

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 Lemon	6.50
WILDFIN IPA Anchorage	6.50
BREAKSIDE PILSNER Oregon	6.95
LOOWIT SHADOW SHINOBI IPA Vancouver	6.95
WILDFIN BLONDE Anchorage	6.50
IRON HORSE IRISH DEATH Bremerton	6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	6.50
FORTSIDE COUVE A'LICIOUS BROWN ALE Vancouver	6.95
TRAP DOOR ROTATING TAP Vancouver	7.50
54-40 ROTATING TAP Vancouver	6.50
WILDFIN RED ALE Anchorage	6.50
BACKWOODS PECAN PIE PORTER Carson	6.95
PFRIEM WINTER ALE Oregon	6.95
WILDFIN BEER SAMPLER	6.95

WildFin IPA, Blonde, Hefeweizen and Red Ale.

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden, Colorado	4.95
GHOSTFISH GRAPEFRUIT IPA Seattle, WA	6.95
ANTHEM CIDER Salem, OR	5.95
RAINIER Somewhere, USA (16oz. can — how else!?)	2.95
CORONA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
JESTER AND JUDGE PINEAPPLE CIDER Stevenson, WA	6.50
FULL SALE SESSION LAGER Oregon	5.95

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.

HUCKLEBERRY COLLINS Vodka, limoncello, fresh lemon juice, huckleberry. 10.95
BARREL AGED MANHATTAN James Oliver Rye, Fee Brothers bitters, a little vermouth and a hint of Bénédictine aged in our own oak barrels. 13.95
ROSEMARY LIME COOLER Fresh rosemary, Uncle Val's Botanical gin, cranberry, fresh lime and simple syrup. 9.95
🔥 SCRATCH MARGARITAS Served on the rocks with Blanco tequila, triple sec, fresh lime and simple syrup. 9.95
TORONTO Bourbon, Fernet Branca, Cinnamon, Angostura bitters, Green Chartreuse, simple syrup. 10.50
BLACK & BLUE MARTINI Rose City vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95
BARREL AGED NW OLD FASHIONED Burnside bourbon, orange peel, Angostura bitters. 11.95
MOSCOW MULE Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
THE LAST WORD Walter Collective Gin, Luxardo maraschino liqueur, Green Chartreuse, fresh lime and simple syrup. 13.95
RUM FASHIONED Dark rum, Trader Vic's Macadamia Nut liqueur, Amaro Montenegro, Angostura bitters. 11.95
POMEGRANATE CACHACA Cachaca, Spiritopia pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50
SPICY MEZCAL COOLER Vida Mezcal, basil, orange liqueur, house made habanero & jalapeno tincture, fresh lime and simple syrup. 11.95
WILLAMETTE VALLEY SOUR Heritage Elk Rider bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

NON-ALCOHOLIC BEVERAGES

STRAWBERRY LEMONADE 4.50
RED BULL Regular or sugar free. 4.50
CRATER LAKE ROOT BEER Portland, Oregon 4.50
SAN PELLEGRINO SPARKLING WATER 4.50
SEASONAL KOMBUCHA 4.50-6.50
BEDFORDS SODA 4.50 <i>Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer</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

BRUNCH MENU

November 23rd-December 6th

AROUND TOWN

THANKSGIVING WEEKEND BARREL TASTING

Participating Wineries -November 23rd-25th

COMMUNITY TREE LIGHTING-DOWNTOWN VANCOUVER

Esther Short Park-November 23rd

HOLIDAY MARKET

Hilton Vancouver-November 23rd-25th

CHELATCHIE PRAIRIE RAILROAD:CHRISTMAS TREE TRAIN

Saturday & Sunday-Now thru December 9th

WILDFIN WILL BE CLOSED ON CHRISTMAS DAY SO THAT OUR TEAM MEMBERS MAY SPEND TIME WITH FRIENDS AND FAMILY. WE'LL BE OPEN REGULAR HOURS ON DECEMBER 26TH. HAPPY HOLIDAYS FROM ALL OF US AT WILDFIN!

