

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 Blackberry	6.50
WILDFIN IPA Anchorage	6.50
MAC & JACK'S AFRICAN AMBER Redmond	6.95
ROTATING ENGINE HOUSE NO. 9 Tacoma	6.95
WILDFIN BLONDE Anchorage	6.50
7 SEAS RUDE PARROT IPA Gig Harbor	6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	6.50
GEORGETOWN MANNY'S PALE ALE Seattle	6.95
SILVER CITY ZIGGY ZOGGY Silverdale	6.95
BACKWOODS PECAN PIE PORTER Carson	6.95
IRON HORSE IRISH DEATH Ellensburg	6.95
PIKE PLACE KILT LIFTER SCOTCH ALE 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
DOS EQUIS 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.

HUCKLEBERRY COLLINS Vodka, limoncello, fresh lemon juice, huckleberry. 10.95
BARREL AGED MANHATTAN Fremont Mischief Rye whiskey, 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 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, Angostura bitters, simple syrup. 11.95
MOSCOW MULE Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
THE LAST WORD Cadee intrigue 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
COLUMBIA 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
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
COCONUT LIME 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

January 4th-January 17th

AROUND TOWN

THE INDIGO FROZEN FOUNTAIN ICE RINK

Point Ruston-November 14th-February 2nd

SEATTLE SEAHAWKS VS. DALLAS COYBOYS

January 5th

ZOOLIGHTS

Point Defiance Zoo-Last day January 6th!

LEWIS BLACK: THE JOKES ON US TOUR

Pantages Theater-January 12th

"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
RYAN PATRICK NAKED WA			28.95
COLUMBIA CREST WA			29.50
BARNARD GRIFFIN WA			30.95
COCOBOLO 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
BOUDREAUX CELLARS WA			55.50
WOODWARD CANYON WA			56.50

SAUVIGNON BLANC

HOGUE WA			28.95
WATERBROOK WA	8.95	11.95	28.50
BARNARD GRIFFIN FUMÉ WA			30.95
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
NINE HATS RIESLING WA			27.50
CSM EROICA RIESLING WA			32.50
ADELSHEIM PINOT GRIS OR			34.50
DUNHAM 4 LEGGED WHITE WA	11.95	15.95	33.95
KING ESTATE PINOT GRIS OR			36.95
SAVIAH THE JACK WHITE WA			37.50
"K" VINTNERS VIOGNIER WA			43.50
SOKOL BLOSSER EVOLUTION OR			34.95
SUNKEN CELLARS ALBARINO WA	11.50	15.50	33.50

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			28.50
MOUNTAIN DOME BRUT WA			30.95
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
REININGER WA			46.50
BASEL CELLARS WA			34.95
DUNHAM WA			57.50
VA PIANO WA			59.50
FIDELITAS WA			62.95
WOODWARD CANYON ARTIST SERIES WA			66.50
SLEIGHT OF HAND THE ILLUSIONIST WA			68.50
JORDAN WA			71.50
LONG SHADOWS WA			72.50
LEONETTI WA			112.95

MERLOT

COLOMBIA CREST TWO VINES WA	8.95	11.95	28.95
GENESIS WA			35.50
CHARLES & CHARLES WA	12.95	16.95	37.50
NORTHSTAR WA			42.95
WOODWARD CANYON WA			62.95
LEONETTI WA			98.95

ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			28.95
SAVIAH MALBEC WA			35.95
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
FROG'S LEAP ZINFANDEL CA			45.95
KESTREL MALBEC WA			49.95
ROMBAUER ZINFANDEL CA			50.95
DUSTED VALLEY WA			53.95
FIDELITAS MALBEC WA			55.95

PINOT NOIR

ARGYLE OR			38.50
PONZI OR			43.95
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			55.95
DOMAINE SERENE OR			58.95

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
TOWNSEND T3 WA			57.50
BASEL CELLARS MERRIMENT WA			62.95
DEN HOED MARIE'S VIEW BORDEAUX WA			69.95
KESTREL CABERNET FRANC WA			50.95

STARTERS

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

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 •

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

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*

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

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

ROASTED BRUSSEL SPROUTS

Bacon, honey-lime glaze. 5.95 *Gluten Free*

GARDEN 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*

🔥 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*

🔥 MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Face Rock Creamery 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 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

FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska. Enjoy a Blue Cheese or Garden 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.

🔥 ALASKAN SOCKEYE SALMON • 28.95

ALASKAN HALIBUT • 34.95

Choose your preparation:

🔥 Simply Grilled

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

Seared

Salt block seared, Brussel sprouts, honey-maple roasted sweet potato, honey-lime glaze. *Gluten Free*

PARMESAN CRUSTED SOLE

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

MIXED SEAFOOD GRILL •

Wild all natural scallops, Pacific white prawns, Alaskan salmon, lemon garlic vermouth butter, avocado basil lime verde, brussel sprouts, 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, broccolini, mushrooms, Columbia Basin roasted marble potato. 19.95 *Gluten Free*

PRAWN AND SCALLOP SCAMPI

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

DIVER SCALLOPS*

Pan seared fresh scallops, cauliflower puree, brown butter fall vegetables, herbed bread crumbs. 32.95

🔥🔥 SMOKED SALMON BLT SALAD

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

TODAY'S FRESH CATCH •

Ask your server for today's preparation.

WILDFIN SPECIALTIES

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

🔥 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

PEPPERCORN FLAT IRON STEAK •

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

WILDFIN DINNER HOUSE BURGER •

Bacon onion jam, Cambozola, grilled red onion, arugula, Schwartz Bros. 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

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, Face Rockwhite 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*

GENERAL MANAGER Thomas Day CHEF Jere Scott