

## 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>GEORGETOWN BODHIZAFA IPA</b> Seattle	6.95
<b>MAC &amp; JACK'S AFRICAN AMBER</b> Redmond	6.95
<b>WINGMAN ROTATING TAP</b> Tacoma	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>7 SEAS RUDE PARROT IPA</b> Gig Harbor	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>GEORGETOWN MANNY'S PALE ALE</b> Seattle	6.95
<b>SILVER CITY ROTATING TAP</b> Silverdale	6.95
<b>FREMONT SUMMER PALE ALE</b> Seattle	6.95
<b>IRON HORSE IRISH DEATH</b> Ellensburg	6.95
<b>SILVER CITY OCTOBERFEST</b> Bremerton	6.95
<b>SILVER CITY RIDGETOP RED ALE</b> Bremerton	6.50
<b>WILDFIN BEER SAMPLER</b>	6.95

Blonde, Hefeweizen, Georgetown Bodhizafa IPA and Silver City Ridgetop Red Ale.

## 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 EXTRA</b> Somewhere, Mexico	5.95
<b>KALIBER NON-ALCOHOL</b> Dublin, Ireland	4.95
<b>SCHILLING LONDON DRY HARD CIDER</b> Tacoma	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.

### 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

### 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, Angostura bitters, simple syrup. 11.95

### MOSCOW MULE

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

### THE LAST WORD

Cadee 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

Cachaca, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50

### SPICY MEZCAL COOLER

Vida Mezcal, basil, orange liqueur, house made habanero & jalapeno tincture, fresh lime and simple syrup. 11.95

### COLUMBIA VALLEY SOUR-

Heritage Elk Rider bourbon, 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

## LUNCH MENU

October 11th – October 24th

### AROUND TOWN

#### JONAS BROTHERS

Tacoma Dome. October 12th

#### CRAIG ROBINSON

Neptune Theater. October 20th, 7:00pm

### TACOMA HOLIDAY FOOD & GIFT FESTIVAL

Tacoma Dome. October 17th – 20th

#### DANE COOK

The Paramount Theater. October 12th, 7:00pm

#### ROMEO & JULIET

Pantages Theater. October 19th

#### RON WHITE

Emerald Queen Casino. October 18th, 8:30pm

## "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>CHATEAU STE. MICHELLE MIMI</b> WA			26.50
<b>RYAN PATRICK NAKED</b> WA			28.95
<b>COLUMBIA CREST H3</b> WA			28.50
<b>BARNARD GRIFFIN</b> WA			30.95
<b>TAMARACK</b> WA	10.50	14.50	32.95
<b>KENDALL-JACKSON</b> CA	9.95	12.95	29.95
<b>LONG SHADOWS 9 HATS</b> WA			37.95
<b>CHATEAU STE. MICHELLE COLD CREEK</b> WA			44.50
<b>L'ECOLE NO 41</b> WA			45.95
<b>BOUDREAUX CELLARS</b> WA			55.50
<b>WOODWARD CANYON</b> WA			56.50

### SAUVIGNON BLANC

<b>HOGUE</b> WA			28.95
<b>WATERBROOK</b> WA	8.95	11.95	28.50
<b>CHATEAU STE. MICHELLE</b> WA	9.95	12.95	30.95
<b>MATTHEWS CELLARS</b> WA			35.95

### PINOT GRIS & OTHER WHITES

<b>MARYHILL GEWURZTRAMINER</b> WA			30.50
<b>CHARLES SMITH KUNG FU RIESLING</b> WA	8.95	11.95	28.50
<b>NINE HATS RIESLING</b> WA			27.50
<b>VILLA MARIA PINOT GRIS</b> NZ			28.95
<b>BENTON LANE PINOT GRIS</b> WA			43.50
<b>NINE HATS PINOT GRIS</b> WA			29.95
<b>SAVIAH THE JACK WHITE</b> WA			37.95
<b>MERCER VIOGNIER</b> WA			36.95
<b>STE. CHAPELLE ROSÉ</b> ID	8.95	11.95	27.95
<b>REVELRY ROSÉ</b> WA			29.95
<b>DOMAINE SERENE ROSÉ</b> OR			47.95

## SPARKLING

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

## RED WINES

### CABERNET SAUVIGNON

<b>DRUMHELLER</b> WA	8.50	11.50	27.50
<b>THE HUNTSMAN</b> WA	10.95	14.95	32.95
<b>CHATEAU STE. MICHELLE INDIAN WELLS</b> WA			36.50
<b>REININGER</b> WA			46.50
<b>BASEL CELLARS</b> WA			46.95
<b>DUNHAM</b> WA			57.50
<b>VA PIANO</b> WA			59.50
<b>WOODWARD CANYON ARTIST SERIES</b> WA			66.50
<b>SLEIGHT OF HAND THE ILLUSIONIST</b> WA			68.50
<b>JORDAN</b> WA			71.95
<b>LONG SHADOWS</b> WA			72.50
<b>STAG'S LEAP ARTEMIS</b> CA			76.95
<b>LEONETTI</b> WA			120.95

