

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, 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 Strawberry	6.50
WILDFIN IPA Anchorage	6.50
MAC & JACK'S AFRICAN AMBER Redmond	6.95
ICICLE BREWING CROSSCUT PILSNER 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
SILVER CITY RIDGETOP RED ALE Bremerton	6.50
WILDFIN BEER SAMPLER IPA, Blonde, Hefeweizen and Silver City Ridgetop Red Ale.	6.95

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden, Colorado	4.95
EVERYBODY'S BREWING LOCAL LAGER White Salmon	5.95
GHOSTFISH BREWING GRAPEFRUIT IPA Seattle	5.95
RAINIER Somewhere, USA (16oz. can — how else!?)	2.95
CORONA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
SCHILLING LONDON DRY CIDER Seattle	6.95
SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER Seattle	6.95

ASK ABOUT OUR GLUTEN FREE
AND SKINNYFIN <650 OPTIONS

BAR MENU

HAPPY HOUR

Every day, not just some days!

THREE TO SIX

and then we do it again

NINE TO CLOSE

ALL DRAFT BEERS, YES, ALL OF THEM!

4.

**WILDFIN BARREL AGED RED BLEND
WILDFIN OAKED CHARDONNAY**

6.

**HUCKLEBERRY COLLINS,
SCRATCH MARGARITA, MOSCOW MULE**

7.

HAPPY HOUR APPETIZERS

*After Work, After the Show, After Shopping...
You'll Want to Try This!*



SMART CATCH

Good food is more than just delicious, good food also means a better food world, one that is diverse, sustainable, equitable, and accessible for all. The James Beard Foundation partners with chefs and other leaders to work toward a better food world.

One of the roles of the James Beard Foundation is to support the culinary community to become effective advocates for the causes they believe in—to make positive change in the world through food and about food.

We're excited to share that we are a Smart Catch Leader for 2019! Ask about our commitment to sustainable sourcing when you come in next, and learn more about the Smart Catch program: jamesbeard.org/smart-catch



STARTERS / HAPPY HOUR

WILDFIN APPETIZER TOWER

Garlic prawns, calamari, smoked salmon spread. 17.95

SMOKED ALASKAN SALMON SPREAD

Alder smoked in house, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkin. 8.95

🔥 SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli. 8.95

PRAWN CEVICHE

All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 7.95

🔥 FACE ROCK CHEDDAR FONDUE

Alderwood smoked chicken, apples, Inaba Farms asparagus, toasted croutons, Cambozola, WildFin IPA and Face Rock Creamery white cheddar fondue. 8.95

CLAMS NORTHWEST STYLE

Clams from Salish Seafoods simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 8.95

GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes. 8.95 *Gluten Free Available*

WARM BRIE AND CAMBOZOLA*

Pistachio crusted brie, fig jam, Washington pears, blue cheese, balsamic glaze, Grand Central Bakery semolina baguette. 8.95



GENERAL MANAGER Raul Vazquez **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!*

🔥 *WildFin signature item *contains nuts or nut products*

🍷 *skinnyfin items contain fewer than 650 calories*

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			71.95
LONGSHADOWS WA			72.50

MERLOT

CHARLES & CHARLES WA	10.95	14.95	32.95
NORTHSTAR WA			42.95
LEONETTI WA			105.95

ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			28.95
CHARLES SMITH BOOM BOOM SYRAH WA			36.50
LATAH CREEK RESERVE TEMPRANILLO WA			39.50
SEVEN HILLS MALBEC WA			43.95
TERRA BLANCA MALBEC WA	9.95	12.95	29.95
CITY LIMITS ZINFANDEL WA	12.95	16.95	31.95
ROMBAUER CA			50.95

PINOT NOIR

ARGYLE OR			38.50
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			55.95
PONZI OR			43.95

RED BLENDS AND OTHER REDS

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
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95

"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
KENDALL-JACKSON CA	9.95	12.95	29.95
TAMARACK WA	10.50	14.50	32.95
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

