

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
BROTHERS CASCADIA BOLD AS LOVE IPA Vancouver	6.95
ROTATING LOCAL SEASONAL TAP Vancouver	6.95
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 SAIL SESSIONS LAGER Hood River, OR	6.95
TRAP DOOR GLOED UP HAZY IPA Vancouver, WA	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 James Oliver Rye, Fee Brothers bitters, a little vermouh 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

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

DINNER MENU

January 4th-January 17th

AROUND TOWN

MONSTERS DANCE

Hilton Vancouver-January 4th-6th

RESOLUTION RUN

Gardener Center-January 6th

SCIENCE ON TAP

Kiggins Theatre-Monthly on the 2nd Wednesday

ELTON JOHN:FAREWELL YELLOW BRICK ROAD

Moda Center-January 12th

"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
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

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. 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 SLIDERS •

Snake River Farms 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 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

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, champagne vinaigrette. 8.95 *Gluten Free*

🔥 MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 10.95

JALAPEÑO SKILLET CORN BREAD 5.95

ROASTED BRUSSEL SPROUTS

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

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. 636 calories *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 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. 16.95 622 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 Garden Salad with your choice of dressing for \$5.50.

🔥 GRILLED RIBEYE •

16oz. 28 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, roasted 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, 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

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 Rock 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*

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!