

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

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

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden, Colorado	4.95
GHOSTFISH GRAPEFRUIT IPA Seattle, WA	5.95
PORTLAND KINDA DRY CIDER Clackamas, OR	6.50
RAINIER Somewhere, USA (16oz. can — how else?!?)	2.95
CORONA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
JESTER AND JUDGE PINEAPPLE CIDER Stevenson, WA	6.50
FULL SAIL SESSIONS LAGER 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.

HUCKLEBERRY COLLINS Vodka, limoncello, fresh lemon juice, huckleberry. 10.95
BARREL AGED MANHATTAN James Oliver Rye, 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 Burnside bourbon, orange peel, Angostura bitters. 11.95
MOSCOW MULE Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
THE LAST WORD 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 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
WILLAMETTE VALLEY SOUR Heritage Elk Rider bourbon, 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
BEDFORDS SODA 4.50 <i>Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer</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

LUNCH 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
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	10.95	14.95	31.95
MARYHILL WINEMAKERS RED BLEND	9.95	12.95	30.95
TERRA BLANCA CABERNET SAUVIGNON	11.95	15.95	32.95

WHITE WINES

CHARDONNAY

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

SAUVIGNON BLANC

BARNARD GRIFFIN WA	9.95	12.95	30.95
EOLA OR			28.50
MATTHEWS CELLARS WA			38.95

PINOT GRIS

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

ROSÉ

CASASMITH VINO ROSÉ WA	8.95	11.95	27.95
A-Z OR			35.95
DOMAINE SERENE ROSÉ OR			47.95

OTHER WHITES

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

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			28.50
ARGYLE BRUT OR			41.50
RUFFINO PROSECCO IT	8.50		27.95

RED WINES

CABERNET SAUVIGNON

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

PINOT NOIR

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

RED BLENDS

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

OTHER REDS

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

🔥 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, 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*

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*

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*

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. 18.95 *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

SANDWICHES

YELLOWFIN TUNA SANDWICH-

Wild line caught Ahi, wasabi ginger aioli, Grand Central Bakery brioche bun, daikon cucumber napa slaw. 15.95

CHEDDAR BURGER-

Hand formed Washington Double R Ranch beef, Grand Central Bakery brioche bun, WildFin signature sauce, fries. 13.95 *smoky bacon, add 1.00 Gluten Free Available 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 Spring 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 breadcrumbs, 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 Laurelwood Free Range Red ale 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

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*

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🔥 *skinnyfin items contain fewer than 650 calories*