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
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 WildFin IPA, Blonde, Hefeweizen and Laurelwood Free Range Red Ale.	6.95

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
2 TOWNS PACIFIC PINEAPPLE CIDER Corvallis, OR	6.50
FULL SAIL SESSIONS LAGER Hood River, OR	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

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. 8.95

CLAMS NORTHWEST STYLE
Washington manila clams 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 Randy Noia **CHEF** Ryan Roberts

• 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	8.95	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
STAG'S LEAP CA			76.95
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
DOMAINE 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
ROMBAUER ZINFANDEL CA			53.95

"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
ERATH 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
L'ECOLE NO. 41 WA			45.95
WOODWARD CANYON WA			56.50

SAUVIGNON BLANC

CHATEAU STE. MICHELLE HORSE HEAVEN HILLS WA	9.95	12.95	30.95
EOLA OR			28.50
MATTHEWS CELLARS WA			38.95

PINOT GRIS

VILLA MARIA NZ			28.95
CRISTOM OR			38.95
KESTREL WA			29.95
LONG SHADOWS NINE HATS OR			29.95
BENTON LANE OR			43.50
DAVID HILL PINOT GRIS OR	11.50	15.50	31.95

ROSÉ

STE. CHAPELLE IDAHO 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 VITNERS 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

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

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

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

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

TRAPOLD 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, 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 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 batter, Northwest seafood chowder, apple cabbage slaw.
With Alaskan true cod, 24.95 With Alaskan halibut, 28.95

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. 17.95 622 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 *Gluten Free Available*

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

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

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