

## 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.*

<b>WILDFIN SHANDY</b> Lemon	6.50
<b>WILDFIN IPA</b> Anchorage	6.50
<b>BREAKSIDE PILSNER</b> Oregon	6.95
<b>LOOWIT SHADOW SHINOBI IPA</b> Vancouver	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>IRON HORSE IRISH DEATH</b> Bremerton	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>BROTHERS CASCADIA BOLD AS LOVE IPA</b> Vancouver	6.95
<b>ROTATING LOCAL SEASONAL TAP</b> Vancouver	6.95
<b>54-40 ROTATING TAP</b> Vancouver	6.50
<b>WILDFIN RED ALE</b> Anchorage	6.50
<b>BACKWOODS PECAN PIE PORTER</b> Carson	6.95
<b>PFRIEM WINTER ALE</b> Oregon	6.95
<b>WILDFIN BEER SAMPLER</b> WildFin IPA, Blonde, Hefeweizen and Red Ale.	6.95

## BEER (MOSTLY) BY THE BOTTLE

<b>COORS LIGHT</b> Golden, Colorado	4.95
<b>GHOSTFISH GRAPEFRUIT IPA</b> Seattle, WA	6.95
<b>ANTHEM CIDER</b> Salem, OR	5.95
<b>RAINIER</b> Somewhere, USA (16oz. can – how else!?)	2.95
<b>CORONA</b> Somewhere, Mexico	5.95
<b>KALIBER NON-ALCOHOL</b> Dublin, Ireland	4.95
<b>JESTER AND JUDGE PINEAPPLE CIDER</b> Stevenson, WA	6.50
<b>FULL SAIL SESSIONS LAGER</b> Hood River, OR	6.95
<b>TRAP DOOR GLOED UP HAZY IPA</b> Vancouver, WA	6.95

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 BEERS, YES, ALL OF THEM!**

4.

**WILDFIN BARREL AGED RED BLEND  
WILDFIN OAKED CHARDONNAY**

6.

**HUCKLEBERRY COLLINS,  
SCRATCH MARGARITA, MOSCOW MULE**

7.

**HAPPY HOUR APPETIZERS**

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



### SMART CATCH

*WildFin is proud to partner with Smart Catch.*

*Smart Catch is the James Beard Foundation's sustainable seafood pilot program created with chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. The program provides support to our chefs and gives consumers a simple way to identify and support restaurants that serve seafood fished or farmed in environmentally responsible ways.*



# STARTERS / HAPPY HOUR

## WILDFIN APPETIZER TOWER

Garlic prawns, calamari and seafood crostini. 17.95

## SEAFOOD CROSTINI

Alaskan crab & all natural Oregon bay shrimp, sweet tomato, basil, cilantro, avocado lime verde, toasted rosemary bread. 7.95

## 🔥 SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli. 8.95

## 🔥 FACE ROCK CHEDDAR FONDUE

Alderwood smoked chicken, apples, broccolini, toasted croutons, Cambozola, WildFin IPA and Face Rock white cheddar. 8.95

## CLAMS NORTHWEST STYLE

Washington manila clams simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 8.95

## GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes. 8.95

## \*WARM BRIE AND CAMBOZOLA

Pistachio crusted brie, fig jam, Washington pears, Smokey Rogue River blue, balsamic glaze, Grand Central Bakery semolina baguette. 8.95

## 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. 6.95 *Gluten Free*



• 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!

# 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
LONG SHADOWS FEATHER WA			72.50

## 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 CUVÉE 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
THURSTON WOLFE ZINFANDEL WA			36.95
SEVEN FALLS ZINFANDEL WA			46.95
ROMBAUER ZINFANDEL CA			53.95

# "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
<b>ACROBAT PINOT GRIS</b>	9.95	12.95	30.95
<b>WILDFIN CHARDONNAY</b>	8.95	11.95	28.95
<b>WILDFIN RED BLEND</b>	8.95	11.95	28.95
<b>WINES BY JOE PINOT NOIR</b>	10.95	14.95	31.95
<b>MARYHILL WINEMAKERS RED BLEND</b>	9.95	12.95	30.95
<b>TERRA BLANCA CABERNET SAUVIGNON</b>	11.95	15.95	32.95

## WHITE WINES

### CHARDONNAY

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

### SAUVIGNON BLANC

<b>BARNARD GRIFFIN WA</b>	9.95	12.95	30.95
<b>EOLA OR</b>			28.50
<b>MATTHEWS CELLARS WA</b>			38.95

### PINOT GRIS

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

### ROSE

<b>CASASMITH VINO ROSE WA</b>	8.95	11.95	27.95
<b>A-Z OR</b>			35.95
<b>DOMAINE SERENE OR</b>			47.95

### OTHER WHITES

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

## SPARKLING

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

## 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

### RUBY CAIPIRINHA

Cachaca, 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

## 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

# SOMETHING TO SHARE

## WILDFIN APPETIZER TOWER

Garlic prawns, calamari and seafood crostini. 24.95

## FRESH SHUCKED OYSTERS

Served on the half shell with cucumber ginger mignonette and spicy cocktail. Ask about today's local selection \$3.50 each. *Gluten Free*

## 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

## FACE ROCK CHEDDAR FONDUE

Alderwood smoked chicken, apples, broccolini, toasted croutons, Cambozola, WildFin IPA and Face Rock white cheddar fondue. 14.95

## CLAMS NORTHWEST STYLE

Washington manila clams 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 SLIDER •

Snake River Farms Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50

## NO LETTUCE AHI SALAD •

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

## JALAPEÑO SKILLET CORN BREAD 5.95

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# CASUAL FARE

## WILDFIN DINNER HOUSE BURGER •

Bacon onion jam, Cambozola, grilled red onion, arugula, Grand Central Bakery brioche bun, house pickled vegetables, french fries or smoked potato salad with andouille and blue cheese vinaigrette. 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

## “ALL IN” FISH AND CHIPS

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

## GRILLED RIBEYE •

16oz. 28 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, brussel sprouts. 31.95 *Gluten Free*

*Add your choice of Grilled:*

**All Natural Scallops** 8.95 **Pacific White Prawns** 8.95 **Alaskan Salmon** 8.95

## FISH TACOS

Wild Alaskan white fish dusted with Cajun seasonings and flash seared. Served with corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa and crunchy jicama slaw. 15.95 *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, Face Rock white cheddar, Parmesan bread crumb topping. 18.95

## 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

# 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

*Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer*

**GENERAL MANAGER** Karla Connelly **CHEF** Ainoy Vongsy

 *WildFin signature item* \* contains nuts or nut products

 *skinnyfin items contain fewer than 650 calories*