

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.

WILDFIN SHANDY Strawberry	6.50
WILDFIN IPA Anchorage	6.50
DESCHUTES FRESH HAZE IPA Bend, Oregon	6.95
FORT GEORGE VORTEX IPA Astoria, Oregon	6.95
WILDFIN BLONDE Anchorage	6.50
ECLIPTIC CAPELLA PORTER Portland, Oregon	6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	6.50
OCCIDENTAL BREWING KÖLSCH Portland, Oregon	7.50
VERTIGO ROTATING TAP Hillsboro, Oregon	6.95
WILDFIN RED ALE Anchorage	6.50
GOLDEN VALLEY ROTATING TAP McMinnville, Oregon	7.50
BREAKSIDE PILSNER Portland, Oregon	6.95
PELICAN BREWING KIWANDA CREAM ALE Pacific City, Oregon	6.95
WILDFIN BEER SAMPLER	6.95

WildFin IPA, Blonde, Hefeweizen and Red Ale.

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden, Colorado	4.95
GHOSTFISH GRAPEFRUIT IPA Seattle, Washington	5.95
PORTLAND CIDER CO. KINDA DRY APPLE Portland, Oregon	6.50
RAINIER Somewhere, USA (16oz. can — how else?!?)	2.95
CORONA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
REVEREND NAT'S ¡VIVA LA PINEAPPLE! CIDER Portland, Oregon	6.50
FULL SAIL SESSION LAGER Hood River, Oregon	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.

HUCKLEBERRY COLLINS

Vodka, limoncello, fresh lemon juice, huckleberry. 10.95

BARREL AGED MANHATTAN

James Oliver rye, Angostura 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

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

The 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

Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50

SPICY MEZCAL COOLER

Del Maguey VIDA Mezcal, basil, orange liqueur, house made habañoero and jalapeño tincture, fresh lime and simple syrup. 11.95

WILLAMETTE VALLEY SOUR

Big Bottom whiskey, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

NON-ALCOHOLIC BEVERAGES

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

BEDFORD'S SODA 4.50

Orange Crème, Vanilla Crème Beer, Marionberry Crème, Ginger Ale

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

BRUNCH MENU

June 7th – June 20th

AROUND TOWN

BEAVERTON FARMERS MARKET

Every Saturday from May - September

WATER LANTERN FESTIVAL

Tom McCall Waterfront Park – June 8th

PORTLAND ROSE FESTIVAL

June 8th & 9th

"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	9.95	12.95	30.95
LEFT COAST ESTATE PINOT NOIR	10.95	14.95	31.95
MILBRANDT CABERNET SAUVIGNON	11.95	15.95	32.95

WHITE WINES

CHARDONNAY

	6oz	9oz	bottle
BARNARD GRIFFIN WA			30.95
KENDALL-JACKSON CA	9.95	12.95	29.95
LANGE OR	10.95	14.95	32.95
TYEE OR			36.95
CAKEBREAD CA			54.95
EVENING LAND OR			54.00
SPINDRIFT OR			29.50
CHATEAU STE. MICHELLE COLD CREEK WA			44.50

SAUVIGNON BLANC

BARNARD GRIFFIN WA	9.95	12.95	30.95
J. CHRISTOPHER OR			37.95
WATERBROOK WA			28.50

PINOT GRIS

BENTON LANE OR			43.50
KING ESTATE OR			36.95
DAVID HILL OR	11.50	15.50	31.95
MONTINORE OR			29.00
ADELSHEIM OR			34.50
RAPTOR RIDGE OR	11.95	15.95	31.95

ROSÉ

CASA SMITH VINO ROSÉ WA	8.95	11.95	27.95
A-Z OR			35.95
DOMAINE SERENE ROSÉ OR			47.95

OTHER WHITES

SOKOL BLOSSER EVOLUTION OR			34.95
DAY WINES VIN DE DAYS BLANC OR			36.95
CHARLES SMITH KUNG FU RIESLING WA	8.95	11.95	28.50
PAUL O'BRIEN BONE DRY RIESLING WA			44.95
MARYHILL GEWÜRZTRAMINER WA			30.50
K VINTNERS VIOGNIER WA			43.50

