Kid's Brunch Menu

Served from 9:30am — 3:00pm every Saturday and Sunday.
All of our Kid's meals are

7.95

and include a starter, entrée, dessert and beverage.

Starter

FRESH VEGGIE STICKS
Seasonal vegetable slices, ranch dressing for dipping.

Entrées

Choice of a fresh fruit, fries or vegetables with your entrée.

BACON AND EGGS•

BURGER WITH CHEESE•
Udi's Gluten Free Bun (add a buck)

FISH AND CHIPS

TILLAMOOK GRILLED CHEESE

PEANUT BUTTER & JELLY SANDWICH

FETTUCCINE AND CREAM SAUCE OR MARINARA

HOUSEMADE BEER BATTERED CHICKEN STRIPS

Dessert

CHOCOLATE ICE CREAM SUNDAE

Beverages

Complimentary refills.

COCA COLA

DIET COCA COLA

SPRITE

MR. PIBB

ORANGE JUICE

PINEAPPLE JUICE

TOMATO JUICE

APPLE JUICE

Kid's All Inclusive

7.95

Includes a starter, entrée, ice cream sundae and beverage.

Starter

FRESH VEGGIE STICKS
Seasonal vegetable slices, ranch dressing for dipping.

Entrées

Choice of a fresh fruit, fries or vegetables with your entrée.

BURGER WITH CHEESE•
Udi's Gluten Free Bun (add a buck)

FISH AND CHIPS

TILLAMOOK GRILLED CHEESE

PEANUT BUTTER & JELLY SANDWICH

FETTUCCINE AND CREAM SAUCE OR MARINARA

CHICKEN STRIPS

Soft Drinks

SOFT DRINKS
Coke, Diet Coke, Dr. Pepper, Sprite

Kid's a la Carte

For younger WildFin Guests with more adventurous palates, we offer the following smaller portions for smaller prices.

Starters

SMOKED ALASKAN SALMON SPREAD
Alder smoked in house, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkin. 8.95

SIMPLY THE BEST CALAMARI
Sliced jalapeño and jalapeño lime aïoli. 9.95

PRAWN CEVICHE•
All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 6.95

NORTHWEST SEAFOOD CHOWDER
Corn, fennel, smoked bacon, dry sherry. 5.95

CLAMS NORTHWEST STYLE
Clams from Salish Seafoods simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 9.95

STREET TACOS• *Gluten Free Available*
What's your favorite? each 4.95

CAJUN SEARED FISH
Jalapeño aïoli, avocado lime verde, avocado tomatillo salsa & jicama slaw

CEVICHE PRAWN
Tomatillo salsa, avocado, jalapeño, spring radish, mango

SMOKY CHIPOTLE WAGYU BEEF
Jalapeño aïoli, avocado lime verde, avocado tomatillo salsa & jicama slaw

SUPERFOOD HOUSE SALAD*
Organic Tuscan kale, cauliflower, walnuts, pumpkin seed, organic farro and quinoa, honey roasted sweet potato, Washington apples, raspberry vinaigrette. 5.95

BLUE CHEESE SALAD*
Blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 5.95 *Gluten Free*

LATE SUMMER HARVEST SALAD*
Willie Greens organic baby lettuce, quinoa, farro, Marcona almonds, fresh Washington figs, sweet local pears, onions, Champagne vinaigrette. 5.95

GRILLED INABA FARMS AMAIZE CORN
Chipotle honey butter, corn nuts. 5.95

INABA FARMS SUMMER SUCCOTASH
Corn, green beans, red onion, red pepper, basil. 5.95 *Gluten Free*

Sweet Treats

DONUTS
Served with caramel sauce, fried to order and dusted with cinnamon anise sugar. 5.95

CHOCOLATE OVERLOAD CAKE
Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 5.95

PEACH PIE
Local peaches, mascarpone cream sauce, Tillamook vanilla bean ice cream. 5.95

WildFin signature item

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** contains nuts or nut products*

Brunch Plates

All brunch plates are offered with complimentary housemade scones and a special treat from our Chef.

THE CLASSIC•
Wilcox Family Farms egg any style, hickory smoked bacon and breakfast sausage, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits, English muffin. 8.95 *Gluten Free Available*

BREAD PUDDING FRENCH TOAST*
Vanilla custard, caramelized pineapple, maple butter, served with maple syrup. 6.95

SMOKED SALMON SCRAMBLE
Two fresh eggs, alder smoked fresh wild coho, capers, lemon, dill, with chive hollandaise, served over biscuits, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 9.95

TRADITIONAL EGGS BENEDICT•
English muffin, breakfast ham, Wilcox Family Farms organic poached eggs, hollandaise, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 8.95

BREAKFAST TACOS
Chorizo, scrambled Wilcox eggs, refried black beans, jalapeño aïoli, avocado tomatillo salsa, cilantro. 8.50 *Gluten Free Available*

Lunch Plates

Enjoy a Blue Cheese or Late Summer Harvest Salad for $3.95.

FISH AND CHIPS
Wild Alaskan true cod hand dipped in Mac & Jack's batter and served with Washington apple and jicama slaw and fries. 10.95

FLASH SEARED CAJUN FISH TACOS•
Corn and flour tortilla, jalapeño aïoli, avocado tomatillo salsa, crunchy jicama slaw. 9.95 *Gluten Free Available*

GRILLED FRESH WILD COHO•
Lemon garlic vermouth butter, Columbia Basin roasted marble potato, Inaba Farms green beans, baby tomatoes, avocado lime verde. 12.95 *Gluten Free*

SMOKED SALMON BLT SALAD
Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 10.95 *Gluten Free Available*

CHEDDAR BURGER•
Hand formed Washington Double R Ranch beef, handmade brioche bun, WildFin signature sauce, fries. 7.95 *Gluten Free Available*
with smoky bacon, add 1.00 Udi's Gluten Free Bun (add a buck)

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 . 7.95

YELLOWFIN TUNA SANDWICH•
Wild line caught Ahi, wasabi ginger aioli, Schwartz Brothers Brioche, daikon cucumber napa slaw. 9.95

FRENCH DIP
Thin shaved Mishima Reserve Wagyu beef, herb butter, toasted Dutch crunch roll, au jus, fries. 9.95 *with smoked provolone and caramelized onions, add 1.00*

NORTHWEST SEAFOOD FETTUCCINE ALFREDO
Manila clams, alder smoked wild salmon, white fish, spinach, mushroom, roasted red peppers, shaved Parmesan. 11.95

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

SMOKED CHICKEN CHOP CHOP SALAD
Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 10.95 *Gluten Free*

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.

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

BLACKBERRY BASIL LEMONADE
Lemonade, Washington blackberries and fresh basil. 4.95

GENERAL MANAGER Raul Vazquez **CHEF** Jacob Keil

• 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!

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