

## 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.

<b>WILDFIN SHANDY</b> Lemon	6.50
<b>CRUX KRystal JUICE IPA</b> Bend, Oregon	6.50
<b>DESCHUTES FRESH HAZE IPA</b> Bend, Oregon	6.95
<b>FORT GEORGE VORTEX IPA</b> Astoria, Oregon	6.95
<b>CASCADE LAKES BLONDE BOMBSHELL</b> Redmond, Oregon	6.50
<b>ECLIPTIC CAPELLA PORTER</b> Portland, Oregon	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>OCCIDENTAL BREWING KÖLSCH</b> Portland, Oregon	7.50
<b>VERTIGO ROTATING TAP</b> Hillsboro, Oregon	6.95
<b>BACKWOODS COPPERLINE AMBER ALE</b> Carson, Washington	6.95
<b>GOLDEN VALLEY ROTATING TAP</b> McMinnville, Oregon	7.50
<b>BREAKSIDE PILSNER</b> Portland, Oregon	6.95
<b>PELICAN BREWING KIWANDA CREAM ALE</b> Pacific City, Oregon	6.95
<b>WILDFIN BEER SAMPLER</b> WildFin Hefeweizen, Crux Krystal Juice IPA, Cascade Lakes Blonde Bombshell, and Ecliptic Capella Porter.	6.95

## BEER (MOSTLY) BY THE BOTTLE

<b>COORS LIGHT</b> Golden, Colorado	4.95
<b>GHOSTFISH GRAPEFRUIT IPA</b> Seattle, Washington	5.95
<b>PORTLAND CIDER CO. KINDA DRY APPLE</b> Portland, Oregon	6.50
<b>RAINIER</b> Somewhere, USA (16oz. can — how else?!?)	2.95
<b>CORONA</b> Somewhere, Mexico	5.95
<b>KALIBER NON-ALCOHOL</b> Dublin, Ireland	4.95
<b>REVEREND NAT'S ¡VIVA LA PINEAPPLE! CIDER</b> Portland, Oregon	6.50
<b>FULL SAIL SESSION LAGER</b> Hood River, Oregon	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, Angostura 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

The Walter Collective gin, Luxardo Maraschino liqueur, Green Chartreuse, fresh lime and simple syrup. 13.95

### 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 habañoero and jalapeño tincture, fresh lime and simple syrup. 11.95

### WILLAMETTE VALLEY SOUR

Big Bottom whiskey, 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

**BEDFORD'S SODA** 4.50

*Orange Crème, Vanilla Crème Beer, Marionberry Crème, Ginger Ale*

## 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 30th – September 12th

### AROUND TOWN

#### BEAVERTON CELEBRATION PARADE

SW Wilson and Allen Blvd, September 7th

#### BEAVERTON FARMERS MARKET

Every Saturday from May - September

#### BIKE BEAVERTON

Beaverton City Park, September 7th

#### BEAVERTON HALF MARATHON

Nimbus Ave, September 22nd

## "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
<b>ERATH PINOT GRIS</b>	9.95	12.95	30.95
<b>WILDFIN CHARDONNAY</b>	8.95	11.95	28.95
<b>WILDFIN RED BLEND</b>	8.95	11.95	28.95
<b>WINES BY JOE PINOT NOIR</b>	9.95	12.95	30.95
<b>LEFT COAST ESTATE PINOT NOIR</b>	10.95	14.95	31.95
<b>MILBRANDT CABERNET SAUVIGNON</b>	11.95	15.95	32.95

## WHITE WINES

### CHARDONNAY

	6oz	9oz	bottle
<b>COLUMBIA CREST H3 WA</b>			28.50
<b>KENDALL-JACKSON CA</b>	9.95	12.95	29.95
<b>LANGE OR</b>	10.95	14.95	32.95
<b>TYEE OR</b>			36.95
<b>CAKEBREAD CA</b>			54.95
<b>EVENING LAND OR</b>			54.00
<b>SPINDRIFT OR</b>			29.50
<b>CHATEAU STE. MICHELLE COLD CREEK WA</b>			44.50

### SAUVIGNON BLANC

<b>CHATEAU STE. MICHELLE WA</b>	9.95	12.95	30.95
<b>J. CHRISTOPHER OR</b>			37.95
<b>WATERBROOK WA</b>			28.50

### PINOT GRIS

<b>BENTON LANE OR</b>			43.50
<b>KING ESTATE OR</b>			36.95
<b>DAVID HILL OR</b>	11.50	15.50	31.95
<b>MONTINORE OR</b>			29.00
<b>ADELSHEIM OR</b>			34.50
<b>RAPTOR RIDGE OR</b>	11.95	15.95	31.95

