

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.

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 Strawberry	6.50
WILDFIN IPA Anchorage	6.50
MAC & JACK'S AFRICAN AMBER Redmond	6.95
THREE SKULLS BLOOD ORANGE WIT Pacific	6.95
WILDFIN BLONDE Anchorage	6.50
DRUBRU KOLSCH Snoqualmie	6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	6.50
GEORGETOWN MANNY'S PALE ALE Seattle	6.95
DESCHUTES BLACK BUTTE PORTER Bend	6.95
SUMERIAN BREWING NARCISSISM IPA Woodinville	6.95
IRON HORSE IRISH DEATH Ellensburg	6.95
TWO BEERS PILSNER Seattle	6.95
WILDFIN RED ALE Anchorage	6.50
WILDFIN BEER SAMPLER	6.95

WildFin IPA, Blonde, Hefeweizen and Red Ale.

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden, Colorado	4.95
EVERYBODY'S BREWING LOCAL LAGER White Salmon	5.95
PIKE BREWING NAUGHTY NELLIE GOLDEN ALE Seattle	5.95
RAINIER Somewhere, USA (16oz. can — how else!?)	2.95
CORONA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
SPIRE MOUNTAIN APPLE CIDER Olympia	5.95
SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER Seattle	6.95

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, Crème de Violette, Luxardo, Peychaud's bitters, egg white. 10.95
BARREL AGED MANHATTAN Fremont Mischief Rye 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, Uncle Val's Botanical 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 FASHIONED 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, Champagne. 10.95
PIMM'S CUP Pimm's, lime, basil, cucumber, gin, Stubborn Agave Vanilla soda. 9.95
SPICY MEZCAL COOLER Vida Mezcal, fresh lime, cilantro, jalapeño, honey water, soda splash. 10.95
SAZARAC John Jacob rye, brandy, absinthe, Peychaud's bitters. 11.95
STRAWBERRY FIELDS Gin, Campari, Picha Farms Strawberries, fresh lemon, mint. 10.95

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
POMEGRANATE LEMONADE KOMBUCHA 6.50
STUBBORN SODA 4.95 <i>Agave Vanilla, Black Cherry Tarragon</i>

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 <i>Classic Lime, Raspberry, Huckleberry, Pomegranate</i>

DINNER MENU

July 6th - July 19th

AROUND TOWN

ISSAQUAH FARMERS MARKET-PICKERING BARN

Every Saturday, May-September

SHAKESPEARE ON THE GREEN-ISSAQUAH COMMUNITY CENTER

July 12th

GAS STATION BLUES — HISTORIC SHELL STATION

July 12, 19 and 26th

TASTE OF THE VALLEY-GOOSE AND GANDER FARM

July 28th

"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

	6oz	9oz	bottle
COLUMBIA CREST WA			29.50
BARNARD GRIFFIN WA			30.95
DIVERSIONS WA	8.95	11.95	29.95
KENDALL-JACKSON CA	9.95	12.95	29.95
LONG SHADOWS 9 HATS WA			37.95
CHATEAU STE. MICHELLE COLD CREEK WA			44.50
CAKEBREAD CA			54.95
WOODWARD CANYON WA			56.50

SAUVIGNON BLANC

HOGUE WA			28.95
WATERBROOK WA	8.95	11.95	30.50
MATTHEWS CELLARS WA			35.95

PINOT GRIS & OTHER WHITES

MARYHILL GEWURZTRAMINER WA			30.50
CHARLES SMITH KUNG FU RIESLING WA	8.95	11.95	28.50
ADELSHEIM PINOT GRIS OR			34.50
DUNHAM 4 LEGGED WHITE WA	11.95	15.95	33.95
SEVEN HILLS PINOT GRIS WA			35.95
KING ESTATE PINOT GRIS OR			36.95
SAVIAH THE JACK WHITE WA			37.50
"K" VINTNERS VIOGNIER WA			43.50

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			28.50
ARGYLE BRUT OR			39.50
RUFFINO PROSECCO IT	8.50		29.50

