

## 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> Lemon	6.50
<b>WILDFIN IPA</b> Anchorage	6.50
<b>BREAKSIDE PILSNER</b> Oregon	6.95
<b>LOOWIT SHADOW SHINOBI IPA</b> Vancouver	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>IRON HORSE IRISH DEATH</b> Bremerton	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>BROTHERS CASCADIA BOLD AS LOVE IPA</b> Vancouver	6.95
<b>ROTATING LOCAL SEASONAL TAP</b> Pacific Northwest	6.50
<b>54-40 ROTATING TAP</b> Vancouver	6.50
<b>WILDFIN RED ALE</b> Anchorage	6.50
<b>CRUX PCT PORTER</b> Oregon	6.95
<b>PFRIEM WINTER ALE</b> Oregon	6.95
<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>GHOSTFISH GRAPEFRUIT IPA</b> Seattle, WA	6.95
<b>ANTHEM CIDER</b> Salem, OR	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>JESTER AND JUDGE PINEAPPLE CIDER</b> Stevenson, WA	6.50
<b>FULL SAIL SESSIONS LAGER</b> Hood River, OR	6.95
<b>TRAP DOOR GLOED UP HAZY IPA</b> Vancouver, WA (16oz. can)	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> James Oliver Rye, 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> Rose City vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95
<b>BARREL AGED NW OLD FASHIONED</b> Oola Waitsburg bourbon, orange peel, Angostura bitters. 11.95
<b>MOSCOW MULE</b> Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
<b>THE LAST WORD</b> Walter Collective 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>WILLAMETTE 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>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>SEASONAL KOMBUCHA</b> 4.50-6.50
<b>BEDFORDS SODA</b> 4.50 <i>Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer</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

## LUNCH MENU

*March 1st - March 14th*

### AROUND TOWN

#### NIGHT MARKET VANCOUVER

*Warehouse '23-February 1st-November 23rd*

#### SCIENCE ON TAP

*Kiggins Theatre-Monthly on the 2nd Wednesday*

#### COMEDY ON TAP

*Kiggins Theatre-Monthly on the 2nd Thursday*

#### OPEN SATURDAY AT PEARSON FIELD

*Pearson Field Education Center-Weekly on Saturday*

## "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
<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>	10.95	14.95	31.95
<b>MARYHILL WINEMAKERS RED BLEND</b>	9.95	12.95	30.95
<b>TERRA BLANCA CABERNET SAUVIGNON</b>	11.95	15.95	32.95

## WHITE WINES

### CHARDONNAY

	6oz	9oz	bottle
<b>RYAN PATRICK</b> WA			28.95
<b>BARNARD GRIFFIN</b> WA			30.95
<b>ELOUAN</b> OR			32.95
<b>KENDALL-JACKSON</b> CA	9.95	12.95	29.95
<b>LONG SHADOWS NINE HATS</b> WA			38.95
<b>LANGE</b> OR	10.95	14.95	32.95
<b>CAKEBREAD</b> CA			55.95
<b>WOODWARD CANYON</b> WA			56.50

### SAUVIGNON BLANC

<b>BARNARD GRIFFIN</b> WA	9.95	12.95	30.95
<b>EOLA</b> OR			28.50
<b>MATTHEWS CELLARS</b> WA			38.95

### PINOT GRIS

<b>ADELSHEIM PINOT GRIS</b> OR			35.95
<b>CRISTOM</b> OR			38.95
<b>KESTREL</b> WA			29.95
<b>KING ESTATE PINOT GRIS</b> OR			36.95
<b>BENTON LANE</b> OR			43.50
<b>DAVID HILL PINOT GRIS</b> OR	11.50	15.50	31.95

### ROSE

<b>CASASMITH VINO ROSE</b> WA	8.95	11.95	27.95
<b>A-Z</b> OR			35.95
<b>DOMAINE SERENE</b> OR			47.95

### OTHER WHITES

<b>CHARLES SMITH KUNG FU RIESLING</b> WA	8.95	11.95	27.95
<b>MARYHILL GEWURZTRAMINER</b> WA			30.50
<b>BURNT BRIDGE SEMILLON</b> WA	11.95	15.95	31.95
<b>L'ECOLE CHENIN BLANC</b> WA			35.95
<b>K VITNERS VIOGNIER</b> WA			43.50

