

## 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>BREAKSIDE PILSNER</b> Oregon	6.95
<b>LOOWIT SHADOW SHINOBI IPA</b> Vancouver	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>ECLIPTIC CAPELLA PORTER</b> Portland	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>BUOY IPA</b> Astoria	6.95
<b>ROTATING LOCAL SEASONAL TAP</b> Pacific Northwest	6.50
<b>54-40 ROTATING TAP</b> Vancouver	6.50
<b>LAURELWOOD FREE RANGE RED ALE</b> Portland	6.95
<b>GEORGETOWN JOHNNY UTAH PALE ALE</b> Seattle	6.50
<b>PFRIEM PALE ALE</b> Oregon	6.95
<b>WILDFIN BEER SAMPLER</b>	6.95

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

## BEER (MOSTLY) BY THE BOTTLE

<b>COORS LIGHT</b> Golden, Colorado	4.95
<b>GHOSTFISH GRAPEFRUIT IPA</b> Seattle, WA	5.95
<b>PORTLAND KINDA DRY CIDER</b> Clackamas, OR	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>2 TOWNS PACIFIC PINEAPPLE CIDER</b> Corvallis, OR	6.50
<b>FULL SAIL SESSIONS LAGER</b> Hood River, OR	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> James Oliver Rye, 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> Rose City vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95
<b>BARREL AGED NW OLD FASHIONED</b> Burnside bourbon, orange peel, Angostura bitters. 11.95
<b>MOSCOW MULE</b> Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
<b>THE LAST WORD</b> Walter Collective Gin, Luxardo maraschino liqueur, Green Chartreuse, fresh lime and simple syrup. 13.95
<b>RUBY CAIPIRINHA</b> Cachaca, 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 habanero & jalapeno tincture, fresh lime and simple syrup. 11.95
<b>WILLAMETTE VALLEY SOUR</b> Heritage Elk Rider bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

## NON-ALCOHOLIC BEVERAGES

<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>BEDFORDS SODA</b> 4.50

Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer

## 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

#### TACO FEST

Esther Short Park, 605 Esther St. September 28th – 29th, Noon to 10pm

#### NIGHT MARKET VANCOUVER

100 Columbia St. – October 4th, 5pm – 10pm

Family friendly monthly market that celebrates local business.

#### OLD APPLE TREE FESTIVAL TREE TURNS 193 YEARS OLD

11 SE Columbia Way. – October 5th, 11am – 3pm

## "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>	10.95	14.95	31.95
<b>MARYHILL WINEMAKERS RED BLEND</b>	9.95	12.95	30.95
<b>TERRA BLANCA CABERNET SAUVIGNON</b>	11.95	15.95	32.95

## WHITE WINES

### CHARDONNAY

	6oz	9oz	bottle
<b>RYAN PATRICK WA</b>			28.95
<b>BARNARD GRIFFIN WA</b>			30.95
<b>ELOUAN OR</b>			32.95
<b>KENDALL-JACKSON CA</b>	9.95	12.95	29.95
<b>LONG SHADOWS NINE HATS WA</b>			38.95
<b>APOLLONI OR</b>	10.95	14.95	32.95
<b>L'ECOLE NO. 41 WA</b>			45.95
<b>WOODWARD CANYON WA</b>			56.50

### SAUVIGNON BLANC

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

### PINOT GRIS

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

### ROSÉ

<b>ERATH ROSÉ OR</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>CHARLES SMITH KUNG FU RIESLING WA</b>	8.95	11.95	27.95
<b>NINE HATS RIESLING WA</b>			27.50
<b>MARYHILL GEWURZTRAMINER WA</b>			30.50
<b>L'ECOLE CHENIN BLANC WA</b>			35.95
<b>K VINTNERS VIOGNIER WA</b>			43.50
<b>SOKOL BLOSSER EVOLUTION OR</b>			34.95

## SPARKLING

<b>DOMAINE STE. MICHELLE BRUT WA</b>			28.50
<b>ARGYLE BRUT OR</b>			41.50
<b>RUFFINO PROSECCO IT</b>	8.50		27.95

## RED WINES

### CABERNET SAUVIGNON

<b>DRUMHELLER WA</b>	8.95	11.95	27.95
<b>DISRUPTION WA</b>	10.95	14.95	32.95
<b>CHATEAU STE. MICHELLE INDIAN WELLS WA</b>			36.95
<b>VA PIANO WA</b>			58.95
<b>BASEL CELLARS WA</b>			46.95
<b>SLEIGHT OF HAND ILLUSIONIST WA</b>			68.50
<b>WOODWARD CANYON ARTIST SERIES WA</b>			66.95
<b>STAG'S LEAP CA</b>			76.95
<b>LEONETTI WA</b>			120.95
<b>LONG SHADOWS FEATHER WA</b>			72.50

### PINOT NOIR

<b>DUCK POND OR</b>	9.95	12.95	29.95
<b>DAVID HILL OR</b>	12.95	16.95	31.95
<b>JOSH CELLARS OR</b>			39.95
<b>PONZI OR</b>			43.95
<b>CHRISTOM MT. JEFFERSON OR</b>			47.95
<b>ADELSHEIM "BREAKING GROUND" OR</b>			59.95
<b>DOMAINE SERENE OR</b>			71.95
<b>ARGYLE OR</b>			40.95
<b>PENNER-ASH OR</b>			55.95
<b>DOMAINE DROUHIN OR</b>			56.95

### RED BLENDS

<b>RADIUS RED WA</b>	8.50	11.50	27.50
<b>BURNT BRIDGE COUVE CUVÉE WA</b>			44.50
<b>COUGAR CREST WA</b>			37.95
<b>DUNHAM 3 LEGGED RED WA</b>			36.95
<b>APOLLONIE "SOLEGGIO" OR</b>			47.95
<b>L'ECOLE FERGUSON WA</b>			84.50

### OTHER REDS

<b>BASEL CELLARS MERLOT WA</b>	10.95	14.95	30.95
<b>WASHINGTON HILLS MERLOT WA</b>			27.95
<b>NORTHSTAR MERLOT WA</b>			42.95
<b>LEONETTI MERLOT WA</b>			105.95
<b>POWERS SYRAH WA</b>	9.95	12.95	29.95
<b>CHARLES SMITH BOOM BOOM SYRAH WA</b>			36.50
<b>L'ECOLE SYRAH WA</b>			37.95
<b>NORTH BY NORTHWEST SYRAH WA</b>			57.95
<b>LATAH CREEK RESERVE TEMPRANILLO WA</b>			39.50
<b>OREGON TERRITORY TEMPRANILLO OR</b>	11.95	15.95	31.95
<b>TERRA BLANCA MALBEC WA</b>	9.95	12.95	29.95
<b>CHATEAU STE. MICHELLE MALBEC WA</b>			39.95
<b>FIDELITAS MALBEC WA</b>			55.95
<b>SEVEN HILLS MALBEC WA</b>			43.95
<b>THURSTON WOLFE ZINFANDEL WA</b>	12.95	16.95	36.95
<b>ROMBAUER ZINFANDEL CA</b>			53.95

# 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  
Heritage Citrus  
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 banana 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

Laurelwood Red batter, Washington apple and jicama slaw, french fries.

*With Alaskan true cod, 17.95*

*With Alaskan halibut, 21.95*

## 🔥🍷 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 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. 17.95 622 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

## 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 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!