

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

## DINNER MENU

*March 1st -March 14th*

### AROUND TOWN

#### THE CURIOUS INCIDENT OF THE DOG IN THE NIGHT-TIME

##### FRANCIS J. GAUDETTE THEATRE

*March 14th-April 21st*

#### WINE AND ART ISSAQUAH-HISTORIC SHELL STATION

*March 2nd*

#### FRESH FLOWER MARKET-HISTORIC SHELL STATION

*March 30th*

## "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>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>WOODWARD CANYON WA</b>			56.50

### SAUVIGNON BLANC

<b>HOGUE WA</b>			28.95
<b>WATERBROOK WA</b>	8.95	11.95	30.50
<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>ADELSHEIM PINOT GRIS OR</b>			34.50
<b>DUNHAM 4 LEGGED WHITE WA</b>	11.95	15.95	33.95
<b>SEVEN HILLS PINOT GRIS WA</b>			35.95
<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

## SPARKLING

<b>DOMAINE STE. MICHELLE BRUT WA</b>			28.50
<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>BASEL CELLARS WA</b>			46.95
<b>DUNHAM WA</b>			57.50
<b>VA PIANO WA</b>			59.50
<b>WOODWARD CANYON ARTIST SERIES WA</b>			66.50
<b>JORDAN CA</b>			71.95
<b>LONGSHADOWS WA</b>			72.50

### MERLOT

<b>TWO VINES CA</b>	8.95	11.95	26.95
<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>LEONETTI WA</b>			105.95

### ZINFANDEL, MALBEC & SYRAH

<b>POWERS SYRAH WA</b>			28.95
<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>DUSTED VALLEY WA</b>			53.95
<b>FIDELITAS MALBEC WA</b>			55.95

### PINOT NOIR

<b>ARGYLE OR</b>			38.50
<b>PENNER-ASH OR</b>			55.95
<b>DOMAINE DROUHIN OR</b>			55.95

### 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

# STARTERS

## WILDFIN APPETIZER TOWER

Garlic prawns, calamari and seafood crostini. 25.95

## 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. 16.95

## GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes. 14.95 *Gluten Free Available*

## \*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 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. 11.95 *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. 7.95 *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*

## 🔥 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

## 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, Tillamook vanilla ice cream. 8.95

## 🔥 FRESH BAKED CARAMEL APPLE PIE

Washington apples, salted caramel ice cream. 8.95

## DONUTS

Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 8.95

## CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 8.95

# 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.

## 🔥 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*

## GRILLED ONO

Jerk seasoned Pacific Ono and white shrimp with mango salsa, coconut black beans and rice, butter sauce. 27.95

## 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. 26.95

## "ALL IN" FISH AND CHIPS

WildFin Red ale battered Alaskan true cod, Northwest seafood chowder, apple cabbage slaw. 24.95

## SHRIMP AND GRITS •

All natural Pacific white prawns, Andouille sausage, tomato, WildFin Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 25.95

## 🔥 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*

## 🔥 SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 17.95 *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. 19.95

## 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*

## 🔥 PAN ROASTED CHICKEN BREAST

Columbia Basin roasted marble potato, tomato, red onions, garlic butter, brussel sprouts. 19.95 *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 Rock Creamery white cheddar, Parmesan bread crumb topping. 19.95

## 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. 16.95 *Gluten Free*

GENERAL MANAGER Raul Vazquez **CHEF** Jacob Keil

🔥 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!