Growlers To Go

Any draught beer is available in growlers so you can enjoy them anytime. Just ask your server or bartender and they'll set you up!

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 Lemon	6.50
WILDFIN IPA Anchorage	6.50
MAC & JACK'S AFRICAN AMBER Redmond	6.95
WINGMAN ROTATING TAP Tacoma	6.95
WILDFIN BLONDE Anchorage	6.50
7 SEAS RUDE PARROT IPA Gig Harbor	6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	6.50
GEORGETOWN MANNY'S PALE ALE Seattle	6.95
SILVER CITY ROTATING TAP Silverdale	6.95
FREMONT SUMMER PALE ALE Seattle	6.95
IRON HORSE IRISH DEATH Ellensburg	6.95
PIKE PLACE KILT LIFTER SCOTCH ALE Seattle	6.95
SILVER CITY RIDGETOP RED ALE Bremerton	6.50
WILDFIN BEER SAMPLER IPA, Blonde, Hefeweizen and Silver City Ridgetop Red Ale.	6.95

Beer (mostly) by the Bottle

COORS LIGHT Golden, Colorado	4.95
EVERYBODY'S BREWING LOCAL LAGER White Salmon	5.95
GHOSTFISH BREWING GRAPEFRUIT IPA Seattle	5.95
RAINIER Somewhere, USA (16oz. can — how else?!?)	2.95
CORONA EXTRA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
SCHILLING LONDON DRY HARD CIDER Tacoma	6.95
SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER Seattle	6.95

ASK ABOUT OUR GLUTEN FREE AND SKINNYFIN <650 OPTIONS

Bar Menu

Happy Hour

Every day, not just some days!

THREE TO SIX

and then we do it again

NINE TO CLOSE

ALL DRAFT BEERS, YES, ALL OF THEM!

4.

WILDFIN BARREL AGED RED BLEND
WILDFIN OAKED CHARDONNAY

6.

HUCKLEBERRY COLLINS,
SCRATCH MARGARITA, MOSCOW MULE

7.

HAPPY HOUR APPETIZERS

After Work, After the Show, After Shopping...
You'll Want to Try This!

Smart Catch

Good food is more than just delicious, good food also means a better food world, one that is diverse, sustainable, equitable, and accessible for all. The James Beard Foundation partners with chefs and other leaders to work toward a better food world.

One of the roles of the James Beard Foundation is to support the culinary community to become effective advocates for the causes they believe in—to make positive change in the world through food and about food.

We're excited to share that we are a Smart Catch Leader *for 2019! Ask about our commitment to sustainable sourcing when you come in next, and learn more about the Smart Catch program:* jamesbeard.org/smart-catch

081619B

Starters / Happy Hour

WILDFIN APPETIZER TOWER
Garlic prawns, calamari, smoked salmon spread. 17.95

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. 8.95

PRAWN CEVICHE•
All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 7.95

FACE ROCK CHEDDAR FONDUE
Alderwood smoked chicken, apples, Inaba Farms green beans, toasted croutons, Cambozola, WildFin IPA and Face Rock white cheddar fondue. 8.95

CLAMS NORTHWEST STYLE
Clams from Salish Seafoods simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 8.95

GARLIC PRAWNS
Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes, soft croutons. 8.95 *Gluten Free Available*

WARM BRIE AND CAMBOZOLA*
Pistachio crusted brie, fig jam, Washington pears, blue cheese, balsamic glaze, Grand Central Bakery semolina baguette. 8.95

WildFin AMERICAN GRILL

GENERAL MANAGER Thomas Day **CHEF** Randall Kilcup

• 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

Red Wines

CABERNET SAUVIGNON

DRUMHELLER WA	8.50	11.50	27.50
THE HUNTSMAN WA	10.95	14.95	32.95
CHATEAU STE. MICHELLE INDIAN WELLS WA			36.50
REININGER WA			46.50
BASEL CELLARS WA			46.95
DUNHAM WA			57.50
VA PIANO WA			59.50
WOODWARD CANYON ARTIST SERIES WA			66.50
SLEIGHT OF HAND THE ILLUSIONIST WA			68.50
JORDAN WA			71.95
LONG SHADOWS WA			72.50
LEONETTI WA			120.95

MERLOT

WASHINGTON HILLS WA	8.95	11.95	27.95
NORTHSTAR WA			42.95
LEONETTI WA			105.95

ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			28.95
SAVIAH MALBEC WA			35.95
CHARLES SMITH BOOM BOOM SYRAH WA			36.50
KESTREL SYRAH WINEMAKER SERIES WA			36.95
CHATEAU STE. MICHELLE MALBEC WA			39.95
TERRA BLANCA MALBEC WA	9.95	12.95	29.95
FROG'S LEAP ZINFANDEL CA			45.95
ROMBAUER ZINFANDEL CA			50.95
DUSTED VALLEY WA			53.95
FIDELITAS MALBEC WA			55.95
CITY LIMITS ZINFANDEL WA	12.95	16.95	31.95
THURSTON WOLFE ZINFANDEL WA			36.95

PINOT NOIR

ARGYLE OR			38.50
DUCK POND DUNDEE OR			29.95
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			55.95
DOMAINE SERENE OR			58.95