SPARKLING

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

RED WINES

CABERNET SAUVIGNON

CHATEAU STE. MICHELLE INDIAN WELLS WA			36.50
DISRUPTION WA	10.95	14.95	32.95
LONG SHADOWS FEATHER WA			72.50
VA PIANO WA			59.50
DRUMHELLER WA	8.50	11.50	27.95
HANATORO OCTAVE VINEYARD WA			70.50
LEONETTI WA			120.95
LUJON OR			38.95
THE PINES 1852 OR			47.00
EOLA HILLS OR			30.50

PINOT NOIR

PONZI TAVOLA OR			43.95
ADELSHEIM BREAKING GROUND OR			59.95
JOSH CELLARS OR			39.95
DOMAINE DROUHIN OR			55.95
ARGYLE OR			38.50
DOMAINE SERENE YAMHILL OR			71.95
PENNER-ASH OR			55.95
DAVID HILL OR	12.95	16.95	31.95
ELK COVE WILLAMETTE OR			44.95
J. CHRISTOPHER J.J OR	13.50	17.50	37.95

RED BLENDS

COUGAR CREST DEDICATION WA			35.95
SLEIGHT OF HAND ILLUSIONIST WA			68.50
L'ECOLE NO. 41 FERGUSON WA			84.50
RADIUS RED WA			28.95
DUNHAM CELLARS 3 LEGGED RED WA			36.95
SPINDRIFT OR			30.95
ROXYANN HONOR BARN RED OR			32.00
QUADY NORTH GSM OR			41.50

OTHER REDS

L'ECOLE NO. 41 SYRAH WA			37.95
POWERS SYRAH WA			28.95
CLIFF CREEK SYRAH OR			46.95
CHARLES & CHARLES MERLOT WA	10.95	14.95	32.95
NORTHSTAR MERLOT WA			42.95
LEONETTI MERLOT WA			105.95
TROON ZINFANDEL OR	12.50	16.50	31.95
THE PINES ZINFANDEL OR			51.00
ROMBAUER ZINFANDEL CA			50.95
CANOE RIDGE EXPEDITION MALBEC WA	9.95	12.95	32.95
FIDELITAS MALBEC WA			55.95
ABACELA MALBEC OR			45.95
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95
ABACELA FIESTA TEMPRANILLO OR			39.95
LATAH CREEK RESERVE TEMPRANILLO WA			39.50

BLOODY MARY BAR

Craft your own creation from our selection of pickled goodies, housemade garnishes, fresh vegetables and over 15 varieties of hot sauce ranging from the mild to the mildly insane.

7.95

THE MIXES

House Recipe
Extra Horseradish
Secret Ingredient Mix

THE BOOZE

Heritage Bacon Vodka
Dry Fly Vodka
Stoli Citros
Absolut Peppar
Crater Lake Gin
Cazadores Blanco Tequila

THE SALTS

Spicy
Bacon Salt
Regular

WEEKEND LIBATIONS

ORANGE JUICE

Small, 2.95 Large, 4.50

MIMOSA

5.95

STARTERS

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

WICKED SEAFOOD

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

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

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

House Smoked Alaskan Sockeye, 8.95

Grilled Copper River Sockeye Salmon, 10.95

Grilled Sustainable White Prawns, 8.95

BLUE CHEESE SALAD*

Blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 8.95 *Gluten Free*

SUMMER HARVEST SALAD

Willie Green's Organic Farm spring mix, Gonzalez Berry Farm strawberries, organic farro and quinoa, onions, chèvre, pumpkin seeds, balsamic vinaigrette. 8.95

INABA FARMS ASPARAGUS SALAD

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

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

SWEET TREATS

BANANAS FOSTER BREAD PUDDING*

Vanilla custard, candied walnuts, caramelized pineapple, warm bananas Foster sauce, Tillamook vanilla ice cream. 8.95

STRAWBERRY RHUBARB PIE

Gonzalez Berry Farm first of the season strawberries, Richter Farms crimson rhubarb, strawberry 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

 WildFin signature item

*contains nuts or nut products

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 skinnyfin items contain fewer than 650 calories

BRUNCH PLATES

All brunch plates are offered with complimentary housemade scones and a special treat from our Chef.

