

## 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>MAC &amp; JACK'S AFRICAN AMBER</b> Redmond	6.95
<b>ICICLE BREWING CROSSCUT PILSNER</b> Leavenworth	7.50
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>ROTATING DRU BRU TAP</b> Snoqualmie Pass	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>GEORGETOWN MANNY'S PALE ALE</b> Seattle	6.95
<b>BLACK RAVEN TAP</b> Redmond	6.95
<b>SUMERIAN BREWING NARCISSISM IPA</b> Woodinville	6.95
<b>IRON HORSE IRISH DEATH</b> Ellensburg	6.95
<b>TWO BEERS IPA</b> Seattle	6.95
<b>SILVER CITY RIDGETOP RED ALE</b> Bremerton	6.50
<b>WILDFIN BEER SAMPLER</b> IPA, Blonde, Hefeweizen and Silver City Ridgetop Red Ale.	6.95

## BEER (MOSTLY) BY THE BOTTLE

<b>COORS LIGHT</b> Golden, Colorado	4.95
<b>EVERYBODY'S BREWING LOCAL LAGER</b> White Salmon	5.95
<b>GHOSTFISH BREWING GRAPEFRUIT IPA</b> Seattle	5.95
<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>SCHILLING LONDON DRY CIDER</b> Seattle	6.95
<b>SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER</b> 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.*

<b>HUCKLEBERRY COLLINS</b> Vodka, limoncello, fresh lemon juice, huckleberry. 10.95
<b>BARREL AGED MANHATTAN</b> Fremont Mischief rye whiskey, 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> Oola bourbon, orange peel, Angostura bitters, simple syrup. 11.95
<b>MOSCOW MULE</b> Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
<b>THE LAST WORD</b> Cadée Intrigue 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> Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50
<b>SPICY MEZCAL COOLER</b> Del Maguey VIDA Mezcal, basil, orange liqueur, house made habañero and jalapeño tincture, fresh lime and simple syrup. 11.95
<b>COLUMBIA VALLEY SOUR</b> Heritage Elk Rider whiskey, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

## NON-ALCOHOLIC BEVERAGES

<b>REED'S ORIGINAL GINGER BREW</b> 4.50
<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>STUBBORN SODA</b> 4.95 <i>Agave Vanilla Cream Soda, Black Cherry with Tarragon</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

## LUNCH 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
<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>	9.95	12.95	30.95
<b>ALEXANDRIA NICOLE BOHEMIAN BLEND</b>	10.95	14.95	31.95
<b>TERRA BLANCA CABERNET SAUVIGNON</b>	11.95	15.95	32.95

## WHITE WINES

### CHARDONNAY

	6oz	9oz	bottle
<b>COLUMBIA CREST WA</b>			29.50
<b>BARNARD GRIFFIN WA</b>			30.95
<b>KENDALL-JACKSON CA</b>	9.95	12.95	29.95
<b>TAMARACK WA</b>	10.50	14.50	32.95
<b>LONG SHADOWS 9 HATS WA</b>			37.95
<b>CHATEAU STE. MICHELLE COLD CREEK WA</b>			44.50
<b>CAKEBREAD CA</b>			54.95
<b>WOODWARD CANYON WA</b>			56.50

### SAUVIGNON BLANC

<b>WATERBROOK WA</b>	8.95	11.95	28.50
<b>MATTHEWS CELLARS WA</b>			35.95
<b>BARNARD GRIFFIN WA</b>	9.95	12.95	30.95

### PINOT GRIS & OTHER WHITES

<b>MARYHILL GEWÜRZTRAMINER WA</b>			30.50
<b>CHARLES SMITH KUNG FU RIESLING WA</b>	8.95	11.95	28.50
<b>ADELSHEIM PINOT GRIS OR</b>			34.50
<b>BENTON LANE PINOT GRIS OR</b>			43.50
<b>KING ESTATE PINOT GRIS OR</b>			36.95
<b>SAVIAH THE JACK WHITE WA</b>			37.50
<b>K VINTNERS VIOGNIER WA</b>			43.50
<b>CASA SMITH VINO ROSÉ WA</b>	8.95	11.95	27.95
<b>REVELRY ROSÉ WA</b>			29.95
<b>DOMAINE SERENE ROSÉ OR</b>			47.95

