

## 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>ROTATING ENGINE HOUSE NO. 9</b> Tacoma	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>7 SEAS RUDE PARROT IPA</b> Gig Harbor	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>GEORGETOWN MANNY'S PALE ALE</b> Seattle	6.95
<b>SILVER CITY ZIGGY ZOGGY</b> Silverdale	6.95
<b>BACKWOODS PECAN PIE PORTER</b> Carson	6.95
<b>IRON HORSE IRISH DEATH</b> Ellensburg	6.95
<b>PIKE PLACE KILT LIFTER SCOTCH ALE</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>DOS EQUIS</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>COCONUT LIME 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>

## LUNCH 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
<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>RYAN PATRICK NAKED WA</b>			28.95
<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>BOUDREAUX CELLARS WA</b>			55.50
<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>BARNARD GRIFFIN FUMÉ WA</b>			30.95
<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>NINE HATS RIESLING WA</b>			27.50
<b>CSM EROICA RIESLING WA</b>			32.50
<b>ADELSHEIM PINOT GRIS OR</b>			34.50
<b>DUNHAM 4 LEGGED WHITE WA</b>	11.95	15.95	33.95
<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
<b>SOKOL BLOSSER EVOLUTION OR</b>			34.95
<b>SUNKEN CELLARS ALBARINO WA</b>	11.50	15.50	33.50

## SPARKLING

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

### MERLOT

<b>COLUMBIA CREST TWO VINES WA</b>	8.95	11.95	28.95
<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>WOODWARD CANYON WA</b>			62.95
<b>LEONETTI WA</b>			98.95

### ZINFANDEL, MALBEC & SYRAH

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

### PINOT NOIR

<b>ARGYLE OR</b>			38.50
<b>PONZI OR</b>			43.95
<b>PENNER-ASH OR</b>			55.95
<b>DOMAINE DROUHIN OR</b>			55.95
<b>DOMAINE SERENE OR</b>			58.95

### 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
<b>TOWNSEND T3 WA</b>			57.50
<b>BASEL CELLARS MERRIMENT WA</b>			62.95
<b>DEN HOED MARIE'S VIEW BORDEAUX WA</b>			69.95
<b>KESTREL CABERNET FRANC WA</b>			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, Face Rock Creamery and WildFin IPA 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 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

## 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*

## 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 *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 *Gluten Free*

## 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 *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 *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

# SIDES

## 🔥 MAC & CHEESE

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

## JALAPEÑO SKILLET CORN BREAD 5.95

## ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

## 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

## CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 8.50

GENERAL MANAGER Thomas Day CHEF Jere Scott

• *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!*