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
WILDFIN BLONDE Anchorage 6.50
ROTATING DRU BRU TAP Snoqualmie Pass 6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage 6.50
GEORGETOWN MANNY'S PALE ALE Seattle 6.95
BLACK RAVEN TAP Redmond 6.95
SUMERIAN BREWING NARCISSISM IPA Woodinville 6.95
IRON HORSE IRISH DEATH Ellensburg 6.95
TWO BEERS IPA Seattle 6.95
SILVER CITY RIDGETOP RED ALE Bremerton 6.50
ROTATING TIETON CIDER WORKS Yakima 6.50
WILDFIN BEER SAMPLER 6.95
IPA, Blonde, Hefeweizen and Silver City Ridgetop Red Ale.

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 Somewhere, Mexico 5.95
KALIBER NON-ALCOHOL Dublin, Ireland 4.95
SCHILLING LONDON DRY CIDER Seattle 6.95
SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER Seattle 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
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 peel, Angostura bitters, simple syrup. 11.95

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

THE LAST WORD
Cadée 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
Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50

SPICY MEZCAL COOLER
Del Maguey VIDA Mezcal, basil, orange liqueur, house made habañero and jalapeño tincture, fresh lime and simple syrup. 11.95

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

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

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

Brunch Menu

August 16th – August 29th

AROUND TOWN

KIDS OBSTACLE CHALLENGE
An adventurous obstacle course for kids (ages 5-16). August 17th and 18th.

GAS STATION BLUES
Historic Shell Station located at 232 Front Street North. *August 22nd*
Featuring talented blues. Free for all ages

SUMMER OUTDOOR MOVIES IN THE PARK
Bellevue Downtown Park. *Every Tuesday until 8/27. Features start at 9pm.*

"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	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
COLUMBIA CREST WA			28.50
BARNARD GRIFFIN WA			30.95
KENDALL-JACKSON CA	9.95	12.95	29.95
TAMARACK WA	10.50	14.50	32.95
LONG SHADOWS 9 HATS WA			37.95
CHATEAU STE. MICHELLE COLD CREEK WA			44.50
WOODWARD CANYON WA			56.50

SAUVIGNON BLANC

WATERBROOK WA	8.95	11.95	28.50
MATTHEWS CELLARS WA			35.95
BARNARD GRIFFIN WA	9.95	12.95	30.95

PINOT GRIS & OTHER WHITES

MARYHILL GEWÜRZTRAMINER WA			30.50
CHARLES SMITH KUNG FU RIESLING WA	8.95	11.95	28.50
ADELSHEIM PINOT GRIS OR			34.50
BENTON LANE PINOT GRIS OR			43.50
NINE HATS PINOT GRIS WA			29.95
SAVIAH THE JACK WHITE WA			37.50
K VINTNERS VIOGNIER WA			43.50
STE. CHAPELLE IDAHO 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		29.50

Red Wines

CABERNET SAUVIGNON

DRUMHELLER WA	8.50	11.50	27.95
THE HUNTSMAN WA	10.95	14.95	32.95
CHATEAU STE. MICHELLE INDIAN WELLS WA			36.50
BASEL CELLARS WA			46.95
DUNHAM WA			57.50
VA PIANO WA			59.50
WOODWARD CANYON ARTIST SERIES WA			66.50
JORDAN CA			71.95
LONG SHADOWS FEATHER WA			72.50

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
CHARLES SMITH BOOM BOOM! SYRAH WA			36.50
SEVEN HILLS MALBEC WA			43.95
TERRA BLANCA MALBEC WA	9.95	12.95	29.95
CITY LIMITS ZINFANDEL WA	12.95	16.95	31.95
ROMBAUER ZINFANDEL CA			50.95

PINOT NOIR

ARGYLE OR			38.50
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			55.95
PONZI OR			43.95

RED BLENDS & OTHER REDS

RADIUS RED WA	8.50	11.50	27.50
NOVELTY HILL RED TABLE WA			30.95
KESTRAL LADY IN RED WA	8.95	11.95	28.95
COUGAR CREST DEDICATION WA			35.95
DUNHAM CELLARS 3 LEGGED RED WA			36.95
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95
LATAH CREEK RESERVE TEMPRANILLO WA			39.50

Bloody Mary Bar

Craft your own creation from our selection of pickled goodies, housemade garnishes, fresh vegetables and over 15 varieties of hot sauce ranging from the mild to the mildly insane.

