ASK ABOUT OUR

gluten free

— AND —

skinnyfin <650

OPTIONS

WildFin
AMERICAN GRILL

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 RED BLEND
WILDFIN OAKED CHARDONNAY
$6

WILDFIN LEMON DROP, CLASSIC MOJITO,
SCRATCH MARGARITA, MOSCOW MULE
$7

HAPPY HOUR APPETIZERS

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

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WildFinGrill

425 970-3757

727 NORTH 10TH STREET, RENTON WA 98057

www.WildFinAmericanGrill.com

GENERAL MANAGER *Les Seligman*

CHEF *Jere Scott*

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 Fresh Rhubarb	5.95
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 Olympia	6.50
Black Raven Coco Jones Porter Redmond	5.95
Airway's Brewing Pre-Flight Pilsner Kent	6.50
Iron Horse Irish Death Ellensburg	6.50
WildFin Red Ale Anchorage	5.95
Dru Bru Kolsch Snoqualmie Pass	6.50
WildFin Beer Sampler WildFin IPA, Blonde, Hefeweizen & Coco Jones Porter	6.50

beer (mostly) by the bottle

Coors Light Golden, Colorado	4.95
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	4.95
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

062317B

something to share

WildFin Appetizer Tower
Garlic prawns, calamari and seafood crostini. 23.95 ***happy hour*** 16.95

Seafood Crostini
Alaskan crab & all natural Oregon bay shrimp, sweet tomato, basil, cilantro, avocado-lime verde, toasted rosemary bread. 11.95 ***happy hour*** 7.95

Simply the Best Calamari
Sliced jalapeño and jalapeño lime aïoli. 13.95 ***happy hour*** 8.95

Cougar Gold Fondue
Alderwood smoked chicken, Washington apples, toasted croutons, asparagus, cambozola, Cougar Gold and WildFin IPA white cheddar fondue. 14.95 ***happy hour*** 8.95

Clams Northwest Style
Clams from Salish Seafoods simply simmered with white wine, butter, garlic and red pepper flakes. 14.95 ***happy hour*** 8.95
Gluten Free Available

Garlic Prawns
Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream. 13.95 ***happy hour*** 8.95

*Warm Brie and Cambozola
Toasted rosemary potato bread, northwest pears, bacon jam, pistachio, balsamic glaze. 8.95 ***happy hour*** 5.95

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

Street Tacos• *Gluten Free Available*
what's your favorite? each 4.95

- 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 *each or* 3 *for* 12.95

No Lettuce Ahi Salad•
Seared rare line caught yellowfin tuna, spring asparagus, green beans, sweet tomato, kalamata olives, English cucumber, Wilcox Farms organic hard cooked egg, basil, garlic aioli. 10.95 ***happy hour*** 6.95

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

Smoked Trout Salad
Alderwood smoked Idaho trout, bacon, arugula, pickled onion, Washington apple, honey vinaigrette, horseradish aioli. 10.95 ***happy hour*** 6.95 *Gluten Free*

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. 17.95

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. 18.95

The "All In" Fish & Chips
Mac & Jacks Amber battered Alaskan true cod, Northwest seafood chowder, apple-cabbage slaw, fries and tartar. 21.95

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. 15.95 *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. 17.95

*Smoke Salmon BLT Salad
Crisp iceberg lettuce, spinach, soft croutons, avocado dressing, bacon, cucumber, avocado and grape tomatoes. 15.95 ***638 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. 18.95 ***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*
Acrobat Pinot Gris	9.95	12.95	30.95
WildFin Chardonnay	8.95	11.95	28.95
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			34.95
The Original's WA	8.95	11.95	28.95
Kendall Jackson CA	9.95	12.95	29.95
Chateau Ste. Michelle *Cold Creek* WA			42.50
Dunham *Shirley Mays* WA			37.50
Woodward Canyon WA			53.50
Cakebread CA			52.95
Sauvignon Blanc			
Hogue WA			24.95
Waterbrook WA	8.95	11.95	27.95
Matthews Cellars WA			33.95
Pinot Gris & Other Whites			
Maryhill Gewurztraminer WA			26.50
Charles Smith Kung Fu Riesling WA	8.95	11.95	27.95
Adelsheim Pinot Gris OR			32.50
King Estate Pinot Gris OR			34.95
Sokol Blosser *Evolution* OR	11.95	15.95	32.95
Seven Hills Pinot Gris WA			33.95
Chateau Ste. Michelle Riesling *Eroica* WA			35.50
"K" Vintners Viognier WA			41.50
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
Seghesio Zinfandel CA			36.50
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
Dunham 3 Legged Red			34.95
Ryan Patrick *Rebel Red* WA			35.95
Alexandria Nicole *Quarry Butte* WA			36.95

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.

Aviation•
Gin, lemon sour, Creme de Violet, Luxardo, Peychauds bitters, egg white. 10.95

Barrel–Aged Manhattan
Tatoosh whiskey, Fee Brothers bitters, a little vermouth and a hint of Benedictine aged in our own oak barrels. 13.95

Mojito
Hand torn mint, fresh lime sour, mint bitters and fine rum. 9.95

Rosemary Lime Cooler
Fresh rosemary, Tanqueray Rangpur gin, cranberry and fresh lime sour. 9.95

Scratch Margaritas
Served straight up with blanco tequila, triple sec, fresh lime sour. 9.95

Lemon Drop
Vodka, limoncello and fresh lemon sour. 9.95

Elderflower Martini
Blue Spirits Ghost gin, St–Germain liqueur and fresh lemon sour. 10.95

Black & Blue Martini
Dry Fly vodka, Wild Roots marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95

Barrel Aged NW Old Fashion
Oola bourbon, orange, Peychaud's bitters, smoked ice. 11.95

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

American Sidecar
Tatoosh Rye, lemon sour, Frangelico, Peychaud's Bitters, allspice. 11.95

Tequila Sparkler
Tequila, fresh lime, Ginger Liqueur, champange. 10.95

Pimms Cup
Pimms, lime, basil, cucumber, gin, Stubborn Agave Vanilla soda. 9.95

Spicy Mezcal Cooler
Vida Mezcal, fresh lime, cilantro, jalapeno, honey water, soda splash. 10.95

Sazarac
John Jacob Rye, brandy, absinthe, Peychauds bitters. 11.95

non–alcoholic beverages

Strawberry Lemonade 4.50

Reed's Original Ginger Brew 4.50

Red Bull (regular or sugar free) 4.50

Crater Lake Root Beer
Portland, Oregon 4.50

San Pellegrino Sparkling Water 4.50

Humm Coconut Lime Kombucha 6.50

Stubborn Soda *Agave Vanilla, Orange Hibiscus* 4.95

sparkling (or not) mocktails

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

Pomegranate Ginger Ale *(The Original Shirley Temple)*
Ginger ale and pomegranate syrup. 4.95

Mojito Free
Fresh lime sour, hand torn mint, splash soda. 5.95

Classic Lime, Raspberry, Huckleberry, Pomegranate

happy hour

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