Chicken Chop Chop Salad
Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 13.95 *Gluten Free*

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. 16.95

Grilled Flat Iron Wedge Salad•
Crisp iceberg, creamy blue cheese, Hickory smoked bacon, green onion, sweet tomato, 28 day aged grilled flat iron steak, balsamic glaze. 18.95
Gluten Free Available

Smoked Salmon BLT Salad•
Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 14.95 ***622 calories*** *Gluten Free Available*

*Seared Ahi Salad•
Wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, edamame, spring radish, daikon sprouts, macadamia nuts, red onion, bean sprouts, wontons and cilantro. 17.95 ***638 calories***

** contains nuts or nut products*

"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*
Vessel Pinot Gris	9.95	12.95	30.95
WildFin Chardonnay	8.95	11.95	28.95
Silver Lake Rose	8.95	11.95	28.95
Va Piano Sauvignon Blanc	9.95	12.95	30.95
WildFin Meritage	8.95	11.95	28.95
Piccola Rhone Blend	9.95	12.95	30.95
Vessel Malbec	10.95	14.95	31.95
Va Piano Bruno's Cabernet Sauvignon	11.95	15.95	32.95

white wines

Chardonnay			
Columbia Crest WA			26.95
Apex WA			28.95
Charles Smith *Eve* WA	8.95	11.95	28.95
Kendall Jackson CA	9.95	12.95	29.95
Long Shadows 9 Hats WA			31.95
Chateau Ste. Michelle *Cold Creek* WA			37.50
Dunham *Shirley Mays* WA			37.50
Woodward Canyon WA			53.50
Cakebread CA			47.50
Sauvignon Blanc			
Hogue WA			24.95
Waterbrook WA			27.95
Matthews Cellars WA			33.95
Riesling			
Long Shadows 9 Hats WA	8.95	11.95	28.95
Chateau Ste. Michelle *Eroica* WA			33.95
Pinot Gris & Other Whites			
Maryhill Gewurztraminer WA			26.50
Adelsheim Pinot Gris OR			29.95
King Estate Pinot Gris OR			29.95
Sokol Blosser *Evolution* OR	11.95	15.95	32.95
Seven Hills Pinot Gris WA			33.95
"K" Vintners Viognier WA			37.50
Sparkling			
Domaine Ste. Michelle *Brut* WA			26.50
Argyle *Brut* OR			37.50
Ruffino *Prosecco*, IT	7.95		26.50

red wines

Cabernet Sauvignon			
Two Ponds WA	7.95	10.95	26.95
Canoe Ridge WA	10.95	14.95	31.95
Chateau Ste. Michelle *Indian Wells* WA			32.50
Apex, WA			42.95
Va Piano WA			53.50
Dunham WA			55.50
Woodward Canyon *Artist Series* WA			60.95
Spring Valley *Derby* WA			64.95
Caymus CA			83.95
Merlot			
Genisis WA			33.50
Nelm's Road WA	12.95	16.95	33.95
Northstar WA			40.95
Zinfandel & Syrah			
Powers Syrah WA			26.95
Charles Smith *Boom Boom* Syrah WA			32.95
Kestrel Syrah *Winemaker Series* WA			34.95
Seghesio Zinfandel CA			36.50
Frogs Leap Zinfandel CA			42.50
Rombauer Zinfandel CA			48.95
Waters Syrah *Loess* WA			55.50
Pinot Noir			
Benton Lane *Willamette Valley* OR	11.95	15.95	32.95
Argyle OR			36.50
Penner–Ash OR			52.50
Domaine Drouhin OR			53.95
Red Blends			
Ryan Patrick *Red Head* Blend WA	7.95	10.95	26.95
Novelty Hill *Red Table* WA			28.95
Sleight of Hand *The Spellbinder* WA	10.95	14.95	31.95
Dunham *3 Legged Red* WA	13.95	17.95	34.95
Ryan Patrick *Rebel Red* WA			35.95
Alexandria Nicole *Quarry Butte* WA			36.95
Dunham *Trutina* WA			41.95
Kestrel *Malbec* WA			47.95
Cougar Crest *Tempranillo* WA			48.95

cocktails

At WildFin we take the art of the cocktail seriously. Premium spirits, fresh made mixes, quality garnish and the correct techniques make the difference.

It's easy to mix and "drink" but it takes care, skill and a commitment to quality to craft a fine cocktail.

Our bartenders are professionals in their field so if you don't see your favorite on the menu, just ask and we'll be happy to accommodate your pleasure.

— cocktails —

classic favorites

Barrel–Aged Manhattan
Tatoosh whiskey, Fee Brothers bitters, a little vermouth and a hint of Benedictine aged in our own oak barrels. 12.95

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

Dark & Stormy
Goslings Black Seal rum, ginger beer. 8.95

Mojitos
Hand torn mint, fresh lime sour, Monin syrups, mint bitters and fine rums.
Classic, 8.95 Huckleberry, 9.50
Peach, 9.50

Rosemary Lime Cooler
Fresh rosemary, Tanqueray Rangpur gin, cranberry and fresh lime sour. 8.95

Spiced Long Island Ice Tea
Captain Morgan spiced rum, vodka, gin, tequila, lemon sour, Fee Brothers rhubarb bitters 10.50

Whiskey Sour•
Makers Mark, egg white, bitters and fresh lemon sour. 9.95

Scratch Margaritas
Served straight up with blanco tequila, triple sec, fresh lemon & lime sour and our secret ingredient.
Original, 9.50 Pomegranate, 9.95 Cadillac, 10.95

'tinis & cosmos

Lemon Drop
Vodka, limoncello and fresh lemon sour. 9.50

Pomegranate Drop
Platinum vodka, pomegranate, fresh lemon sour. 9.95

Wild Cosmo 9.95

Elderflower Martini
Woodinville Peabody Jones vodka, St–Germain liqueur and fresh lemon sour. 9.95

Black & Blue Martini
Dry Fly vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 10.95

Crimson Rhubarb Drop
Platinum vodka, fresh rhubarb-lemon sour, maraschino liqueur. 9.95

current creations

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

Moscow Mule
Vodka, ginger liqueur, lime sour, ginger beer. 9.50

Strawberry Mule
Vodka, strawberry, ginger liqueur, lime sour, ginger beer. 9.95

Rhubarb Mule Mule
Vodka. ginger liqueur, crimson rhubarb sour, ginger beer. 9.95

American Sidecar
Tatoosh Rye, lemon sour, Frangelico, Peychaud's Bitters, allspice. 10.95

WildFin Cherry Coke
Jim Beam Red Stag bourbon, Coke. 8.95

Berry Lemonade
Vodka, fresh lemon sour, huckleberry. 8.95

non–alcoholic beverages

Strawberry Lemonade 3.95

Reed's Original Ginger Brew 3.95

Red Bull (regular or sugar free) 3.95

Crater Lake Root Beer
Portland, Oregon 3.95

San Pellegrino Sparkling Water 3.95

Dry Soda 4.50
Vanilla Bean, Lavender, Rhubarb

sparkling (or not) mocktails

Sparkling Peach Iced Tea 4.50

Smashed Cherry Limeade
Northwest cherries, lime sour and a little something else. 4.50

Blackberry Basil Lemonade
Lemonade, Washington blackberries and fresh basil. 4.50

Pomegranate Ginger Ale *(The Original Shirley Temple)*
Ginger ale and pomegranate syrup. 4.50

Mojito Free
Fresh lime sour, hand torn mint, splash soda. 4.95
Classic Lime, Raspberry, Huckleberry, Pomegranate

happy hour

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WildFin
AMERICAN GRILL