## SPARKLING

<b>DOMAINE STE. MICHELLE BRUT WA</b>			28.50
<b>ARGYLE BRUT OR</b>			39.50
<b>RUFFINO PROSECCO IT</b>	8.50		29.50

## RED WINES

### CABERNET SAUVIGNON

<b>DRUMHELLER WA</b>	8.50	11.50	27.95
<b>THE HUNTSMAN WA</b>	10.95	14.95	32.95
<b>CHATEAU STE. MICHELLE INDIAN WELLS WA</b>			36.50
<b>BASEL CELLARS WA</b>			46.95
<b>DUNHAM WA</b>			57.50
<b>VA PIANO WA</b>			59.50
<b>WOODWARD CANYON ARTIST SERIES WA</b>			66.50
<b>JORDAN CA</b>			71.95
<b>LONG SHADOWS FEATHER WA</b>			72.50

### MERLOT

<b>CHARLES &amp; CHARLES WA</b>	10.95	14.95	32.95
<b>NORTHSTAR WA</b>			42.95
<b>LEONETTI WA</b>			105.95

### ZINFANDEL, MALBEC & SYRAH

<b>POWERS SYRAH WA</b>			28.95
<b>CHARLES SMITH BOOM BOOM! SYRAH WA</b>			36.50
<b>SEVEN HILLS MALBEC WA</b>			43.95
<b>TERRA BLANCA MALBEC WA</b>	9.95	12.95	29.95
<b>CITY LIMITS ZINFANDEL WA</b>	12.95	16.95	31.95
<b>ROMBAUER ZINFANDEL CA</b>			50.95

### PINOT NOIR

<b>ARGYLE OR</b>			38.50
<b>PENNER-ASH OR</b>			55.95
<b>DOMAINE DROUHIN OR</b>			55.95
<b>PONZI OR</b>			43.95

### RED BLENDS & OTHER REDS

<b>RADIUS RED WA</b>	8.50	11.50	27.50
<b>NOVELTY HILL RED TABLE WA</b>			30.95
<b>KESTRAL LADY IN RED WA</b>	8.95	11.95	28.95
<b>COUGAR CREST DEDICATION WA</b>			35.95
<b>DUNHAM CELLARS 3 LEGGED RED WA</b>			36.95
<b>OREGON TERRITORY TEMPRANILLO OR</b>	11.95	15.95	31.95
<b>LATAH CREEK RESERVE TEMPRANILLO WA</b>			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

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

## 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*

# LUNCH COMBINATIONS

*Choose your favorite two items for \$13.95.*

## HALF A SANDWICH

Wagyu Beef 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)*

# WILDFIN SPECIALTIES

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

## PEPPERCORN FLAT IRON STEAK-

28 day aged, sliced thin, sea salt fries, spinach greens, cherry tomatoes. 19.95 *Gluten Free*

## NORTHWEST SEAFOOD FETTUCCINE ALFREDO

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

## 🔥 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

## 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*

## GRILLED STEAK SALAD-

Grilled petite tenderloin, smoked corn salsa, pickled onion, cilantro, crisp romaine, creamy avocado herb dressing. 18.95

## 🔥 SMOKED CHICKEN CHOP CHOP SALAD

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

GENERAL MANAGER Raul Vazquez CHEF Jacob Kell

# SANDWICHES

## YELLOWFIN TUNA SANDWICH-

Wild line caught ahi, wasabi ginger aioli, Schwartz Brothers brioche, daikon, cucumber napa slaw. 15.95

## 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)*

## 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*

## DOUBLE DIPPED FRIED BUTTERMILK CHICKEN BREAST

Pickled jalapeño slaw, honey, Tillamook cheddar, crisp bacon, handmade brioche bun, fries. 14.95

## 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

## GRILLED RIBEYE SANDWICH-

Toasted French roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 18.95

# 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!*

## 🔥 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*

## PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan bread crumbs, ancient grain mushroom risotto, fried capers, butter sauce. 16.95

## 🔥 SEARED COPPER RIVER SOCKEYE SALMON-

Himalayan salt block seared, roasted beets, horseradish aioli, Inaba Farms asparagus, organic pea shoots, lemon chive oil. 26.95

## SHRIMP AND GRITS-

All natural Pacific white prawns, andouille sausage, tomato, WildFin Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 18.95

## 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*

## IDAHO TROUT

Cucumber Greek yogurt basil sauce, Inaba Farms asparagus, mushrooms, Columbia Basin roasted marble potato. 16.95 *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*

## 🔥🔥 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

# SIDES

## 🔥 MAC & CHEESE

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

## ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

## 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*

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🔥 *skinnyfin items contain fewer than 650 calories*