7.95

THE MIXES
House Recipe
Extra Horseradish
Secret Ingredient Mix

THE BOOZE
Heritage Bacon Vodka
Dry Fly Vodka
Stoli Citros
Absolut Peppar
Crater Lake Gin
Cazadores Blanco Tequila

THE SALTS
Spicy
Bacon Salt
Regular

Weekend Libations

ORANGE JUICE
Small, 2.95 Large, 4.50

MIMOSA
5.95

Starters

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

WICKED SEAFOOD
Alder smoked and chili rubbed **Pacific** white prawns and **Alaskan** scallops, chipotle Gouda grits, cayenne pepper sauce. 14.95

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

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
Grilled Fresh Wild Coho, 8.95
House Smoked Wild Coho, 6.95
Grilled Sustainable White Prawns, 8.95

BLUE CHEESE SALAD*
Blue cheese, romaine, sweet red grapes, **Washington** pears, bacon onion jam, candied walnuts. 8.95 *Gluten Free*

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

LATE SUMMER HARVEST SALAD*
Willie Greens organic baby lettuce, quinoa, farro, Marcona almonds, fresh **Washington** figs, sweet local pears, onions, Champagne vinaigrette. 8.95

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

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

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.

Sweet Treats

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

PEACH PIE
Local peaches, mascarpone cream sauce, **Tillamook** vanilla bean 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

WildFin signature item

** contains nuts or nut products*

skinnyfin items contain fewer than 650 calories

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Brunch Plates

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

THE CLASSIC•
Three **Wilcox Family Farms** eggs any style, hickory smoked bacon and breakfast sausage, your choice of **WildFin** brunch potatoes or smoked Gouda and chipotle grits, English muffin. 14.95 *Gluten Free Available*

BREAD PUDDING FRENCH TOAST*
Vanilla custard, caramelized pineapple, maple butter, warm bananas Foster sauce. 12.95

SMOKED SALMON SCRAMBLE
Three 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. 16.95

TRADITIONAL EGGS BENEDICT•
English muffin, breakfast ham, **Wilcox Family Farms** poached eggs, hollandaise, your choice of **WildFin** brunch potatoes or smoked Gouda and chipotle grits. 14.95

GARDEN FRITTATA
Wilcox Family Farms eggs, cheddar, fresh spinach, avocado, roasted tomato, basil, mushrooms, bean sprouts, edamame, cucumber Greek yogurt coulis, avocado tomatillo salsa with **WildFin** brunch potatoes. 12.95 *Gluten Free Available*

CHICKEN FRIED CHICKEN
Double dipped buttermilk fried chicken, andouille sausage gravy, hickory smoked bacon, **Tillamook** cheddar, smoked Gouda and chipotle grits, buttermilk biscuits, **Wilcox** sunny–side up egg. 15.95

BREAKFAST TACOS
Chorizo, scrambled **Wilcox** eggs, refried black beans, jalapeño aïoli, avocado tomatillo salsa, cilantro. 13.95 *Gluten Free Available*

Lunch Plates

Enjoy a Blue Cheese or Late Summer Harvest Salad for $5.50.

FISH AND CHIPS
Wild **Alaskan** true cod hand dipped in Mac & Jack's batter and served with **Washington** apple and jicama slaw and fries. 17.95

FLASH SEARED CAJUN FISH TACOS•
Corn and flour tortilla, jalapeño aïoli, avocado tomatillo salsa, crunchy jicama slaw. 15.95 613 calories *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. 21.95 636 calories *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*

CHEDDAR BURGER•
Hand formed **Washington Double R Ranch** beef, handmade brioche bun, **WildFin** signature sauce, fries. 13.95 *Gluten Free Available*
with smoky bacon, add 1.95 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. 12.95

YELLOWFIN TUNA•
Wild line caught ahi, wasabi ginger aïoli, **Schwartz Bros.** brioche bun, daikon cucumber napa slaw. 15.95

FRENCH DIP
Thin shaved **Mishima Reserve** Wagyu beef, herb butter, toasted Dutch crunch roll, au jus, fries. 15.95 *with smoked provolone and caramelized onions, add 1.00*

NORTHWEST SEAFOOD FETTUCCINE ALFREDO
Manila clams, alder smoked wild salmon, white fish, prawns, spinach, mushroom, roasted red peppers, shaved Parmesan. 17.95

STRAWBERRY GRAIN BOWL*
Skagit Valley 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*

CHILI PRAWN MAC & CHEESE
Corkscrew pasta, lobster cream sauce, chili smoked all natural **Pacific** white prawns, crisp bacon, **Face Rock Creamery** white cheddar, Parmesan bread crumb topping. 19.95

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

Lunch Combinations

Choose your favorite two items for $13.95.

HALF A SANDWICH
Wagyu French Dip
Ahi Sandwich
Smoked Chicken Club
Fish Tacos

GREEN STUFF
Blue Cheese
Superfood House Salad*
Late Summer Harvest Salad

FROM THE KETTLE
Northwest Seafood Chowder
Classic French Onion *(add a buck)*

• 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!

GENERAL MANAGER Raul Vazquez **CHEF** Jacob Keil

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