

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
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

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 Rose City vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95
BARREL AGED NW OLD FASHIONED Oola bourbon, orange peel, Angostura bitters, simple syrup. 11.95
MOSCOW MULE Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
THE LAST WORD Cadée 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 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 habañero and jalapeño tincture, fresh lime and simple syrup. 11.95
COLUMBIA VALLEY SOUR Heritage Elk Rider whiskey, 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>Agave Vanilla Cream Soda, Black Cherry with 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

DINNER MENU

June 7th – June 20th

AROUND TOWN

WINE & ART WALK

March – June. Historic downtown Issaquah. *First Saturday of the month.*

FENDERS ON FRONT STREET

Historic downtown Issaquah. *June 16th*

MAKE MUSIC DAY

Various locations, downtown Issaquah. *June 21st*

"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
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 GEWÜRZTRAMINER 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 OR			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

RED WINES

CABERNET SAUVIGNON

DRUMHELLER WA	8.50	11.50	27.95
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
LONG SHADOWS FEATHER 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
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 ZINFANDEL 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 & OTHER REDS

RADIUS RED WA	8.50	11.50	27.50
NOVELTY HILL RED TABLE WA			30.95
KESTRAL LADY IN RED WA	8.95	11.95	28.95
COUGAR CREST DEDICATION WA			35.95
DUNHAM CELLARS 3 LEGGED RED WA			36.95
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95
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 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 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, Skagit Valley 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

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

** 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, spring vegetable medley saute, fresh herbs, warm tomato prosciutto vinaigrette.

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, 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*

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

PEPPERCORN FLAT IRON STEAK•

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

GRILLED STEAK SALAD•

Grilled petite tenderloin, smoked corn salsa, pickled onion, cilantro, crisp romaine, creamy avocado herb dressing. 19.95

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

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 Creamery 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*

🔥 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 Raul Vazquez **CHEF** Jacob Keil