

## 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> Blackberry	6.50
<b>WILDFIN IPA</b> Anchorage	6.50
<b>MAC &amp; JACK'S AFRICAN AMBER</b> Redmond	6.95
<b>ICICLE BREWING DARK PERSUASION</b> Leavenworth	7.50
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>ROTATING DRU BRU TAP</b> Snoqualmie Pass	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>GEORGETOWN MANNY'S PALE ALE</b> Seattle	6.95
<b>BLACK RAVEN TAP</b> Redmond	6.95
<b>SUMERIAN BREWING NARCISSISM IPA</b> Woodinville	6.95
<b>IRON HORSE IRISH DEATH</b> Ellensburg	6.95
<b>TWO BEERS IPA</b> Seattle	6.95
<b>WILDFIN RED ALE</b> Anchorage	6.50
<b>WILDFIN BEER SAMPLER</b>	6.95

WildFin IPA, Blonde, Hefeweizen and Red Ale.

## BEER (MOSTLY) BY THE BOTTLE

<b>COORS LIGHT</b> Golden, Colorado	4.95
<b>EVERYBODY'S BREWING LOCAL LAGER</b> White Salmon	5.95
<b>PIKE BREWING NAUGHTY NELLIE GOLDEN ALE</b> Seattle	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>SPIRE MOUNTAIN APPLE CIDER</b> Olympia	5.95
<b>SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER</b> 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.*

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

## NON-ALCOHOLIC BEVERAGES

<b>STRAWBERRY LEMONADE</b> 4.50
<b>REED'S ORIGINAL GINGER BREW</b> 4.50
<b>RED BULL</b> Regular or sugar free. 4.50
<b>CRATER LAKE ROOT BEER</b> Portland, Oregon 4.50
<b>SAN PELLEGRINO SPARKLING WATER</b> 4.50
<b>POMEGRANATE LEMONADE KOMBUCHA</b> 6.50
<b>STUBBORN SODA</b> 4.95 <i>Agave Vanilla, Black Cherry Tarragon</i>

## SPARKLING (OR NOT) MOCKTAILS

<b>BLACKBERRY BASIL LEMONADE</b> Lemonade, Washington blackberries and fresh basil. 4.95
<b>POMEGRANATE GINGER ALE (THE ORIGINAL SHIRLEY TEMPLE)</b> Ginger ale and pomegranate syrup. 4.95
<b>MOJITO FREE</b> Fresh lime sour, hand torn mint, splash soda. 5.95 <i>Classic Lime, Raspberry, Huckleberry, Pomegranate</i>

## BRUNCH MENU

*January 4th-January 17th*

### AROUND TOWN

#### I DO! I DO! A MUSICAL MARRIAGE -FRANCIS J. GAUDETTE THEATRE

*January 17th-February 24th*

#### ISSAQUAH BOYS BASKETBALL

*Issaquah vs. Bothell-January 4th*

#### SEATTLE SEAHAWKS VS.DALLAS COYBOYS

*January 5th*

#### ISSAQUAH MAYOR'S LUNCHEON

*Pickering Barn-January 10th*

#### ISSAQUAH BLOOD DRIVE-PINT FOR A PINT

*Wildfin American Grill Parking Lot-January 15th*

## "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
<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>	9.95	12.95	30.95
<b>ALEXANDRIA NICOLE BOHEMIAN BLEND</b>	10.95	14.95	31.95
<b>TERRA BLANCA CABERNET SAUVIGNON</b>	11.95	15.95	32.95

## WHITE WINES

### CHARDONNAY

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

### SAUVIGNON BLANC

<b>HOGUE WA</b>			28.95
<b>WATERBROOK WA</b>	8.95	11.95	28.50
<b>MATTHEWS CELLARS WA</b>			35.95

### PINOT GRIS & OTHER WHITES

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

## SPARKLING

<b>DOMAINE STE. MICHELLE BRUT WA</b>			28.50
<b>ARGYLE BRUT OR</b>			39.50
<b>RUFFINO PROSECCO IT</b>	8.50		29.50

## RED WINES

### CABERNET SAUVIGNON

<b>DRUMHELLER WA</b>	8.50	11.50	27.50
<b>THE HUNTSMAN WA</b>	10.95	14.95	32.95
<b>CHATEAU STE. MICHELLE INDIAN WELLS WA</b>			36.50
<b>BASEL CELLARS WA</b>			46.95
<b>DUNHAM WA</b>			57.50
<b>VA PIANO WA</b>			59.50
<b>WOODWARD CANYON ARTIST SERIES WA</b>			66.50
<b>JORDAN CA</b>			71.50
<b>LONGSHADOWS WA</b>			72.50

### MERLOT

<b>TWO VINES CA</b>	8.95	11.95	26.95
<b>GENESIS WA</b>			35.50
<b>CHARLES &amp; CHARLES WA</b>	12.95	16.95	37.50
<b>NORTHSTAR WA</b>			42.95
<b>LEONETTI WA</b>			98.95

### ZINFANDEL, MALBEC & SYRAH

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

### PINOT NOIR

<b>ARGYLE OR</b>			38.50
<b>PENNER-ASH OR</b>			55.95
<b>DOMAINE DROUHIN OR</b>			55.95

### RED BLENDS

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

# 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 Smoky 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, quinoa, 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 lime verde, avocado tomatillo salsa & jicama slaw

### CARIBBEAN JERK CHICKEN

Jalapeño aioli, mango mint salsa, pickled onions & jicama slaw,

### SMOKY CHIPOTLE WAGYU BEEF

Jalapeño aioli, avocado lime verde, avocado tomatillo salsa & jicama slaw

# 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

## COCONUT CREAM PIE

Rich and creamy coconut custard, caramelized pineapple, toasted coconut vanilla cream, rum caramel sauce and macadamia nut. 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!

# 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 *Gluten Free Available*

## GRILLED ALASKAN SOCKEYE SALMON•

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

## SMOKED SALMON BLT SALAD

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

## CHEDDAR BURGER•

Hand formed Washington Double R Ranch beef, handmade brioche bun, WildFin signature sauce, fries. 13.95 *Gluten Free Available* with smoky bacon, add 1.95 *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 SANDWICH•

Wild line caught Ahi, wasabi ginger aioli, Schwartz Brothers Brioche, daikon cucumber napa slaw. 15.95

## FRENCH DIP

Thin shaved Sanke 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 Creamery 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 Breanna Warren-Seko CHEF Jacob Keil

WildFin signature item

\* contains nuts or nut products

010419B

skinnyfin items contain fewer than 650 calories