THE CLASSIC

Three Wilcox Family Farms eggs any style, hickory smoked bacon and breakfast sausage, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits, English muffin. 14.95 *Gluten Free Available*

BREAD PUDDING FRENCH TOAST*

Vanilla custard, caramelized pineapple, maple butter, warm bananas Foster sauce. 12.95

SMOKED SALMON SCRAMBLE

Three fresh eggs, alder smoked sockeye salmon, capers, lemon, dill, with chive hollandaise, served over biscuits, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 16.95

TRADITIONAL EGGS BENEDICT

English muffin, breakfast ham, Wilcox Family Farms poached eggs, hollandaise, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 14.95

GARDEN FRITTATA

Wilcox Family Farms eggs, fresh spinach, avocado, roasted tomato, basil, mushrooms, bean sprouts, edamame, cucumber Greek yogurt coulis, avocado tomatillo salsa with WildFin brunch potatoes. 12.95 *Gluten Free Available*

CHICKEN FRIED CHICKEN

Double dipped buttermilk fried chicken, andouille sausage gravy, hickory smoked bacon, Tillamook cheddar, smoked Gouda and chipotle grits, buttermilk biscuits, Wilcox sunny-side up egg. 15.95

BREAKFAST TACOS

Chorizo, scrambled Wilcox eggs, refried black beans, jalapeño aioli, avocado tomatillo salsa, cilantro. 13.95 *Gluten Free Available*

LUNCH PLATES

Enjoy a Blue Cheese or Summer Harvest Salad with your choice of dressing for \$5.50.

FISH AND CHIPS

Wild Alaskan true cod hand dipped in Mac & Jack's 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*

GRILLED COPPER RIVER SOCKEYE SALMON

Lemon garlic vermouth butter, Columbia Basin roasted marble potato, Inaba Farms asparagus, baby tomatoes, avocado lime verde. 26.95 636 calories *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*

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)*

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

YELLOWFIN TUNA

Wild line caught ahi, wasabi ginger aioli, Grand Central Bakery brioche bun, daikon cucumber napa slaw. 15.95

FRENCH DIP

Thin shaved Mishima Reserve Wagyu beef, herb butter, toasted roll, au jus, fries. 15.95 *with smoked provolone and caramelized onions, add 1.00*

NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alder smoked wild salmon, white fish, prawns, spinach, mushroom, roasted red peppers, shaved Parmesan. 17.95

STRAWBERRY GRAIN BOWL*

Gonzalez Berry Farm first of the season strawberries, organic farro and quinoa, Tuscan kale, spinach, chèvre cheese, toasted pepitas and walnuts, balsamic. 10.95

ADD SOME PROTEIN:

Grilled Sustainable White Prawns, 8.95 Grilled All Natural Scallops, 10.95

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

SMOKED CHICKEN CHOP CHOP SALAD

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

LUNCH COMBINATIONS

Choose your favorite two items for \$13.95.

HALF A SANDWICH

Wagyu French Dip
Ahi Sandwich

Smoked Chicken Club
Fish Tacos

GREEN STUFF

Blue Cheese
Superfood House Salad*

Summer Harvest Salad

FROM THE KETTLE

Northwest Seafood Chowder

Classic French Onion (add a buck)

*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!

GENERAL MANAGER Breanna Warren-Seko CHEF Matthew Bemis