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 Blackberry	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 YOU LIKE 'A DA JUICE 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

TRIPLE BERRY COCKTAIL
Bourbon, local blackberries, raspberries and blueberries, limoncello, fresh lemon, simple syrup. 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

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
Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer

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

July 5th - July 18th

AROUND TOWN

VANCOUVER'S FARMER'S MARKET
Esther Short Park - Saturday and Sunday

RIVERVIEW SIX TO SUNSET CONCERT SERIES
Esther Short Park - Weekly every Thursday through August 15th

PADDLE FOR LIFE DRAGONBOAT RACES
Vancouver Lake Park - July 13th

ALL THAT JAZZ - MAGENTA FUNDRAISER
Magenta Theater - July 13th, 6:30pm

CRUISE THE COUVE
Main Street, Vancouver - July 20th

"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 CUVEE 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 aïoli. 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 green beans, 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 and chili rubbed Pacific white prawns and Alaskan scallops, chipotle Gouda grits, cayenne pepper sauce. 14.95

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 aïoli, 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 aïoli, 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
House Smoked Alaskan *Sockeye, 6.95*
Grilled Alaskan *Sockeye Salmon, 8.95*
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 GREEN BEAN SALAD
Radish, cucumber, quinoa, farro, avocado lime verde, pumpkin seeds, Wilcox Farms poached egg. 7.95

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

INABA FARMS GREEN BEANS
Arugula pesto, Marcona almonds, lemon and herbs. 7.95 *Gluten Free*

Sweet Treats

YAKIMA CHERRY SUNDAE
Rainier and Bing cherry compote, angel food cake, Tillamook vanilla ice cream. 8.50

BANANAS FOSTER BREAD PUDDING*
Vanilla custard, candied walnuts, caramelized pineapple, warm Bananas Foster sauce, Tillamook vanilla ice cream. 8.95

MIXED BERRY PIE
Local blackberries, raspberries, strawberries and blueberries, Tillamook vanilla 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

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From our Waters

Featuring the finest seafood available from the Pacific Northwest *and* Alaska.
Enjoy a Blue Cheese or Summer Harvest Salad for $5.50.

WILDFIN SELECT
Every summer, WildFin *works directly with dedicated hardworking fishermen to provide you with sustainable USDA Certified wild salmon from the waters of* Alaska *and* British Columbia.

FRESH CAUGHT ALASKAN SOCKEYE• 29.95

ALASKAN HALIBUT• 34.95
Choose your preparation:

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

Seared
Himalayan salt block seared, roasted beets, horseradish aioli, Inaba Farms green beans, 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, Alaskan 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 green beans, 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*

OYSTERS AND CHIPS
Jumbo Washington Coast oysters, buttermilk soaked and cornmeal crusted with Washington apple and jicama slaw and french fries. 14.95

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 for $5.50.

GRILLED PAINTED HILLS RIBEYE•
45 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, Inaba Farms arugula pesto green beans. 34.95 *Gluten Free*

Add your choice of Grilled:
All Natural Scallops 10.95 Pacific **White Prawns** 8.95
Alaskan **Sockeye Salmon** 8.95

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

affordable locally sourced neighborhood casual Northwest roots comfortable sustainable smart catch friends