

## 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>BREAKSIDE PILSNER</b> Oregon	6.95
<b>LOOWIT SHADOW SHINOBI IPA</b> Vancouver	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>ECLIPTIC CAPELLA PORTER</b> Portland	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>BROTHERS CASCADIA BOLD AS LOVE IPA</b> Vancouver	6.95
<b>ROTATING LOCAL SEASONAL TAP</b> Pacific Northwest	6.50
<b>54-40 ROTATING TAP</b> Vancouver	6.50
<b>LAURELWOOD FREE RANGE RED ALE</b> Portland	6.95
<b>GEORGETOWN JOHNNY UTAH PALE ALE</b> Seattle	6.50
<b>PFRIEM PALE ALE</b> Oregon	6.95
<b>WILDFIN BEER SAMPLER</b>	6.95

WildFin IPA, Blonde, Hefeweizen and Laurelwood Free Range Red Ale.

## BEER (MOSTLY) BY THE BOTTLE

<b>COORS LIGHT</b> Golden, Colorado	4.95
<b>GHOSTFISH GRAPEFRUIT IPA</b> Seattle, WA	5.95
<b>PORTLAND KINDA DRY CIDER</b> Clackamas, OR	6.50
<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>JESTER AND JUDGE PINEAPPLE CIDER</b> Stevenson, WA	6.50
<b>FULL SAIL SESSIONS LAGER</b> Hood River, OR	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.*

<b>HUCKLEBERRY COLLINS</b> Vodka, limoncello, fresh lemon juice, huckleberry. 10.95
<b>BARREL AGED MANHATTAN</b> James Oliver Rye, Fee Brothers bitters, a little vermouth and a hint of Bénédictine aged in our own oak barrels. 13.95
<b>ROSEMARY LIME COOLER</b> Fresh rosemary, Uncle Val's Botanical gin, cranberry, fresh lime and simple syrup. 9.95
<b>🔥 SCRATCH MARGARITAS</b> Served on the rocks with Blanco tequila, triple sec, fresh lime and simple syrup. 9.95
<b>STRAWBERRY FIELDS</b> Gin, Campari, Picha Farms strawberries, fresh lemon, mint. 10.95
<b>BLACK &amp; BLUE MARTINI</b> Rose City vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95
<b>BARREL AGED NW OLD FASHIONED</b> Burnside bourbon, orange peel, Angostura bitters. 11.95
<b>MOSCOW MULE</b> Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
<b>THE LAST WORD</b> Walter Collective Gin, Luxardo maraschino liqueur, Green Chartreuse, fresh lime and simple syrup. 13.95
<b>RUM FASHIONED</b> Dark rum, Trader Vic's Macadamia Nut liqueur, Amaro Montenegro, Angostura bitters. 11.95
<b>RUBY CAIPIRINHA</b> Cachaca, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50
<b>SPICY MEZCAL COOLER</b> Vida Mezcal, basil, orange liqueur, house made habanero & jalapeno tincture, fresh lime and simple syrup. 11.95
<b>WILLAMETTE VALLEY SOUR</b> Heritage Elk Rider bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

## NON-ALCOHOLIC BEVERAGES

<b>RED BULL</b> Regular or sugar free. 4.50
<b>CRATER LAKE ROOT BEER</b> Portland, Oregon 4.50
<b>SAN PELLEGRINO SPARKLING WATER</b> 4.50
<b>HUMM LEMON GINGER KOMBUCHA</b> 6.50
<b>BEDFORDS SODA</b> 4.50 <i>Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer</i>

## REFRESHERS

<b>BLACKBERRY BASIL LEMONADE</b> Lemonade, Washington blackberries and fresh basil. 4.95
<b>CUCUMBER COOLER</b> Fresh lime, mint, English cucumber, ginger beer. 5.95
<b>MANGO SPARKLER</b> Mango purée, fresh lime, raspberry preserves, lemon lime soda. 5.50
<b>STRAWBERRY TANG</b> Organic lemon ginger kombucha, strawberry sweet & sour. 6.50

## DINNER MENU

*June 7th - June 20th*

### AROUND TOWN

#### FATHER'S DAY

*Make your reservations to join us to celebrate Dad. - June 16th*

#### VANCOUVER'S FARMER'S MARKET

*Esther Short Park - Saturday and Sunday*

#### CURTAIN UP

*Magenta Theater - June 7th - June 22nd*

#### CLARK COLLEGE SPRING CHORAL CONCERT

*Vancouver First United Methodist Church - June 13th and 14th*

#### 66TH ANNUAL ROSE SHOW

*First Evangelical Church - June 15th*

## "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
<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>	10.95	14.95	31.95
<b>MARYHILL WINEMAKERS RED BLEND</b>	9.95	12.95	30.95
<b>TERRA BLANCA CABERNET SAUVIGNON</b>	11.95	15.95	32.95

## WHITE WINES

### CHARDONNAY

	6oz	9oz	bottle
<b>RYAN PATRICK WA</b>			28.95
<b>BARNARD GRIFFIN WA</b>			30.95
<b>ELOUAN OR</b>			32.95
<b>KENDALL-JACKSON CA</b>	9.95	12.95	29.95
<b>LONG SHADOWS NINE HATS WA</b>			38.95
<b>LANGE OR</b>	10.95	14.95	32.95
<b>CAKEBREAD CA</b>			55.95
<b>WOODWARD CANYON WA</b>			56.50