RED WINES

CABERNET SAUVIGNON

DRUMHELLER WA	8.50	11.50	27.50
THE HUNTSMAN WA	10.95	14.95	32.95
CHATEAU STE. MICHELLE INDIAN WELLS WA			36.50
BASEL CELLARS WA			46.95
DUNHAM WA			57.50
VA PIANO WA			59.50
WOODWARD CANYON ARTIST SERIES WA			66.50
CAYMUS CA			87.50
LEONETTI WA			112.95

MERLOT

TWO VINES CA	8.95	11.95	26.95
GENESIS WA			35.50
CHARLES & CHARLES WA	12.95	16.95	37.50
NORTHSTAR WA			42.95
LEONETTI WA			98.95

ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			28.95
CHARLES SMITH BOOM BOOM SYRAH WA			36.50
KESTREL SYRAH WINEMAKER SERIES WA			36.95
LATAH CREEK RESERVE TEMPRANILLO WA			39.50
GORDON ESTATES TEMPRANILLO WA			39.95
SEVEN HILLS MALBEC WA			43.95
KESTREL MALBEC WA			49.95
DUSTED VALLEY WA			53.95
FIDELITAS MALBEC WA			55.95

PINOT NOIR

ARGYLE OR			38.50
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			55.95

RED BLENDS

RADIUS RED WA	8.50	11.50	27.50
NOVELTY HILL RED TABLE WA			30.95
KESTREL LADY IN RED WA	8.95	11.95	28.95
COUGAR CREST DEDICATION WA			35.95
DUNHAM 3 LEGGED RED WA			36.95

STARTERS

WILDFIN APPETIZER TOWER

Garlic prawns, calamari and seafood crostini. 24.95

SEAFOOD CROSTINI

Alaskan crab & all natural Oregon bay shrimp, sweet tomato, basil, cilantro, avocado lime verde, toasted rosemary bread. 11.95

🔥 SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli. 13.95

🔥 COUGAR GOLD CHEDDAR FONDUE

Alderwood smoked chicken, apples, Duris Farms green beans, toasted croutons, Cambozola, WildFin IPA and Cougar Gold white cheddar fondue. 14.95

CLAMS NORTHWEST STYLE

Clams from Salish Seafoods simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 15.95

GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes. 14.95

*WARM BRIE AND CAMBOZOLA

Pistachio crusted brie, fig jam, Washington pears, Smokey Rogue River blue, balsamic glaze, Grand Central Bakery semolina baguette. 12.95

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 aioli, avocado tomatillo salsa & jicama slaw

CARIBBEAN JERK CHICKEN

Jicama slaw, mango mint salsa & pickled onions

SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa

WAGYU BEEF SLIDERS •

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50 each or 3 for 12.95

NO LETTUCE AHI SALAD •

Seared rare line caught yellowfin tuna, edamame, roasted potatoes, sweet tomato, kalamata olives, English cucumber, Wilcox Farms organic hard cooked egg, basil, garlic aioli. 10.95 *Gluten Free*

NORTHWEST SEAFOOD CHOWDER

Corn, fennel, smoked bacon, dry sherry. 7.95

🔥 FRENCH ONION SOUP

Swiss cheese, buttermilk fried onions, Grand Central Bakery semolina baguette. 8.95

DURIS FARMS GREEN BEAN SALAD

Radish, cucumber, quinoa, avocado, pumpkin seeds, lime verde, Wilcox Farms organic poached egg. 7.95 *Gluten Free*

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

GRILLED DURIS FARMS GREEN BEANS

Arugula pesto, macrona almonds, shaved Manchengo cheese, fresh herbs, lemon. 7.95 *Gluten Free*

WILDFIN SALAD

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

BLUE CHEESE SALAD*

Smoky Rogue Creamery blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 8.95 *Gluten Free*

🔥 SUMMER HARVEST SALAD

WILLIE GREENS baby lettuce, PICHA FARMS strawberries, quinoa, onions, chevre, pumpkin seeds, balsamic vinaigrette. 8.95 *Gluten Free*

🔥 MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Cougar Gold white cheddar, Parmesan bread crumb topping. 10.95

JALAPEÑO SKILLET CORN BREAD 5.95

SWEET TREATS

BANANAS FOSTER BREAD PUDDING*

Vanilla custard, candied walnuts, caramelized pineapple, warm bananas Foster sauce, Cascade Mountain coconut pineapple ice cream. 8.50

🔥 FRESH STRAWBERRY-RHUBARB COBBLER

PICHA FARMS strawberries, RICHTER FARMS crimson rhubarb, TILLAMOOK vanilla ice cream. 8.50

DONUTS

Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 8.50

YAKIMA CHERRY SUNDAE

Ranier and Bing Cherry Compote, Angel food cake, Tillamook vanilla ice cream. 8.50

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 8.50

• 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!

FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska. Enjoy a Blue Cheese or WildFin Salad with your choice of dressing for \$5.50.

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.

🔥 FRESH PRINCE WILLIAM SOUND SOCKEYE SALMON • 29.95

ALASKAN HALIBUT • 34.95

Choose your preparation:

🔥 Simply Grilled

Lemon garlic vermouth butter, Columbia Basin roasted marble potato, Duris Farms green beans, baby tomatoes. 636 calories *Gluten Free*

Seared

Roasted beets, horseradish aioli, asparagus, organic pea shoots, lemon chive oil.

PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan breadcrumbs, ancient grain mushroom risotto, fried capers, butter sauce, seafood salsa. 23.95

MIXED SEAFOOD GRILL •

Wild all natural scallops, Pacific white prawns, Alaskan salmon, lemon garlic vermouth butter, avocado basil lime verde, asparagus, baby carrots. 29.95 *Gluten Free*

🔥 ALASKAN SNOW CRAB STUFFED ROASTED COD •

Braised spinach, parmesan, artichokes, red jacket mashed potatoes, chive beurre blanc. 25.95

“ALL IN” FISH AND CHIPS

WildFin Red ale battered Alaskan true cod, Northwest seafood chowder, apple cabbage slaw. 22.95

SHRIMP AND GRITS •

All natural Pacific white prawns, Andouille sausage, tomato, WildFin Blonde ale, smoked Gouda and chipotle grits, sunny side up organic egg. 24.95

GRILLED BONELESS IDAHO TROUT

Cucumber Greek yogurt basil sauce, Duris Farms green beans, mushrooms, red jacket mashed potatoes. 19.95

PRAWN AND SCALLOP SCAMPI

Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, asparagus, garlic, grape tomatoes, lemon. 28.95 *Gluten Free Available*

🔥🔥 SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 16.95 622 calories *Gluten Free Available*

🔥 SEARED AHI SALAD •

Wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, spring radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro. 18.95 638 calories

TODAY'S FRESH CATCH •

Ask your server for today's preparation.

WILDFIN SPECIALTIES

Enjoy a Blue Cheese or WildFin Salad with your choice of dressing for \$5.50.

🔥 GRILLED RIBEYE •

16oz. 28 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, Duris Farms arugula pesto green beans. 31.95 *Gluten Free*

Add your choice of Grilled:

All Natural Scallops 8.95 Pacific White Prawns 8.95 Alaskan Salmon 8.95

PEPPERCORN FLAT IRON STEAK •

28 day aged, sliced thin, sea salt fries, spinach greens, cherry tomatoes. 22.95 *Gluten Free*

🔥 PAN ROASTED CHICKEN BREAST

Columbia Basin roasted marble potato, tomato, red onions, garlic butter, Duris Farms green beans. 19.95 *Gluten Free*

WILDFIN DINNER HOUSE BURGER •

Bacon onion jam, Cambozola, grilled red onion, arugula, Schwartz Bros. brioche bun, french fries, house pickled vegetables. 18.95 *Udi's Gluten Free Bun (add a buck)*

GRILLED RIBEYE SANDWICH •

Toasted French roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 18.95

NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alder wood smoked wild salmon, Alaskan white fish, prawns, fresh spinach, mushroom, roasted red peppers, shaved Parmesan. 23.95

🔥 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. 18.95

GRILLED FLAT IRON WEDGE SALAD •*

Crisp iceberg, smoky Rogue Creamery blue cheese, hickory smoked bacon, green onion, sweet tomato, 28 day aged grilled flat iron steak, balsamic glaze. 19.95 *Gluten Free*

🔥 SMOKED CHICKEN CHOP CHOP SALAD

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 15.95 *Gluten Free*

🔥 WildFin signature item

* contains nuts or nut products

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🔥 skinnyfin items contain fewer than 650 calories