### MERLOT

<b>WASHINGTON HILLS</b> WA	8.95	11.95	27.95
<b>NORTHSTAR</b> WA			42.95
<b>LEONETTI</b> WA			105.95

### ZINFANDEL, MALBEC & SYRAH

<b>POWERS SYRAH</b> WA			28.95
<b>SAVIAH MALBEC</b> WA			35.95
<b>CHARLES SMITH BOOM BOOM SYRAH</b> WA			36.50
<b>CHATEAU STE. MICHELLE SYRAH</b> WA			25.50
<b>KESTREL SYRAH WINEMAKER SERIES</b> WA			36.95
<b>CHATEAU STE. MICHELLE MALBEC</b> WA			39.95
<b>TERRA BLANCA MALBEC</b> WA	9.95	12.95	29.95
<b>FROG'S LEAP ZINFANDEL</b> CA			45.95
<b>ROMBAUER ZINFANDEL</b> CA			50.95
<b>DUSTED VALLEY</b> WA			53.95
<b>FIDELITAS MALBEC</b> WA			55.95
<b>CITY LIMITS ZINFANDEL</b> WA	12.95	16.95	31.95
<b>THURSTON WOLFE ZINFANDEL</b> WA			36.95

### PINOT NOIR

<b>ARGYLE</b> OR			38.50
<b>DUCK POND</b> OR			29.95
<b>PENNER-ASH</b> OR			55.95
<b>DOMAINE DROUHIN</b> OR			55.95
<b>DOMAINE SERENE</b> OR			58.95

### RED BLENDS AND OTHER REDS

<b>RADIUS RED</b> WA	8.50	11.50	27.50
<b>NOVELTY HILL RED TABLE</b> WA			30.95
<b>KESTREL LADY IN RED</b> WA	8.95	11.95	28.95
<b>COUGAR CREST DEDICATION</b> WA			35.95
<b>TENET WINES THE CONVERT</b> WA			29.50
<b>PORTTEUS BARBERA</b> WA			28.50
<b>DUNHAM 3 LEGGED RED</b> WA			36.95
<b>BASEL CELLARS MERRIMENT</b> WA			62.95
<b>OREGON TERRITORY TEMPRANILLO</b> OR	11.95	15.95	31.95
<b>LATAH CREEK RESERVE TEMPRANILLO</b> WA			39.50
<b>GORDON ESTATES TEMPRANILLO</b> WA			39.95

# 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

Clams from Salish Seafoods 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

## SUPERFOOD HOUSE SALAD\*

Organic Tuscan kale, shaved 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

## 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

# 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)*

# WILDFIN SPECIALTIES

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

## PEPPERCORN CRUSTED STEAK•

Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes. 19.95 *Gluten Free*

## NORTHWEST SEAFOOD FETTUCCINE ALFREDO

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

## 🔥 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

## 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

## GRILLED PETITE TENDER WEDGE SALAD.\*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 18.95

## 🔥 SMOKED CHICKEN CHOP CHOP SALAD

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

GENERAL MANAGER Thomas Day CHEF Randall Kilcup

# SANDWICHES

## YELLOWFIN TUNA SANDWICH•

Wild line caught Ahi, wasabi ginger aioli, Schwartz Brothers Brioche, daikon cucumber napa slaw. 15.95

## 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)*

## 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*

## DOUBLE DIPPED FRIED BUTTERMILK CHICKEN BREAST

Pickled jalapeño slaw, honey, Tillamook cheddar, crisp bacon, handmade brioche bun, fries. 14.95

## SMOKED CHICKEN CLUB

Marinated tomato, avocado, bacon, crisp iceberg lettuce, basil cucumber yogurt mayo, Grand Central Bakery brioche, potato salad with andouille and blue cheese vinaigrette. 12.95

## GRILLED RIBEYE SANDWICH•

Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 18.95

# 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.*

## 🔥 GRILLED WILD SOCKEYE•

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

## PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan breadcrumbs, ancient grain mushroom risotto, fried capers, butter sauce. 16.95

## 🔥 SEARED WILD SOCKEYE•

Himalayan salt block seared, Brussels sprouts, honey maple roasted sweet potatoes, honey-lime glaze. 22.95

## SHRIMP AND GRITS•

All natural Pacific white prawns, Andouille sausage, tomato, WildFin Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 18.95

## 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*

## IDAHO TROUT

Cucumber Greek yogurt sauce, broccolini, mushrooms, Columbia Basin roasted marble potato. 16.95 *Gluten Free*

## 🔥🔥 SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 17.95 *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 *Gluten Free Available*

# SIDES

## 🔥 MAC & CHEESE

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

## ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

## 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*

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🔥 skinnyfin items contain fewer than 650 calories