WATERBROOK WA	8.95	11.95	28.50
MATTHEWS CELLARS WA			35.95
BARNARD GRIFFIN WA	9.95	12.95	30.95

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
BENTON LANE PINOT GRIS WA			43.50
KING ESTATE PINOT GRIS OR			36.95
SAVIAH THE JACK WHITE WA			37.50
"K" VINTNERS VIOGNIER WA			43.50
CASA SMITH VINO ROSÉ WA	8.95	11.95	27.95
REVELRY ROSÉ WA			29.95
DOMAINE SERENE ROSÉ OR			47.95

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			28.50
ARGYLE BRUT OR			39.50
RUFFINO PROSECCO IT	8.50		29.50

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

STRAWBERRY FIELDS

Gin, Campari, Picha Farms strawberries, fresh lemon, mint. 10.95

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

REFRESHERS

BLACKBERRY BASIL LEMONADE

Lemonade, Washington blackberries and fresh basil. 4.95

CUCUMBER COOLER

Fresh lime, mint, English cucumber, ginger beer. 5.95

MANGO SPARKLER

Mango purée, fresh lime, raspberry preserves, lemon lime soda. 5.50

STRAWBERRY TANG

Organic lemon ginger kombucha, strawberry sweet & sour. 6.50

SOMETHING TO SHARE

WILDFIN APPETIZER TOWER

Garlic prawns, calamari, smoked salmon spread. 25.95

SMOKED ALASKAN SALMON SPREAD

Alder smoked in house, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkin. 12.95

🔥 SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli. 13.95

PRAWN CEVICHE-

All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 11.95

🔥 FACE ROCK CHEDDAR FONDUE

Alderwood smoked chicken, apples, Inaba Farms asparagus, 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, blue cheese, balsamic glaze, Grand Central Bakery semolina baguette. 12.95

WICKED SEAFOOD

Alder smoked Pacific white prawns, Alaskan scallops & calamari, chili rub, Cajun dirty rice, cayenne pepper sauce. 15.95

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

CEVICHE PRAWN

Tomatillo salsa, avocado, jalapeño, spring radish, mango

SMOKY CHIPOTLE WAGYU BEEF

Jalapeño aioli, avocado lime verde, avocado tomatillo salsa & jicama slaw

WAGYU BEEF SLIDER-

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50

SUPERFOOD HOUSE SALAD*

Organic Tuscan kale, heirloom cauliflower, walnuts, pumpkin seed, organic farro and quinoa, honey roasted sweet potato, Washington apples, raspberry vinaigrette. 7.95

ADD SOME PROTEIN:

Grilled Chicken Breast, 5.95

Grilled Copper River Sockeye Salmon, 10.95

House Smoked Alaskan Sockeye, 6.95

Grilled Sustainable White Prawns, 8.95

GRILLED INABA FARMS ASPARAGUS

Warm tomato prosciutto vinaigrette, shaved Manchego cheese, fresh herbs, lemon and garlic. 7.95 *Gluten Free*

CASUAL FARE

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

“ALL IN” FISH AND CHIPS

Mac & Jack's battered Alaskan true cod, Northwest seafood chowder, apple cabbage slaw. 24.95

🔥 GRILLED RIBEYE-

16oz. 28 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, grilled Inaba Farms asparagus. 31.95 *Gluten Free*

Add your choice of Grilled: All Natural Scallops 10.95 Pacific White Prawns 8.95 Copper River Sockeye Salmon 10.95

🍷 FISH TACOS

Wild Alaskan white fish dusted with Cajun seasonings and flash seared. Served with corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa and crunchy jicama slaw. 15.95 *Gluten Free Available*

🔥 SMOKED CHICKEN CHOP CHOP SALAD

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

🔥 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

🔥🍷 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

INABA FARMS ASPARAGUS SALAD

Radish, cucumber, quinoa, avocado, pumpkin seeds, lime verde, Wilcox Farms organic poached egg. 7.95 *Gluten Free*

NON-ALCOHOLIC BEVERAGES

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

HUMM LEMON GINGER KOMBUCHA 6.50

STUBBORN SODA 4.95 *Agave Vanilla, Black Cherry Tarragon*

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