

## 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>WILDFIN IPA</b> Anchorage	6.50
<b>MAC &amp; JACK'S AFRICAN AMBER</b> Redmond	6.95
<b>BLACK RAVEN OKTOBERFEST</b> Redmond	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>GEORGETOWN MANNY'S PALE ALE</b> Seattle	6.95
<b>BLACK RAVEN TRICKSTER IPA</b> Redmond	6.95
<b>TWO BEERS FRESH HOP IPA</b> Seattle	6.95
<b>IRON HORSE IRISH DEATH</b> Ellensburg	6.95
<b>SILVER CITY RIDGETOP RED ALE</b> Bremerton	6.50
<b>WILDFIN BEER SAMPLER</b> IPA, Blonde, Hefeweizen and Silver City Ridgetop Red Ale.	6.95

## BEER (MOSTLY) BY THE BOTTLE

<b>COORS LIGHT</b> Golden, Colorado	4.95
<b>EVERYBODY'S BREWING LOCAL LAGER</b> White Salmon	5.95
<b>GHOSTFISH BREWING GRAPEFRUIT IPA</b> Seattle	5.95
<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>SCHILLING LONDON DRY CIDER</b> Seattle	6.95
<b>SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER</b> 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.

<b>HUCKLEBERRY COLLINS</b> Vodka, limoncello, fresh lemon juice, huckleberry. 10.95
<b>BARREL AGED MANHATTAN</b> Fremont Mischief Rye whiskey, Fee Brothers bitters, a little vermouth and a hint of Bénédictine aged in our own oak barrels. 13.95
<b>ROSEMARY LIME COOLER</b> Fresh rosemary, Uncle Val's Botanical gin, cranberry, fresh lime and simple syrup. 9.95
<b>🔥 SCRATCH MARGARITAS</b> Served on the rocks with Blanco tequila, triple sec, fresh lime and simple syrup. 9.95
<b>POWERS SANGRIA</b> Powers Merlot, Maraschino liqueur, triple sec, lemon, orange and strawberry with a hint of cinnamon. 10.95
<b>BLACK &amp; BLUE MARTINI</b> Dry Fly vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95
<b>BARREL AGED NW OLD FASHIONED</b> Oola bourbon, orange, Angostura bitters, simple syrup. 11.95
<b>MOSCOW MULE</b> Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
<b>THE LAST WORD</b> Cadee intrigue gin, Luxardo Maraschino liqueur, Green Chartreuse, fresh lime and simple syrup. 13.95
<b>RUM FASHIONED</b> Dark rum, Trader Vic's Macadamia Nut liqueur, Amaro Montenegro, Angostura bitters. 11.95
<b>RUBY CAIPIRINHA</b> Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50
<b>SPICY MEZCAL COOLER</b> VIDA Mezcal, basil, orange liqueur, house made habañoero and jalapeño tincture, fresh lime and simple syrup. 11.95
<b>COLUMBIA VALLEY SOUR</b> Heritage Elk Rider bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

## NON-ALCOHOLIC BEVERAGES

<b>REED'S ORIGINAL GINGER BREW</b> 4.50
<b>RED BULL</b> Regular or sugar free. 4.50
<b>CRATER LAKE ROOT BEER</b> Portland, Oregon 4.50
<b>SAN PELLEGRINO SPARKLING WATER</b> 4.50
<b>HUMM LEMON GINGER KOMBUCHA</b> 6.50
<b>STUBBORN SODA</b> 4.95 <i>Agave Vanilla, Black Cherry Tarragon</i>

## REFRESHERS

<b>BLACKBERRY BASIL LEMONADE</b> Lemonade, Washington blackberries and fresh basil. 4.95
<b>CUCUMBER COOLER</b> Fresh lime, mint, English cucumber, ginger beer. 5.95
<b>MANGO SPARKLER</b> Mango purée, fresh lime, raspberry preserves, lemon lime soda. 5.50
<b>STRAWBERRY TANG</b> Organic lemon ginger kombucha, strawberry sweet & sour. 6.50

## BRUNCH MENU

September 27th – October 10th

### AROUND TOWN

#### THE BUTLER DID IT

September 20th thru October 5th, 8:00pm. Renton Civic Theater

#### EXHIBIT – HERO'S FEAST

October 4th. Renton History Museum

#### RENTON HIGH SCHOOL VS. LINDBERG

Friday, October 11th, 7:00pm. Lindberg High School

### 4TH ANNUAL SEATTLE INTERNATIONAL FASHION FILM FESTIVAL

Saturday, October 12th. Carco Theatre

## "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
<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>ALEXANDRIA NICOLE BOHEMIAN BLEND</b>	10.95	14.95	31.95
<b>TERRA BLANCA 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>TAMARACK WA</b>	10.50	14.50	32.95
<b>CHATEAU STE. MICHELLE COLD CREEK WA</b>			44.50
<b>L'ECOLE NO. 41 WA</b>			45.95
<b>WOODWARD CANYON WA</b>			56.50
<b>NINE HATS WA</b>			37.95

