

## 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, 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> Strawberry	6.50
<b>WILDFIN IPA</b> Anchorage	6.50
<b>MAC &amp; JACK'S AFRICAN AMBER</b> Redmond	6.95
<b>AIRWAYS LUXURY JET IPA</b> Kent	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>GEORGETOWN MANNY'S PALE ALE</b> Seattle	6.95
<b>BLACK RAVEN TRICKSTER IPA</b> Redmond	6.95
<b>TWO BEERS PILCHUCK PILSNER</b> Seattle	6.95
<b>IRON HORSE IRISH DEATH</b> Ellensburg	6.95
<b>SILVER CITY RIDGETOP RED ALE</b> Bremerton	6.50
<b>WILDFIN BEER SAMPLER</b> IPA, Blonde, Hefeweizen and Silver City Ridgetop Red Ale.	6.95

## 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>GHOSTFISH BREWING GRAPEFRUIT IPA</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>SCHILLING LONDON DRY CIDER</b> Seattle	6.95
<b>SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER</b> 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](http://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 white cheddar fondue. 8.95

## CLAMS NORTHWEST STYLE

Clams from Salish Seafoods simply simmered in our award winning Seafood Chowder, garlic butter baguette. 8.95

## GARLIC PRAWNS

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

## \*WARM BRIE AND CAMBOZOLA

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



**GENERAL MANAGER** Les Seligman **CHEF** Chris Brown

• 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

## MERLOT

CHARLES & CHARLES WA	10.95	14.95	32.95
NORTHSTAR WA			42.95

## ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			28.95
CHARLES SMITH BOOM BOOM SYRAH WA			36.50
KESTREL SYRAH WINEMAKER SERIES WA			36.95
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
<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>KENDALL-JACKSON CA</b>	9.95	12.95	29.95
<b>TAMARACK WA</b>	10.50	14.50	32.95
<b>CHATEAU STE. MICHELLE COLD CREEK WA</b>			44.50
<b>CAKEBREAD CA</b>			54.95
<b>WOODWARD CANYON WA</b>			56.50
<b>LONG SHADOWS 9 HATS WA</b>			37.95

## SAUVIGNON BLANC

<b>WATERBROOK WA</b>	8.95	11.95	28.50
<b>MATTHEWS CELLARS WA</b>			35.95
<b>BARNARD GRIFFIN WA</b>			30.95

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

## 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

# 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 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

## \*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 tomatillo salsa & jicama slaw

### CEVICHE PRAWN

Tomatillo salsa, avocado, jalapeño, spring radish, mango.

### SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa

### 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 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 *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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