RED BLENDS AND OTHER REDS

RADIUS RED WA	8.50	11.50	27.50
NOVELTY HILL RED TABLE WA			30.95
KESTREL LADY IN RED WA	8.95	11.95	28.95
COUGAR CREST DEDICATION WA			35.95
TENET WINES THE CONVICT WA			29.50
DUNHAM 3 LEGGED RED WA			36.95
BASEL CELLARS MERRIMENT WA			62.95
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95
LATAH CREEK RESERVE TEMPRANILLO WA			39.50
GORDON ESTATES TEMPRANILLO WA			39.95
DEN HOED MARIE'S VIEW BORDEAUX WA			69.95

"Barrel to Bar"

We have found these wonderful Washington 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
MARYHILL 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	9.95	12.95	30.95
ALEXANDRIA NICOLE BOHEMIAN BLEND	10.95	14.95	31.95
TERRA BLANCA CABERNET SAUVIGNON	11.95	15.95	32.95

White Wines

CHARDONNAY

	6oz	9oz	bottle
CHATEAU STE. MICHELLE MIMI WA			26.50
RYAN PATRICK NAKED WA			28.95
COLUMBIA CREST H3 WA			28.50
BARNARD GRIFFIN WA			30.95
TAMARACK WA	10.50	14.50	32.95
KENDALL–JACKSON CA	9.95	12.95	29.95
LONG SHADOWS 9 HATS WA			37.95
CHATEAU STE. MICHELLE COLD CREEK WA			44.50
CAKEBREAD CA			54.95
BOUDREAUX CELLARS WA			55.50
WOODWARD CANYON WA			56.50

SAUVIGNON BLANC

HOGUE WA			28.95
WATERBROOK WA	8.95	11.95	28.50
CHATEAU STE. MICHELLE WA	9.95	12.95	30.95
MATTHEWS CELLARS WA			35.95

PINOT GRIS & OTHER WHITES

MARYHILL GEWURZTRAMINER WA			30.50
CHARLES SMITH KUNG FU RIESLING WA	8.95	11.95	28.50
NINE HATS RIESLING WA			27.50
CSM EROICA RIESLING WA			32.50
VILLA MARIA PINOT GRIS NZ			28.95
BENTON LANE PINOT GRIS WA			43.50
NINE HATS PINOT GRIS WA			29.95
ERATH PINOT GRIS OR	9.95	12.95	30.95
SAVIAH THE JACK WHITE WA			37.95
MERCER VIOGNIER WA			36.95
STE. CHAPELLE ROSÉ ID	8.95	11.95	27.95
REVELRY ROSÉ WA			29.95
DOMAINE SERENE ROSÉ OR			47.95

Sparkling

DOMAINE STE. MICHELLE BRUT WA			28.50
ARGYLE BRUT OR			39.50
RUFFINO PROSECCO IT	8.50		27.95

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
Fremont Mischief Rye whiskey, 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

WILDFIN SANGRIA
Red wine, Maraschino liqueur, Triple Sec, lemon, orange and strawberry with a hint of cinnamon. 10.95

BLACK & BLUE MARTINI
Dry Fly vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95

BARREL AGED NW OLD FASHIONED
Oola bourbon, orange, Angostura bitters, simple syrup. 11.95

MOSCOW MULE
Vodka, ginger liqueur, fresh lime, ginger beer. 9.95

THE LAST WORD
Cadee intrigue 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

COLUMBIA VALLEY SOUR•
Heritage Elk Rider bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

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

Something to Share

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

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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, soft croutons. 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 SLIDER•
Mishima Reserve Wagyu beef, roasted horseradish onion aïoli, crispy sweet onions, brioche bun. 4.50

SUPERFOOD HOUSE SALAD*
Organic Tuscan kale, shaved 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 Wild Coho, 6.95
Grilled Fresh Wild Coho, 8.95
Grilled Sustainable White Prawns, 8.95

HEIRLOOM TOMATO CAPRESE
Heirloom tomatoes, Grand Central Bakery baguette, basil, fresh burrata, balsamic. 9.95

INABA FARMS SUMMER SUCCOTASH
Corn, green beans, red onion, red pepper, basil. 7.95 *Gluten Free*

Casual Fare

WILDFIN DINNER HOUSE BURGER•
Bacon onion jam, Cambozola, grilled red onion, arugula, Schwartz Bros. 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 Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 18.95

"ALL IN" FISH AND CHIPS
Mac & Jack's battered Alaskan true cod, Northwest seafood chowder, apple cabbage slaw. 24.95

GRILLED RIBEYE•
16oz. 28 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, grilled greens beans. 31.95 *Gluten Free*

Add your choice of Grilled: **All Natural Scallops** 10.95 Pacific **White Prawns** 8.95 **Fresh Wild Coho** 8.95

FISH TACOS
Wild Alaskan white fish dusted with Cajun seasonings and flash seared. Served with corn and flour tortilla, jalapeño aïoli, avocado tomatillo salsa and crunchy jicama slaw. 15.95 *Gluten Free Available*

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

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

SMOKED SALMON BLT SALAD
Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 17.95 *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 *Gluten Free Available*

GRILLED INABA FARMS AMAIZE CORN
Chipotle honey butter, corn nuts. 7.95

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

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