### SAUVIGNON BLANC

<b>WATERBROOK WA</b>	8.95	11.95	28.50
<b>MATTHEWS WA</b>			35.95
<b>CHATEAU STE. MICHELLE WA</b>	9.95	12.95	30.95

### PINOT GRIS & OTHER WHITES

<b>MARYHILL GEWURZTRAMINER WA</b>			30.50
<b>CHARLES SMITH KUNG FU RIESLING WA</b>	8.95	11.95	28.50
<b>VILLA MARIA PRIVATE BIN PINOT GRIS NZ</b>			28.95
<b>NINE HATS PINOT GRIS WA</b>			29.95
<b>BENTON-LANE PINOT GRIS OR</b>			43.50
<b>SAVIAH THE JACK WHITE WA</b>			37.50
<b>MERCER VIOGNIER WA</b>			36.95
<b>STE. CHAPELLE IDAHO ROSÉ ID</b>	8.95	11.95	27.95
<b>REVELRY ROSÉ WA</b>			29.95
<b>DOMAINE SERENE ROSÉ OR</b>			47.95

## 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>DRUMHELLER WA</b>	8.50	11.50	27.50
<b>THE HUNTSMAN WA</b>	10.95	14.95	32.95
<b>CHATEAU STE. MICHELLE INDIAN WELLS WA</b>			36.50
<b>BASEL CELLARS WA</b>			46.95
<b>DUNHAM WA</b>			57.50
<b>VA PIANO WA</b>			59.50
<b>WOODWARD CANYON ARTIST SERIES WA</b>			66.50
<b>JORDAN CA</b>			71.95

### MERLOT

<b>WASHINGTON HILLS WA</b>	8.95	11.95	27.95
<b>NORTHSTAR WA</b>			42.95

### ZINFANDEL, MALBEC & SYRAH

<b>POWERS SYRAH WA</b>			28.95
<b>CHARLES SMITH BOOM BOOM! SYRAH WA</b>			36.50
<b>KESTREL WINEMAKERS SELECT SYRAH WA</b>			36.95
<b>CHATEAU STE. MICHELLE MALBEC WA</b>			39.95
<b>TERRA BLANCA MALBEC WA</b>	9.95	12.95	29.95
<b>CITY LIMITS ZINFANDEL WA</b>	12.95	16.95	31.95
<b>ROMBAUER ZINFANDEL CA</b>			50.95

### PINOT NOIR

<b>ARGYLE OR</b>			38.50
<b>PENNER-ASH OR</b>			55.95
<b>DOMAINE DROUHIN OR</b>			55.95
<b>PONZI OR</b>			43.95

### RED BLENDS AND OTHER REDS

<b>RADIUS RED WA</b>	8.50	11.50	27.50
<b>NOVELTY HILL RED WA</b>			30.95
<b>KESTREL LADY IN RED WA</b>	8.95	11.95	28.95
<b>COUGAR CREST DEDICATION WA</b>			35.95
<b>DUNHAM THREE LEGGED RED WA</b>			36.95
<b>OREGON TERRITORY TEMPRANILLO OR</b>	11.95	15.95	31.95
<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 Smoky 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 Wild Sockeye, 8.95

House Smoked Wild Sockeye, 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*

## 🔥 FALL HARVEST SALAD\*

Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, quinoa and organic farro, Champagne vinaigrette. 8.95

## BRUSSELS SPROUTS

Pan seared, garlic, fresh herbs, chilis, lemon, cucumber yogurt sauce. 8.95

## 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

## CARAMEL APPLE PIE

Washington apples, salted caramel 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 wild sockeye, 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 Fall 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 aioli, avocado tomatillo salsa, crunchy jicama slaw. 15.95 *Gluten Free Available*

## 🍷 GRILLED WILD SOCKEYE •

Lemon garlic vermouth butter, Columbia Basin marble potatoes, broccolini, baby tomatoes, avocado lime verde. 22.95 636 calories *Gluten Free*

## 🍷 SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 17.95 *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 SANDWICH •

Wild line caught ahi, wasabi ginger aioli, Schwartz Brothers brioche, 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

## MAPLE CHICKEN GRAIN BOWL\*

House smoked chicken breast, organic farro and quinoa, Tuscan kale, shaved Brussels sprouts, blue cheese crumbles, honey roasted sweet potatoes, toasted pepitas and walnuts, maple vinaigrette. 16.95

## 🔥 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 Beef French Dip  
Ahi Sandwich

Smoked Chicken Club  
Fish Tacos

## GREEN STUFF

Blue Cheese  
Superfood House Salad\*

Fall 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!