

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
ICICLE BREWING DARK PERSUASION Leavenworth	7.50
WILDFIN BLONDE Anchorage	6.50
ROTATING DRU BRU TAP Snoqualmie Pass	6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	6.50
GEORGETOWN MANNY'S PALE ALE Seattle	6.95
BLACK RAVEN TAP Redmond	6.95
SUMERIAN BREWING NARCISSISM IPA Woodinville	6.95
IRON HORSE IRISH DEATH Ellensburg	6.95
TWO BEERS IPA 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
CORONA 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
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>

LUNCH 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
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
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
WOODWARD CANYON WA			56.50

SAUVIGNON BLANC

HOGUE WA			28.95
WATERBROOK WA	8.95	11.95	28.50
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
ADELSHEIM PINOT GRIS OR			34.50
DUNHAM 4 LEGGED WHITE WA	11.95	15.95	33.95
SEVEN HILLS PINOT GRIS WA			35.95
KING ESTATE PINOT GRIS OR			36.95
SAVIAH THE JACK WHITE WA			37.50
"K" VINTNERS VIOGNIER WA			43.50

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			28.50
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
BASEL CELLARS WA			46.95
DUNHAM WA			57.50
VA PIANO WA			59.50
WOODWARD CANYON ARTIST SERIES WA			66.50
JORDAN CA			71.50
LONGSHADOWS WA			72.50

MERLOT

TWO VINES CA	8.95	11.95	26.95
GENESIS WA			35.50
CHARLES & CHARLES WA	12.95	16.95	37.50
NORTHSTAR WA			42.95
LEONETTI WA			98.95

ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			28.95
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
DUSTED VALLEY WA			53.95
FIDELITAS MALBEC WA			55.95

PINOT NOIR

ARGYLE OR			38.50
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			55.95

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

STARTERS

WILDFIN APPETIZER TOWER

Garlic prawns, calamari and seafood crostini. 24.95

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 Creamery 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, Smoky 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 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

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

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*

LUNCH COMBINATIONS

Choose your favorite two items for \$13.95.

HALF A SANDWICH

Wagyu Beef 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)*

WILDFIN SPECIALTIES

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

PEPPERCORN FLAT IRON STEAK •

28 day aged, sliced thin, sea salt fries, spinach greens, cherry tomatoes. 19.95 *Gluten Free*

🔥 PAN ROASTED CHICKEN BREAST

Columbia Basin roasted marble potato, tomato, red onions, garlic butter, brussel sprouts. 18.95 *Gluten Free*

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

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. 17.95 *Gluten Free*

🔥 SMOKED CHICKEN CHOP CHOP SALAD

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

🔥 *WildFin signature item*

*contains nuts or nut products

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🔥 *skinnyfin items contain fewer than 650 calories*

SANDWICHES

YELLOWFIN TUNA SANDWICH •

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

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)*

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*

DOUBLE DIPPED FRIED BUTTERMILK CHICKEN BREAST

Pickled jalapeño slaw, honey, Tillamook cheddar, crisp bacon, handmade brioche bun, fries. 14.95

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

GRILLED RIBEYE SANDWICH •

Toasted French roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 18.95

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.

🔥 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*

PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan breadcrumbs, ancient grain mushroom risotto, fried capers, butter sauce. 16.95

🔥 SEARED ALASKAN SOCKEYE SALMON •

Salt block seared, Brussel sprouts, honey-maple roasted sweet potato, honey-lime glaze. 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. 17.95

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*

IDAHO TROUT

Cucumber Greek yogurt basil sauce, broccolini, mushrooms, Columbia Basin roasted marble potato. 16.95 *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*

🔥🔥 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

SIDES

🔥 MAC & CHEESE

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

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

JALAPEÑO SKILLET CORN BREAD 5.95

ROASTED BRUSSEL SPROUTS

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

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

GENERAL MANAGER Breanna Warren-Seko CHEF Jacob Keil

*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!