## SPARKLING

<b>DOMAINE STE. MICHELLE BRUT</b> WA			28.50
<b>ARGYLE BRUT</b> OR			41.50
<b>RUFFINO PROSECCO</b> IT	8.50		27.95
<b>HOWLIN OWL DRY BRUT ROSE</b> WA			38.50

## RED WINES

### CABERNET SAUVIGNON

<b>DRUMHELLER</b> WA	8.95	11.95	27.95
<b>DISRUPTION</b> WA	10.95	14.95	32.95
<b>CHATEAU STE. MICHELLE INDIAN WELLS</b> WA			36.95
<b>RODNEY STRONG ESTATE</b> CA			38.95
<b>WALLA WALLA VINTERS</b> WA			53.95
<b>VA PIANO</b> WA			58.95
<b>WOODWARD CANYON ARTIST SERIES</b> WA			66.95
<b>JORDAN</b> CA			71.95
<b>LEONETTI</b> WA			120.95
<b>LONG SHADOWS FEATHER</b> WA			72.50

### PINOT NOIR

<b>DUCK POND</b> OR	9.95	12.95	29.95
<b>DAVID HILL</b> OR	12.95	16.95	31.95
<b>JOSH CELLARS</b> OR			39.95
<b>PONZI</b> OR			43.95
<b>CHRISTOM MT. JEFFERSON</b> OR			47.95
<b>ADELSHEIM "BREAKING GROUND"</b> OR			59.95
<b>DOMAIN SERENE</b> OR			71.95
<b>ARGYLE</b> OR			40.95
<b>PENNER-ASH</b> OR			55.95
<b>DOMAINE DROUHIN</b> OR			56.95

### RED BLENDS

<b>RADIUS RED</b> WA			27.95
<b>BURNT BRIDGE COUVE CUVÉE</b> WA			44.50
<b>COUGAR CREST</b> WA			37.95
<b>DUNHAM 3 LEGGED RED</b> WA			36.95
<b>APOLLONIE "SOLEGGIO"</b> OR			47.95
<b>L'ECOLE FERGUSON</b> WA			84.50

### OTHER REDS

<b>ALEXANDRIA NICOLE JET BLACK SYRAH</b> WA			37.95
<b>BASEL CELLARS MERLOT</b> WA	10.95	14.95	30.95
<b>WOODWARD CANYON</b> WA			62.95
<b>LEONETTI</b> WA			105.95
<b>POWERS SYRAH</b> WA	9.95	12.95	29.95
<b>L'ECOLE SYRAH</b> WA			37.95
<b>NORTH BY NORTHWEST SYRAH</b> WA			57.95
<b>LATAH CREEK RESERVE TEMPRANILLO</b> WA			39.50
<b>GORDON ESTATES TEMPRANILLO</b> WA			39.95
<b>OREGON TERRITORY TEMPRANILLO</b> OR	11.95	15.95	31.95
<b>TERRA BLANCA MALBEC</b> WA	9.95	12.95	29.95
<b>THURSTON WOLFE ZINFANDEL</b> WA			36.95
<b>SEVEN FALLS ZINFANDEL</b> WA			46.95
<b>ROMBAUER ZINFANDEL</b> CA			53.95

# STARTERS

## WILDFIN APPETIZER TOWER

Garlic prawns, calamari and seafood crostini. 25.95

## 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. 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, 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. 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

## 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, 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. 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. 18.95 *Gluten Free*

## 🔥 SMOKED CHICKEN CHOP CHOP SALAD

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 16.95 *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. 18.95

## FISH AND CHIPS

Wild Alaskan true cod hand dipped in WildFin Red ale batter and served with Washington apple and jicama slaw and fries. 17.95

## 🔥🌿 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. 17.95 622 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. 19.95 638 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, 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

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!*