

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.

WILDFIN SHANDY Strawberry	6.50
WILDFIN IPA Anchorage	6.50
MAC & JACK'S AFRICAN AMBER Redmond	6.95
WINGMAN ROTATING TAP Tacoma	6.95
WILDFIN BLONDE Anchorage	6.50
7 SEAS RUDE PARROT IPA Gig Harbor	6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	6.50
GEORGETOWN MANNY'S PALE ALE Seattle	6.95
SILVER CITY ROTATING TAP Silverdale	6.95
FREMONT SUMMER PALE ALE Seattle	6.95
IRON HORSE IRISH DEATH Ellensburg	6.95
PIKE PLACE KILT LIFTER SCOTCH ALE Seattle	6.95
SILVER CITY RIDGETOP RED ALE Bremerton	6.50
WILDFIN BEER SAMPLER	6.95

IPA, Blonde, Hefeweizen and Silver City Ridgetop Red Ale.

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 EXTRA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
SCHILLING LONDON DRY HARD CIDER Tacoma	6.95
SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER 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.

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

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 <i>Black Cherry Tarragon</i>

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

TACOMA FARMERS MARKET AT POINT RUSTON

Point Ruston - Sundays 10am – 3pm

SOUND TO NARROWS

Vassault Park - June 8th

BASH MUSIC AND CRAFT BEER FESTIVAL

Tacoma Dome Lot A – June 9th – 10th

THEA FOSS SUMMER CONCERT FESTIVAL SERIES

Foss Waterway Amphitheater – June 16th

ANDERSON .PAAK & THE FREE NATIONALS

WaMu Theater – June 20th

"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
MARYHILL 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
RYAN PATRICK NAKED WA			28.95
COLUMBIA CREST WA			29.50
BARNARD GRIFFIN WA			30.95
TAMARACK WA	10.50	14.50	32.95
KENDALL-JACKSON CA	9.95	12.95	29.95
LONG SHADOWS 9 HATS WA			37.95
CHATEAU STE. MICHELLE COLD CREEK WA			44.50
CAKEBREAD CA			54.95
BOUDREAUX CELLARS WA			55.50
WOODWARD CANYON WA			56.50

SAUVIGNON BLANC

HOGUE WA			28.95
WATERBROOK WA	8.95	11.95	28.50
BARNARD GRIFFIN FUMÉ WA			30.95
MATTHEWS CELLARS WA			35.95

PINOT GRIS & OTHER WHITES

MARYHILL GEWURZTRAMINER WA			30.50
CHARLES SMITH KUNG FU RIESLING WA	8.95	11.95	28.50
NINE HATS RIESLING WA			27.50
CSM EROICA RIESLING WA			32.50
ADELSHEIM PINOT GRIS OR			34.50
BENTON LANE PINOT GRIS WA			43.50
SAVIAH THE JACK WHITE WA			37.95
"K" VINTNERS VIOGNIER WA			43.50
SOKOL BLOSSER EVOLUTION OR			34.95
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

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
REININGER WA			46.50
BASEL CELLARS WA			46.95
DUNHAM WA			57.50
VA PIANO WA			59.50
WOODWARD CANYON ARTIST SERIES WA			66.50
SLEIGHT OF HAND THE ILLUSIONIST WA			68.50
JORDAN WA			71.95
LONG SHADOWS WA			72.50
LEONETTI WA			120.95

MERLOT

CHARLES & CHARLES WA	10.95	14.95	32.50
NORTHSTAR WA			42.95
LEONETTI WA			105.95

ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			28.95
SAVIAH MALBEC WA			35.95
CHARLES SMITH BOOM BOOM SYRAH WA			36.50
KESTREL SYRAH WINEMAKER SERIES WA			36.95
SEVEN HILLS MALBEC WA			43.95
TERRA BLANCA MALBEC WA	9.95	12.95	29.95
FROG'S LEAP ZINFANDEL CA			45.95
ROMBAUER ZINFANDEL CA			50.95
DUSTED VALLEY WA			53.95
FIDELITAS MALBEC WA			55.95
CITY LIMITS ZINFANDEL WA	12.95	16.95	31.95
THURSTON WOLFE ZINFANDEL WA			36.95

PINOT NOIR

ARGYLE OR			38.50
PONZI OR			43.95
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			55.95
DOMAINE SERENE OR			58.95

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
TENET WINES THE CONVERT WA			29.50
DUNHAM 3 LEGGED RED WA			36.95
TOWNSEND T3 WA			57.50
BASEL CELLARS MERRIMENT WA			62.95
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95
LATAH CREEK RESERVE TEMPRANILLO WA			39.50
GORDON ESTATES TEMPRANILLO WA			39.95
DEN HOED MARIE'S VIEW BORDEAUX WA			69.95

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 Smoky 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

Grilled Copper River Sockeye Salmon, 10.95

House Smoked Alaskan Sockeye, 8.95

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

Skagit Valley 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

🌱 *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 banana 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 organic 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 *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 *Gluten Free Available*

CHEDDAR BURGER

Hand formed Washington Double R Ranch beef, handmade brioche bun, WildFin signature sauce, fries. 13.95 *Gluten Free Available* with smoky bacon, add 1.95 *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 SANDWICH

Wild line caught Ahi, wasabi ginger aioli, Schwartz Brothers Brioche, 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*

Skagit Valley 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!