### SAUVIGNON BLANC

<b>BARNARD GRIFFIN WA</b>	9.95	12.95	30.95
<b>EOLA OR</b>			28.50
<b>MATTHEWS CELLARS WA</b>			38.95

### PINOT GRIS

<b>ADELSHEIM PINOT GRIS OR</b>			35.95
<b>CRISTOM OR</b>			38.95
<b>KESTREL WA</b>			29.95
<b>KING ESTATE PINOT GRIS OR</b>			36.95
<b>BENTON LANE OR</b>			43.50
<b>DAVID HILL PINOT GRIS OR</b>	11.50	15.50	31.95

### ROSÉ

<b>CASASMITH VINO ROSÉ WA</b>	8.95	11.95	27.95
<b>A-Z OR</b>			35.95
<b>DOMAINE SERENE ROSÉ OR</b>			47.95

### OTHER WHITES

<b>CHARLES SMITH KUNG FU RIESLING WA</b>	8.95	11.95	27.95
<b>NINE HATS RIESLING WA</b>			27.50
<b>MARYHILL GEWURZTRAMINER WA</b>			30.50
<b>L'ECOLE CHENIN BLANC WA</b>			35.95
<b>K VINTNERS VIOGNIER WA</b>			43.50
<b>SOKOL BLOSSER EVOLUTION OR</b>			34.95

## SPARKLING

<b>DOMAINE STE. MICHELLE BRUT WA</b>			28.50
<b>ARGYLE BRUT OR</b>			41.50
<b>RUFFINO PROSECCO IT</b>	8.50		27.95

## RED WINES

### CABERNET SAUVIGNON

<b>DRUMHELLER WA</b>	8.95	11.95	27.95
<b>DISRUPTION WA</b>	10.95	14.95	32.95
<b>CHATEAU STE. MICHELLE INDIAN WELLS WA</b>			36.95
<b>VA PIANO WA</b>			58.95
<b>BASEL CELLARS WA</b>			46.95
<b>SLEIGHT OF HAND ILLUSIONIST WA</b>			68.50
<b>WOODWARD CANYON ARTIST SERIES WA</b>			66.95
<b>JORDAN CA</b>			71.95
<b>LEONETTI WA</b>			120.95
<b>LONG SHADOWS FEATHER WA</b>			72.50

### PINOT NOIR

<b>DUCK POND OR</b>	9.95	12.95	29.95
<b>DAVID HILL OR</b>	12.95	16.95	31.95
<b>JOSH CELLARS OR</b>			39.95
<b>PONZI OR</b>			43.95
<b>CHRISTOM MT. JEFFERSON OR</b>			47.95
<b>ADELSHEIM "BREAKING GROUND" OR</b>			59.95
<b>DOMAIN SERENE OR</b>			71.95
<b>ARGYLE OR</b>			40.95
<b>PENNER-ASH OR</b>			55.95
<b>DOMAINE DROUHIN OR</b>			56.95

### RED BLENDS

<b>RADIUS RED WA</b>	8.95	11.95	28.95
<b>BURNT BRIDGE COUVE CUVÉE WA</b>			44.50
<b>COUGAR CREST WA</b>			37.95
<b>DUNHAM 3 LEGGED RED WA</b>			36.95
<b>APOLLONIE "SOLEGGIO" OR</b>			47.95
<b>L'ECOLE FERGUSON WA</b>			84.50

### OTHER REDS

<b>BASEL CELLARS MERLOT WA</b>	10.95	14.95	30.95
<b>NORTHSTAR MERLOT WA</b>			42.95
<b>LEONETTI MERLOT WA</b>			105.95
<b>POWERS SYRAH WA</b>	9.95	12.95	29.95
<b>CHARLES SMITH BOOM BOOM SYRAH WA</b>			36.50
<b>L'ECOLE SYRAH WA</b>			37.95
<b>NORTH BY NORTHWEST SYRAH WA</b>			57.95
<b>LATAH CREEK RESERVE TEMPRANILLO WA</b>			39.50
<b>GORDON ESTATES TEMPRANILLO WA</b>			39.95
<b>OREGON TERRITORY TEMPRANILLO OR</b>	11.95	15.95	31.95
<b>TERRA BLANCA MALBEC WA</b>	9.95	12.95	29.95
<b>FIDELITAS MALBEC WA</b>			55.95
<b>SEVEN HILLS MALBEC WA</b>			43.95
<b>THURSTON WOLFE ZINFANDEL WA</b>	12.95	16.95	36.95
<b>SEVEN FALLS ZINFANDEL WA</b>			46.95
<b>ROMBAUER ZINFANDEL CA</b>			53.95

# 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.

## DIVER SCALLOPS

Pan seared fresh scallops, cauliflower purée, brown butter kale and baby carrots, herbed bread crumbs. 32.95

## PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan breadcrumbs, 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

Laurelwood Free Range Red ale 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.*

## 🔥 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

## 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, alder wood 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*

GENERAL MANAGER Randy Noia CHEF Ainoy Vongsy