### ROSÉ

<b>CASA SMITH VINO ROSÉ WA</b>	8.95	11.95	27.95
<b>A-Z OR</b>			35.95
<b>DOMAINE SERENE ROSÉ OR</b>			47.95

### OTHER WHITES

<b>SOKOL BLOSSER EVOLUTION OR</b>			34.95
<b>DAY WINES VIN DE DAYS BLANC OR</b>			36.95
<b>CHARLES SMITH KUNG FU RIESLING WA</b>	8.95	11.95	28.50
<b>PAUL O'BRIEN BONE DRY RIESLING WA</b>			44.95
<b>MARYHILL GEWÜRZTRAMINER WA</b>			30.50
<b>K VINTNERS VIOGNIER WA</b>			43.50

## SPARKLING

<b>DOMAINE STE. MICHELLE BRUT WA</b>			28.50
<b>ARGYLE BRUT OR</b>			39.50
<b>RUFFINO PROSECCO IT</b>	8.50		29.50

## RED WINES

### CABERNET SAUVIGNON

<b>CHATEAU STE. MICHELLE INDIAN WELLS WA</b>			36.50
<b>DISRUPTION WA</b>	10.95	14.95	32.95
<b>LONG SHADOWS FEATHER WA</b>			72.50
<b>VA PIANO WA</b>			59.50
<b>DRUMHELLER WA</b>	8.50	11.50	27.95
<b>HANATORO OCTAVE VINEYARD WA</b>			70.50
<b>LEONETTI WA</b>			120.95
<b>LUJON OR</b>			38.95
<b>THE PINES 1852 OR</b>			47.00
<b>EOLA HILLS OR</b>			30.50

### PINOT NOIR

<b>DUCK POND OR</b>			55.95
<b>ADELSHEIM BREAKING GROUND OR</b>			59.95
<b>JOSH CELLARS OR</b>			39.95
<b>DOMAINE DROUHIN OR</b>			55.95
<b>ARGYLE OR</b>			38.50
<b>DOMAINE SERENE YAMHILL OR</b>			71.95
<b>PENNER-ASH OR</b>			55.95
<b>DAVID HILL OR</b>	12.95	16.95	31.95
<b>ELK COVE WILLAMETTE OR</b>			44.95
<b>J. CHRISTOPHER J.J OR</b>	13.50	17.50	37.95

### RED BLENDS

<b>COUGAR CREST DEDICATION WA</b>			35.95
<b>SLEIGHT OF HAND ILLUSIONIST WA</b>			68.50
<b>L'ECOLE NO. 41 FERGUSON WA</b>			84.50
<b>RADIUS RED WA</b>	8.50	11.50	27.50
<b>DUNHAM CELLARS 3 LEGGED RED WA</b>			36.95
<b>SPINDRIFT OR</b>			30.95
<b>ROXYANN HONOR BARN RED OR</b>			32.00
<b>QUADY NORTH GSM OR</b>			41.50

### OTHER REDS

<b>L'ECOLE NO. 41 SYRAH WA</b>			37.95
<b>POWERS SYRAH WA</b>			28.95
<b>CLIFF CREEK SYRAH OR</b>			46.95
<b>WASHINGTON HILLS MERLOT WA</b>	8.95	11.95	27.95
<b>NORTHSTAR MERLOT WA</b>			42.95
<b>LEONETTI MERLOT WA</b>			105.95
<b>TROON ZINFANDEL OR</b>	12.50	16.50	31.95
<b>THE PINES ZINFANDEL OR</b>			51.00
<b>ROMBAUER ZINFANDEL CA</b>			50.95
<b>CANOE RIDGE EXPEDITION MALBEC WA</b>	9.95	12.95	32.95
<b>FIDELITAS MALBEC WA</b>			55.95
<b>ABACELA MALBEC OR</b>			45.95
<b>OREGON TERRITORY TEMPRANILLO OR</b>	11.95	15.95	31.95
<b>ABACELA FIESTA TEMPRANILLO OR</b>			39.95
<b>LATAH CREEK RESERVE TEMPRANILLO WA</b>			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 aioli. 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*

## 🔥 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 TRAPOLD FARMS AMAIZE CORN

Chipotle honey butter, corn nuts. 7.95

## TRAPOLD 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 aioli, avocado tomatillo salsa & jicama slaw

### CEVICHE PRAWN

Tomatillo salsa, avocado, jalapeño, spring radish, mango

### SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa

# 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

# 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 aioli, 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 Backwoods Copperline Amber ale batter and served with Washington apple and jicama slaw and fries. 17.95

## 🔥🍷 FLASH SEARED CAJUN FISH TACOS•

Corn and flour tortilla, jalapeño aioli, 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, Grand Central Bakery brioche bun, WildFin signature sauce, fries. 13.95 *smoky bacon, add 1.00 Gluten Free Available 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 aioli, Grand Central Bakery 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\*

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

## 🔥 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 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!