

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
GOLDEN VALLEY BALD PEAK IPA McMinnville, Oregon	6.95
DESCHUTES FRESH HAZE IPA Bend, Oregon	6.95
FORT GEORGE VORTEX IPA Astoria, Oregon	6.95
GOLDEN VALLEY BEAVERTON BOMBSHELL McMinnville, Oregon	6.50
ECLIPTIC CAPELLA PORTER Portland, Oregon	6.95
SUNRIVER BREWING FUZZTAIL HEFEWEIZEN Sunriver, Oregon	6.50
OCCIDENTAL BREWING KÖLSCH Portland, Oregon	7.50
VERTIGO ROTATING TAP Hillsboro, Oregon	6.95
BACKWOODS COPPERLINE AMBER ALE Carson, Washington	6.95
GOLDEN VALLEY ROTATING TAP McMinnville, Oregon	6.50
BREAKSIDE PILSNER Portland, Oregon	6.95
PELICAN BREWING KIWANDA CREAM ALE Pacific City, Oregon	6.95
WILDFIN BEER SAMPLER Sunriver Brewing Fuzztail Hefeweizen, Golden Valley Bald Peak IPA, Cascade Lakes Blonde Bombshell, and Ecliptic Capella Porter.	6.95

BEER (MOSTLY) BY THE BOTTLE

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

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

DINNER MENU

October 11th – October 24th

AROUND TOWN

BEAVERTON ARTS MIX

Beaverton City Library, October 17th

FAMILY RESOURCE FAIR

Beaverton City Library, October 19th, 10:00am – 2:00pm

BEAVERTON FARMERS MARKET

Saturdays, October–November 23

HAUNTED LIBRARY

Garden Home Community Library, October 25th, 4:30pm

"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
LEFT COAST ESTATE PINOT NOIR	10.95	14.95	31.95
MILBRANDT CABERNET SAUVIGNON	11.95	15.95	32.95

WHITE WINES

CHARDONNAY

	6oz	9oz	bottle
COLUMBIA CREST H3 WA			28.50
KENDALL-JACKSON CA	9.95	12.95	29.95
LANGE OR	10.95	14.95	32.95
TYEE OR			36.95
L'ECOLE NO. 41 WA			45.95
EVENING LAND OR			54.00
SPINDRIFT OR			29.50
CHATEAU STE. MICHELLE COLD CREEK WA			44.50

SAUVIGNON BLANC

CHATEAU STE. MICHELLE WA	9.95	12.95	30.95
J. CHRISTOPHER OR			37.95
WATERBROOK WA			28.50

PINOT GRIS

BENTON LANE OR			43.50
NINE HATS WA			29.95
DAVID HILL OR	11.50	15.50	31.95
MONTINORE OR			29.00
VILLA MARIA PRIVATE BIN NZ			28.95
RAPTOR RIDGE OR	11.95	15.95	31.95

ROSÉ

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

OTHER WHITES

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

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			28.50
ARGYLE BRUT OR			39.50
RUFFINO PROSECCO IT	8.50		29.50

RED WINES

CABERNET SAUVIGNON

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

PINOT NOIR

DUCK POND OR			29.95
ADELSHEIM BREAKING GROUND OR			59.95
JOSH CELLARS OR			39.95
DOMAINE DROUHIN OR			55.95
ARGYLE OR			38.50
DOMAINE SERENE YAMHILL OR			71.95
PENNER-ASH OR			55.95
DAVID HILL OR	12.95	16.95	31.95
ELK COVE WILLAMETTE OR			44.95
J. CHRISTOPHER J.J OR	13.50	17.50	37.95

RED BLENDS

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

OTHER REDS

L'ECOLE NO. 41 SYRAH WA			37.95
POWERS SYRAH WA			28.95
CLIFF CREEK SYRAH OR			46.95
WASHINGTON HILLS MERLOT WA	8.95	11.95	27.95
NORTHSTAR MERLOT WA			42.95
LEONETTI MERLOT WA			105.95
TROON ZINFANDEL OR	12.50	16.50	31.95
THE PINES ZINFANDEL OR			51.00
ROMBAUER ZINFANDEL CA			50.95
CANOE RIDGE EXPEDITION MALBEC WA	9.95	12.95	32.95
FIDELITAS MALBEC WA			55.95
ABACELA MALBEC OR			45.95
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95
ABACELA FIESTA TEMPRANILLO OR			39.95
LATAH CREEK RESERVE TEMPRANILLO WA			39.50

STARTERS

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 aioli. 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, Washington apples, broccolini, toasted croutons, Cambozola, IPA and Face Rock white cheddar. 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 aioli, 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 SLIDERS•

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50 each or 3 for 12.95

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

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

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

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

🔥 MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 10.95

BRUSSELS SPROUTS

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

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

** 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*

FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska. Enjoy a Blue Cheese or Fall Harvest Salad for \$5.50.

WILDFIN SELECT

Every summer, WildFin works directly with dedicated hardworking fishermen to provide you with sustainable USDA Certified wild salmon from the waters of Alaska and British Columbia.

WILD SOCKEYE• 26.95

ALASKAN HALIBUT• 34.95

Choose your preparation:

🔥 Simply Grilled

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

Seared

Himalayan salt block seared, Brussels sprouts, honey maple roasted sweet potatoes, honey-lime glaze.

PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan bread crumbs, Bob's Red Mill organic farro risotto, fried capers, butter sauce. 23.95

MIXED SEAFOOD GRILL•

Wild all natural scallops, Pacific white prawns, wild sockeye, lemon garlic vermouth butter, avocado basil lime verde, Brussels sprouts, baby carrots. 29.95 *Gluten Free*

🔥 ALASKAN CRAB STUFFED COD•

Oven roasted, braised spinach, Parmesan, artichokes, red jacket mashed potatoes, chive beurre blanc. 25.95

“ALL IN” FISH AND CHIPS

Backwoods Copperline Amber ale battered Alaskan true cod, Northwest seafood chowder, apple cabbage slaw. 24.95

SHRIMP AND GRITS•

All natural Pacific white prawns, Zenner's andouille sausage, tomato, WildFin Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 25.95

GRILLED BONELESS IDAHO TROUT

Cucumber Greek yogurt sauce, broccolini, mushrooms, Columbia Basin roasted marble potato. 19.95 *Gluten Free*

PRAWN AND SCALLOP SCAMPI

Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, broccolini, garlic, grape tomatoes, lemon, soft croutons. 28.95 *Gluten Free Available*

🔥🔥 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*

TODAY'S FRESH CATCH•

Ask your server for today's preparation.

WILDFIN SPECIALTIES

Enjoy a Blue Cheese or Fall Harvest Salad for \$5.50.

🔥 GRILLED RIBEYE•

16oz. 28 day aged, WildFin steak seasoning, Columbia Basin marble potatoes, Brussels sprouts. 31.95 *Gluten Free*

Add your choice of Grilled:

All Natural Scallops 10.95 **Pacific White Prawns** 8.95 **Wild Sockeye** 8.95

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

PEPPERCORN CRUSTED STEAK•

Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes. 22.95 *Gluten Free*

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

NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alderwood smoked wild salmon, Alaskan white fish, prawns, fresh spinach, mushroom, roasted red peppers, shaved Parmesan. 23.95

🔥 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

GRILLED PETITE TENDER WEDGE SALAD•*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 19.95

🔥 SMOKED CHICKEN CHOP CHOP SALAD

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

GENERAL MANAGER Katharine Aronsohn **CHEF** Matthew Bemis