— 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 Espresso IPA 5.95

WildFin IPA
Anchorage 5.95

Mac & Jack's African Amber
Redmond 5.95

Georgetown Johnny Utah Pale Ale
Seattle 6.50

WildFin Blonde
Anchorage 5.95

Dru Bru Schwarzbier
Snoqualmie Pass 6.50

WildFin Bavarian Hefeweizen
Anchorage 5.95

Georgetown Manny's Pale Ale
Seattle 5.95

Black Raven Coco Jones Porter
Redmond 5.95

Airways Brewing Pre-Flight Pilsner
Kent 6.50

Iron Horse Irish Death
Ellensburg 6.50

Two Beers EVO IPA
Seattle 6.50

WildFin Red Ale
Anchorage 5.95

WildFin Beer Sampler
WildFin IPA, Blonde, Hefeweizen & Coco Jones Porter 6.50

— beer *(mostly)* by the bottle —

Coors Light
Golden, Colorado 4.50

Everybody's Brewing Local Lager
White Salmon 5.50

Pike Brewing Naughty Nellie Golden Ale
Seattle 5.50

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

non–alcoholic beverages

Strawberry Lemonade 4.25
Reed's Original Ginger Brew 4.25
Red Bull (regular or sugar free) 4.25
Crater Lake Root Beer
Portland, Oregon 4.25
San Pellegrino Sparkling Water 4.25
Humm Blue Wave Kombucha 6.50
Stubborn Soda *Agave Vanilla, Orange Hibiscus* 4.95

sparkling *(or not)* mocktails

Sparkling Peach Iced Tea 4.95

Smashed Cherry Limeade
Northwest cherries, lime sour and a little something else. 4.95

Blackberry Basil Lemonade
Lemonade, Washington blackberries and fresh basil. 4.95

Pomegranate Ginger Ale *(The Original Shirley Temple).* 4.95

Mojito Free
Fresh lime sour, hand torn mint, splash soda. 5.50
Pomegranate, Classic Lime, Raspberry, HuckleberryPomegranate

"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*
Sustain Pinot Gris	9.95	12.95	30.95
WildFin Chardonnay	8.95	11.95	28.95
The Benches Riesling	8.95	11.95	28.95
Cadaretta Sauvignon Blanc	9.95	12.95	30.95
WildFin Red Blend	8.95	11.95	28.95
Wines by Joe Pinot Noir	9.95	12.95	30.95
Alexandria Nicole Bohemian Blend	10.95	14.95	31.95
Terra Blanca Cabernet Sauvignon	11.95	15.95	32.95

white wines

Chardonnay			
Columbia Crest WA			26.95
Apex WA			28.95
The Original's 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			52.95
Sauvignon Blanc			
Hogue WA			24.95
Waterbrook WA			27.95
Matthews Cellars 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
Chateau Ste. Michelle *Eroica Riesling* 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
Leonetti WA			110.95
Merlot			
Genesis WA			33.50
Gordon Estates WA	12.95	16.95	33.95
Northstar WA			40.95
Leonetti WA			96.95
Zinfandel, Malbec & Syrah			
Powers Syrah WA			26.95
Charles Smith *Boom Boom* Syrah WA			32.95
Kestrel Syrah *Winemaker Series* WA			34.95
Seven Hills Malbec WA			45.95
Kestrel *Malbec* WA			47.95
Fidelitas Malbec WA			49.95
Waters Syrah *Loess* WA			55.50
Pinot Noir			
Argyle OR			36.50
Penner–Ash OR			52.50
Domaine Drouhin OR			53.95
Red Blends			
Radius Red WA	7.95	10.95	26.95
Novelty Hill *Red Table* WA			28.95
Kestrel *Lady in Red* WA	8.95	11.95	28.95
Sleight of Hand *The Spellbinder* WA	10.95	14.95	31.95
Ryan Patrick *Rebel Red* WA			35.95
Alexandria Nicole *Quarry Butte* WA			36.95
Dunham *Trutina* WA			41.95
Cougar Crest *Tempranillo* WA			48.95
Marie's View *Bordeaux* WA			67.95

WildFin AMERICAN GRILL

lunch menu

MARCH 31ST – APRIL 13TH

around town

DOWNTOWN ISSAQUAH WINE WALK
April 7th

A PROPER PLACE - VILLAGE THEATER
Runs thru April 23rd

ISSAQUAH ROTARY - GRAPE ESCAPE EVENT
March 29th

ISSAQUAH FARMERS MARKET - PICKERING BARN
Every Saturday

SAMAMMISH FARMERS MARKET EVERY WEDNESDAY IN EARLY MAY

JOIN US AT WILDFIN FOR SEATTLE RESTAURANT WEEK
April 2 - 13th

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.