"BARREL TO BAR"

We have found these wonderful Washington and Oregon 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	10.95	14.95	31.95
MARYHILL WINEMAKERS RED BLEND	9.95	12.95	30.95
TERRA BLANCA CABERNET SAUVIGNON	11.95	15.95	32.95

WHITE WINES

CHARDONNAY

	6oz	9oz	bottle
RYAN PATRICK WA			28.95
BARNARD GRIFFIN WA			30.95
ELOUAN OR			32.95
KENDALL-JACKSON CA	9.95	12.95	29.95
LONG SHADOWS NINE HATS WA			38.95
LANGE OR	10.95	14.95	32.95
CAKEBREAD CA			55.95
WOODWARD CANYON WA			56.50

SAUVIGNON BLANC

BARNARD GRIFFIN WA	9.95	12.95	30.95
EOLA OR			28.50
MATTHEWS CELLARS WA			38.95

PINOT GRIS

ADELSHEIM PINOT GRIS OR			35.95
CRISTOM OR			38.95
KESTREL WA			29.95
KING ESTATE PINOT GRIS OR			36.95
BENTON LANE OR			43.50
DAVID HILL PINOT GRIS OR	11.50	15.50	31.95

ROSE

CASASMITH VINO ROSE WA	8.95	11.95	27.95
A-Z OR			35.95
DOMAINE SERENE OR			47.95

OTHER WHITES

CHARLES SMITH KUNG FU RIESLING WA	8.95	11.95	27.95
MARYHILL GEWURZTRAMINER WA			30.50
BURNT BRIDGE SEMILLON WA	11.95	15.95	31.95
L'ECOLE CHENIN BLANC WA			35.95
K VITNERS VIOGNIER WA			43.50

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			28.50
ARGYLE BRUT OR			41.50
RUFFINO PROSECCO IT	8.50		27.95
HOWLIN OWL DRY BRUT ROSE WA			38.50

RED WINES

CABERNET SAUVIGNON

DRUMHELLER WA	8.95	11.95	27.95
DISRUPTION WA	10.95	14.95	32.95
CHATEAU STE. MICHELLE INDIAN WELLS WA			36.95
RODNEY STRONG ESTATE CA			38.95
WALLA WALLA VINTERS WA			53.95
VA PIANO WA			58.95
WOODWARD CANYON ARTIST SERIES WA			66.95
JORDAN CA			71.95
LEONETTI WA			120.95

PINOT NOIR

DUCK POND OR	9.95	12.95	29.95
DAVID HILL OR	12.95	16.95	31.95
JOSH CELLARS OR			39.95
PONZI OR			43.95
CHRISTOM MT. JEFFERSON OR			47.95
ADELSHEIM "BREAKING GROUND" OR			59.95
DOMAIN SERENE OR			71.95
ARGYLE OR			40.95
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			56.95

RED BLENDS

RADIUS RED WA			27.95
BURNT BRIDGE COUVE CUYEE WA			44.50
COUGAR CREST WA			37.95
DUNHAM 3 LEGGED RED WA			36.95
APOLLONIE "SOLEGGIO" OR			47.95
L'ECOLE FERGUSON WA			84.50

OTHER REDS

ALEXANDRIA NICOLE JET BLACK SYRAH WA			37.95
BASEL CELLARS MERLOT WA	10.95	14.95	30.95
WOODWARD CANYON WA			62.95
LEONETTI WA			105.95
POWERS SYRAH WA	9.95	12.95	29.95
L'ECOLE SYRAH WA			37.95
NORTH BY NORTHWEST SYRAH WA			57.95
LATAH CREEK RESERVE TEMPRANILLO WA			39.50
GORDON ESTATES TEMPRANILLO WA			39.95
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95
TERRA BLANCA MALBEC WA	9.95	12.95	29.95
SAVIAH MALBEC WA			46.95
THURSTON WOLFE ZINFANDEL WA			36.95
SEVEN FALLS ZINFANDEL WA			46.95
ROMBAUER ZINFANDEL CA			53.95

BLOODY MARY BAR

Craft your own creation from our selection of pickled goodies, housemade garnishes, fresh vegetables and over 15 varieties of hot sauce ranging from the mild to the mildly insane.

7.95

THE MIXES

House Recipe
Extra Horseradish
Secret Ingredient Mix

THE BOOZE

Heritage Bacon Vodka
Dry Fly Vodka
Stoli Citros
Absolut Peppar
Crater Lake Gin
Cazadores Blanco Tequila

THE SALTS

Spicy
Bacon Salt
Regular

WEEKEND LIBATIONS

ORANGE JUICE

Small, 2.95 Large, 4.50

MIMOSA

5.95

STARTERS

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

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

FALL HARVEST SALAD

BABY GREENS, shaved brussel sprouts, WASHINGTON apple, maple-honey roasted sweet potato, pumpkin seeds, onions, champagne vinaigrette. 8.95 *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*

GARDEN SALAD

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

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 & onions

SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa

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 APPLE-CARAMEL COBBLER

Washington apples, salted caramel ice cream. 8.50

DONUTS

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

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 8.50

BRUNCH PLATES

All brunch plates are offered with complimentary housemade scones and a special treat from our Chef.

