

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.

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|---|------|
| 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

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|---|------|
| 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.

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| 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

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| 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 |

Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer

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 |

LUNCH 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-Monhtly 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, 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 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, 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 WildFin 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 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, Grand Central Bakery brioche bun, daikon cucumber napa slaw. 15.95

CHEDDAR BURGER •

Hand formed Washington Double R Ranch beef, Grand Central Bakery brioche bun, Wildfin signature sauce, fries. 13.95 *smoky bacon, add 1.00 Gluten Free Available 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 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 Karla Connolly CHEF Ainoy Vongsy

• *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!*