Follow Us On facebook WildFinGrill
Follow us on Twitter WildFinAmericanGrill

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www.WildFinAmericanGrill.com

GENERAL MANAGER *Breanna Warren-Seko*

CHEF *Peter Jahnke*

WiFi ZONE

— 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. 13.50

Wild About Mary
Platinum vodka, housemade Mary mix, celery heart and cooked crisp bacon. 9.50

Mojitos
Hand torn mint, fresh lime sour, Monin syrups, mint bitters and fine rums.
Classic, 9.50 Huckleberry, 9.95
Peach, 9.95

Rosemary Lime Cooler
Fresh rosemary, Tanqueray Rangpur gin, cranberry and fresh lime sour. 9.50

Spiced Long Island Ice Tea
Captain Morgan spiced rum, vodka, gin, tequila, lemon sour, Fee Brothers rhubarb bitters 10.95

Whiskey Sour•
Makers Mark, egg white, bitters and fresh lemon sour. 10.50

Scratch Margaritas
Served straight up with blanco tequila, triple sec, fresh lemon & lime sour and our secret ingredient.
Original, 9.95 Pomegranate, 10.50 Cadillac, 11.50

'tinis & cosmos

Lemon Drop
Vodka, limoncello and fresh lemon sour. 9.95

Pomegranate Drop
Platinum vodka, pomegranate, fresh lemon sour. 10.50

Wild Cosmo 10.50

Elderflower Martini
Woodinville Peabody Jones vodka, St–Germain liqueur and fresh lemon sour. 10.50

Black & Blue Martini
Dry Fly vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.50

current creations

Grown up Rootbeer Float
Crown Royal Vanilla, Frangelico, Crater Lake rootbeer, vanilla ice cream. 10.50

Prickly Pear Margarita
Blanco tequila, fresh lime sour, St. Germain liqueur, prickly pear 9.95

Barrel Aged NW Old Fashion
Crown Royal apple, Tuaca, Cointreau Noir, Peychaud's bitters, smoked ice. 11.50

Moscow Mule
Vodka, ginger liqueur, lime sour, ginger beer. 9.95

Strawberry Mule
Vodka, fresh strawberries, ginger liqueur, lime sour, ginger beer. 10.50

Hibiscus Dreamsicle
Stoli Vanilla vodka, lemon sour, cream, Orange Hibiscus Stubborn soda. 9.50

American Sidecar
Tatoosh Rye, lemon sour, Frangelico, Peychaud's Bitters, allspice. 11.50

Berry Lemonade
Vodka, fresh lemon sour, huckleberry. 9.50

Basil Grapefruit Spritzer
Heritage Ruby Red Grapefruit vodka, Rogue Spruce gin, lemon sour, fresh basil. 9.50

033117L

— starters —

WildFin Appetizer Tower•
Smoked salmon dip, calamari, Manila clams. 22.95

Crab and Shrimp Cakes
Alaskan crab, all natural Oregon shrimp, smoky corn, cucumber and avocado slaw, cucumber Greek yogurt. 13.50

Warm Brie and Cambozola Crostini
Toasted rosemary potato bread, northwest pears, bacon jam, pistachio, balsamic glaze. 8.95

Alder Smoked Hot Salmon Dip•
Alaskan salmon, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkins. 12.50

Simply the Best Calamari
Sliced jalapeño, jalapeño–lime aïoli. 13.50

Clams Northwest Style
Manila clams, Washington Chardonnay, butter, garlic, red pepper flakes. 13.95 *Gluten Free Available*

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

Wicked Shrimp
All natural Pacific white prawns, soft croutons, spicy pepper blend, cayenne, chiles. 13.50

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

Street Tacos• *Gluten Free Available*
what's your favorite? each 4.50

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

Jalapeño Corn Bread
Iron skillet cornbread, maple honey butter. 5.95

Chili Rubbed Baby Back Ribs
Sweet & spicy ginger BBQ sauce, pickled cucumber. 9.95

Northwest Seafood Chowder
Corn, fennel, smoked bacon, dry sherry. 7.50

French Onion Soup
Swiss cheese, buttermilk fried onions. 8.50
Gluten Free Available

WildFin Salad
Romaine, iceberg lettuce, carrot, cucumber, red onion, sweet grape tomatoes, Parmesan, choice of dressing. 7.50 *Gluten Free*

Caesar
Romaine hearts, croutons, Parmesan. 7.50 *Gluten Free Available*

Harvest Salad*
Baby greens, quinoa, Richter Farms crimson rhubarb, spring radish, pumpkin seeds, Washington apple, champagne vinaigrette. 8.95 *Gluten Free*

— sandwiches —

Open Face Crab and Shrimp
Alaskan crab, Oregon all natural shrimp, spinach, artichokes, rosemary potato bread, sliced tomato, Tillamook cheddar, Parmesan, fries. 15.50