THE CLASSIC•

Three Wilcox Family Farms eggs any style, hickory smoked bacon and breakfast sausage, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits, English muffin. 13.95 *Gluten Free Available*

BREAD PUDDING FRENCH TOAST*

Vanilla custard, caramelized pineapple, maple butter, warm banana foster sauce. 11.95

NORTHWEST SEAFOOD SCRAMBLE

Three fresh eggs, house smoked sockeye salmon, Alaskan crab, all natural Oregon shrimp, hollandaise, chives, served over biscuits, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 15.95

TRADITIONAL EGGS BENEDICT•

English muffin, breakfast ham, Wilcox Family Farms poached eggs, hollandaise, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 13.95

GARDEN FRITTATA

Wilcox Family Farms eggs, fresh spinach, avocado, roasted tomato, basil, mushrooms, bean sprouts, edamame, cucumber Greek yogurt coulis, avocado tomatillo salsa with WildFin brunch potatoes. 11.95 *Gluten Free Available*

CHICKEN FRIED CHICKEN

Double dipped buttermilk fried chicken, andouille sausage gravy, hickory smoked bacon, Tillamook cheddar, smoked Gouda and chipotle grits, buttermilk biscuits, Wilcox sunny-side up egg. 14.95

BREAKFAST TACOS

Chorizo, scrambled Wilcox eggs, refried black beans, jalapeño aioli, avocado tomatillo salsa, cilantro. 12.95 *Gluten Free Available*

LUNCH PLATES

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

FISH AND CHIPS

Wild Alaskan true cod hand dipped in WildFin Red ale batter and served with Washington apple and jicama slaw and fries. 16.95

FLASH SEARED CAJUN FISH TACOS•

Corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa, crunchy jicama slaw. 15.95 613 calories *Gluten Free Available*

GRILLED ALASKAN SOCKEYE SALMON•

Lemon garlic vermouth butter, Columbia Basin roasted marble potato, broccolini, baby tomatoes, avocado lime verde. 22.95 636 calories *Gluten Free*

SMOKED SALMON BLT SALAD

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

CHEDDAR BURGER•

Hand formed Washington Double R Ranch beef, Grand Central Bakery brioche bun, Wildfin signature sauce, fries. 13.95 *smoky bacon, add 1.00 Gluten Free Available Udi's Gluten Free Bun (add a buck)*

SMOKED CHICKEN CLUB

Marinated tomato, avocado, bacon, crisp iceberg lettuce, basil cucumber yogurt mayo, Grand Central Bakery brioche, smoked potato salad with andouille and blue cheese vinaigrette. 12.95

YELLOWFIN TUNA•

Wild line caught Ahi, wasabi ginger aioli, Grand Central Bakery brioche bun, daikon cucumber napa slaw. 15.95

FRENCH DIP

Thin shaved Snake River Farms Wagyu beef, herb butter, toasted roll, au jus, fries. 15.95 *with smoked provolone and caramelized onions, add 1.00*

NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alder smoked wild salmon, white fish, prawns, spinach, mushroom, roasted red peppers, shaved Parmesan. 17.95

CHILI PRAWN MAC & CHEESE

Corkscrew pasta, lobster cream sauce, chili smoked all natural Pacific white prawns, crisp bacon, Face Rock white cheddar, Parmesan bread crumb topping. 18.95

SMOKED CHICKEN CHOP CHOP SALAD

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

LUNCH COMBINATIONS

Choose your favorite two items for \$13.95.

HALF A SANDWICH

Wagyu French Dip
Ahi Sandwich

Smoked Chicken Club
Fish Tacos

GREEN STUFF

Blue Cheese
Garden Salad

Harvest Salad

FROM THE KETTLE

Northwest Seafood Chowder

Classic French Onion (*add a buck*)

GENERAL MANAGER Karla Connelly CHEF Ainoy Vongsy

 WildFin signature item

* contains nuts or nut products

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 skinnyfin items contain fewer than 650 calories

• 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!