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
ANCESTRY BREWING BEST COAST IPA Tualatin	6.50
DESCHUTES FRESH HAZE IPA Bend	6.95
FORT GEORGE VORTEX IPA Astoria	6.95
HOP VALLEY BLONDE ALE Eugene	6.50
OAKSHIRE BREWING OVERCAST ESPRESSO STOUT Eugene	6.95
SUNRIVER BREWING FUZZTAIL HEFEWEIZEN Sunriver	6.50
WIDMER BROTHERS BRRR HOPPY RED ALE Portland	6.50
VERTIGO ROTATING TAP Hillsboro	6.95
BACKWOODS COPPERLINE AMBER ALE Carson	6.95
GOLDEN VALLEY ROTATING TAP McMinnville	6.50
BREAKSIDE PILSNER Portland	6.95
PELICAN BREWING KIWANDA CREAM ALE Pacific City	6.95
WILDFIN BEER SAMPLER Sunriver Brewing Fuzztail Hefeweizen, Ancestry Brewing Best Coast IPA, Hop Valley Blonde Ale, and Backwoods Copperline Amber.	6.95

Beer (mostly) by the Bottle

COORS LIGHT Golden	4.95
GHOSTFISH GRAPEFRUIT IPA Seattle	5.95
PORTLAND CIDER CO. KINDA DRY APPLE Portland	6.50
RAINIER (16oz. can — how else?!?)	2.95
CORONA	5.95
KALIBER NON-ALCOHOL Dublin	4.95
REVEREND NAT'S ¡VIVA LA PINEAPPLE! CIDER Portland	6.50
FULL SAIL SESSION LAGER Hood River	6.95

ASK ABOUT OUR GLUTEN FREE AND SKINNYFIN <650 OPTIONS

Bar Menu

Happy Hour

Every day, not just some days!

THREE TO SIX

and then we do it again

NINE TO CLOSE

ALL DRAFT BEERS, YES, ALL OF THEM!

4.

WILDFIN BARREL AGED RED BLEND
WILDFIN OAKED CHARDONNAY

6.

HUCKLEBERRY COLLINS,
SCRATCH MARGARITA, MOSCOW MULE

7.

HAPPY HOUR APPETIZERS

After Work, After the Show, After Shopping...
You'll Want to Try This!

Smart Catch

Good food is more than just delicious, good food also means a better food world, one that is diverse, sustainable, equitable, and accessible for all. The James Beard Foundation partners with chefs and other leaders to work toward a better food world.

One of the roles of the James Beard Foundation is to support the culinary community to become effective advocates for the causes they believe in—to make positive change in the world through food and about food.

We're excited to share that we are a Smart Catch Leader *for 2019! Ask about our commitment to sustainable sourcing when you come in next, and learn more about the Smart Catch program:* jamesbeard.org/smart-catch

oregon grown

Starters / Happy Hour

WILDFIN APPETIZER TOWER
Garlic prawns, calamari, smoked salmon spread. 17.95

SMOKED ALASKAN SALMON SPREAD
Alder smoked in house, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkin. 8.95

SIMPLY THE BEST CALAMARI
Sliced jalapeño and jalapeño lime aïoli. 8.95

PRAWN CEVICHE•
All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 7.95

FACE ROCK CHEDDAR FONDUE
Alderwood smoked chicken, Washington apples, broccolini, toasted croutons, Cambozola, IPA and Face Rock white cheddar. 8.95

CLAMS NORTHWEST STYLE
Washington Manila clams simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 8.95

GARLIC PRAWNS
Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes, soft croutons. 8.95 *Gluten Free Available*

WARM BRIE AND CAMBOZOLA*
Pistachio crusted Brie, fig jam, Washington pears, blue cheese, balsamic glaze, Grand Central Bakery semolina baguette. 8.95

WildFin
AMERICAN GRILL

GENERAL MANAGER Katharine Aronsohn **CHEF** Martin Virgen

• 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*

skinnyfin items contain fewer than 650 calories

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 ZINFANFEL 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

"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
SEVEN FALLS WA	9.95	12.95	29.95
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

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

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

Something to Share

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 aïoli. 13.95

PRAWN CEVICHE•
All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 11.95

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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 aïoli, 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 aïoli, 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
House Smoked Wild Sockeye, 6.95
Grilled Wild Sockeye, 8.95
Grilled Sustainable White Prawns, 8.95

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

Casual Fare

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

"ALL IN" FISH AND CHIPS
Backwoods Copperline Amber ale battered Alaskan true cod, Northwest seafood chowder, apple cabbage slaw. 24.95

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

FLASH SEARED CAJUN FISH TACOS•
Corn and flour tortilla, jalapeño aïoli, avocado tomatillo salsa, crunchy jicama slaw. 15.95 613 calories *Gluten Free Available*

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

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 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*

Non-Alcoholic Beverages

RED BULL Regular or sugar free. 4.50

CRATER LAKE ROOT BEER Portland 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

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