Cheddar Burger•
Hand formed Washington Double R Ranch beef, handmade brioche bun, WildFin signature sauce, fries. 13.50
with smoky bacon, add 1.95 *Gluten Free Available*

French Dip•
Thin shaved Snake River Farms American Wagyu beef, 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, fries. 14.50

Smoked Chicken Club
Marinated tomato, avocado, bacon, crisp iceberg lettuce, basil cucumber yogurt mayo, toasted French loaf with house pickled vegetables, corn black bean & quinoa salad. 12.95
577calories

Grilled Ribeye Sandwich•
Toasted French roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 17.95

— lunch combination —

CHOOSE YOUR FAVORITE TWO ITEMS FOR 13.95

Half a Sandwich
Wagyu Beef French Dip
Crab and Shrimp
Smoked Chicken Club
Fish Tacos

Green Stuff
Caesar
WildFin Salad
Harvest Salad

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

— sides —

Mac & Cheese
Corkscrew pasta, lobster–cream sauce, Cougar Gold white cheddar, Parmesan–bread crumb topping. 8.95

Roasted Brussel Sprouts
Bacon, honey-lime glaze, sriracha. 5.95

Rosemary Potato Bread
Garlic butter, smoked salmon spread. 4.95

• 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 5.50

Grilled Alaskan Salmon•
Olive oil, kosher salt, lemon, pesto, fingerling potatoes, broccolini, baby tomatoes. 19.95 ***636 calories*** *Gluten Free*

Crab & Shrimp Cakes
Alaskan crab, all natural Oregon shrimp, smoky corn, cucumber–avocado slaw, Greek yogurt, lemon dressed arugula. 16.50

Seared Salmon•
Salt block seared Alaskan salmon, harvest grain risotto, Richter Farms crimson rhubarb gastrique. 19.95

Shrimp and Grits•
All natural Pacific white prawns, Andouille sausage, tomato, WildFin blonde ale, smoked Gouda and chipotle grits, sunny side up organic egg. 16.95

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. 15.95

Flash Seared Cajun Fish Tacos
Corn and flour tortilla, jalapeño aïoli, avocado tomatillo salsa, crunchy jicama slaw. 14.95
613 calories *Gluten Free Available*

Idaho Trout
Cucumber Greek yogurt–basil sauce, broccolini, fingerling potatoes. 15.95 ***596 calories*** *Gluten Free*

Smoked Salmon BLT Salad•
Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 15.50
622 calories *Gluten Free Available*

*Seared Ahi Salad•
Wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, wontons, edamame, spring radish, daikon sprouts, macadamia nuts, bean sprouts and cilantro. 18.50 ***638 calories***

WildFin Select

Every summer, WILDFIN works directly with dedicated hardworking fishermen to provide you with sustainable USDA–Certified wild salmon from the waters of Alaska and British Columbia.

>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 5.50

Peppercorn Flat Iron Steak•
28 day aged, sliced thin, sea salt fries, spinach greens, cherry tomatoes. 19.95 *Gluten Free*

Pan Roasted Chicken Breast
Tri–colored fingerling potatoes, tomato, red onions, garlic butter, brussel sprouts. 18.95 *Gluten Free*

Northwest Seafood Fettuccine Alfredo
Manila clams, alder smoked wild salmon, white fish, spinach, mushroom, roasted red peppers, shaved Parmesan. 15.95

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. 17.95

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. 17.50 *Gluten Free*

Smoked Chicken Chop Chop Salad
Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 14.50 *Gluten Free*

Short Rib Pot Pie
Braised beef short rib, local wild mushrooms, pearl onions, fresh herbs, creamy mashed potato, classic pie crust, white truffle oil. 16.95

— sweet treats —

Bananas Foster Bread Pudding*
Vanilla custard, candied walnuts, caramelized pineapple warm Bananas Foster sauce, Cascade Mountain coconut pineapple ice cream. 7.95

Fresh Apple-Rhubarb Cobbler
Washington apples, Richter Farms crimson rhubarb, Tillamook vanilla ice cream. 7.95

Donuts
Served with a maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 7.95

Warm Cookies and Cream
Fresh baked Belguim milk & dark chocolate, candied walnuts cookies,Washington bing cherries, Tillamook vanilla ice cream. 7.95

In a hurry and no time for dessert? Warm, fresh baked cookies to go. $1.95 each or 3 for $5. We swear, these are the best cookies you've ever tried.

our partners

COPPER RIVER SEAFOODS *Cordova, Alaska*
DURIS FARMS *Puyallup, Washington*
BORNSTEIN'S SEAFOODS *Bellingham, Washington*
WASHINGTON STATE CREAMERY *Pullman, 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*