

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 habaero 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 <i>Orange Crème, Vanilla Crème Beer, Marionberry Crème, Ginger Ale</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

DINNER 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

STARTERS

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. 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, 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 SLIDERS•

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50 each or 3 for 12.95

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, 6.95

Grilled Sustainable White Prawns, 8.95

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

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

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*

🔥 MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 10.95

GRILLED INABA FARMS ASPARAGUS

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

SWEET TREATS

BANANAS FOSTER BREAD PUDDING*

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

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

** 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*

FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska. Enjoy a Blue Cheese or Summer Harvest Salad with your choice of dressing for \$5.50.

COPPER RIVER SALMON

For a limited time, WildFin is featuring Alaska's renown Copper River sockeye salmon. From the first bite, you can taste the difference in this wild salmon. Silken texture, deep red color, and incredible flavor is what makes this the world's best salmon. Enjoy!

COPPER RIVER SOCKEYE SALMON• 32.95

ALASKAN HALIBUT• 34.95

Choose your preparation:

🔥 Simply Grilled

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

Seared

Himalayan salt block seared, roasted beets, horseradish aioli, Inaba Farms asparagus, organic pea shoots, lemon chive oil.

PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan bread crumbs, ancient grain mushroom risotto, fried capers, butter sauce. 23.95

MIXED SEAFOOD GRILL•

Wild all natural scallops, Pacific white prawns, Copper River sockeye salmon, lemon garlic vermouth butter, avocado basil lime verde, grilled Inaba Farms asparagus, baby carrots. 29.95 *Gluten Free*

🔥 ALASKAN SNOW CRAB STUFFED ROASTED COD•

Braised spinach, Parmesan, artichokes, red jacket mashed potatoes, chive beurre blanc. 26.95

“ALL IN” FISH AND CHIPS

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

SHRIMP AND GRITS•

All natural Pacific white prawns, Zenner's andouille sausage, tomato, WildFin Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 25.95

GRILLED BONELESS IDAHO TROUT

Cucumber Greek yogurt basil sauce, Inaba Farms asparagus, mushrooms, Columbia Basin roasted marble potato. 19.95 *Gluten Free*

PRAWN AND SCALLOP SCAMPI

Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, Inaba Farms asparagus, garlic, grape tomatoes, lemon. 28.95 *Gluten Free Available*

🔥🌱 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

TODAY'S FRESH CATCH•

Ask your server for today's preparation.

WILDFIN SPECIALTIES

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

CENTER CUT RIBEYE STEAK

Painted Hills 45 day aged grilled center cut ribeye steak, warm smoked potato salad with andouille and blue cheese, grilled Inaba Farms asparagus. 39.95

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

PEPPERCORN FLAT IRON STEAK•

28 day aged, sliced thin, sea salt fries, spinach greens, cherry tomatoes. 22.95 *Gluten Free*

WILDFIN DINNER HOUSE BURGER•

Bacon onion jam, Cambozola, grilled red onion, arugula, Grand Central Bakery 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

NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alderwood smoked wild salmon, Alaskan white fish, prawns, fresh spinach, mushroom, roasted red peppers, shaved Parmesan. 23.95

🔥 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, blue cheese, hickory smoked bacon, green onion, sweet tomato, 28 day aged grilled flat iron steak, balsamic glaze. 19.95 *Gluten Free*

🔥 SMOKED CHICKEN CHOP CHOP SALAD

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

🔥 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

GENERAL MANAGER Breanna Warren-Seko **CHEF** Matthew Bemis