



WildFin American Grill is your casual, neighborhood restaurant offering a diverse menu with the best products our region has to offer from Northwest meats, seafood, and produce to local hand-crafted beers and wines. We are committed to delivering outstanding hand-crafted food and beverage that will always exceed your expectations.

Our service will accommodate your every need whether it's a quick lunch, casual dinner, or gathering with old friends.

WildFin is where friends and family gather to eat, drink, and share life's occasions.

Welcome!



	6oz	9oz	bottle
Barrel Press Chardonnay	\$9.95	\$12.95	\$29.95
Columbia valley grapes are carefully selected and aged in both stainless steel and French oak, then blended to produce this well-balanced Chardonnay. Notes of pear and apple mix with vanilla and caramel. Pair with seafood and poultry dishes.			
Barnard Griffin Sauvignon Blanc	\$10.95	\$14.95	\$30.95
Leaning towards the acidic side this Sauvignon Blanc bursts with grapefruit, mango, and fresh lemon. The finish is leaves you with wet stone and minerals. Pair with salads, seafood, or anything with fruit.			
Barnard Griffin Rose of Sangiovese	\$8.95	\$11.95	\$28.95
Sangiovese lends a boldly unique and powerful flavor to this rose. Harvested late in the year near the first frost for full ripeness this rose is all about Strawberries and watermelon. Pair with red meat or poultry dishes.			
Barrel Press Red Blend	\$9.95	\$12.95	\$29.95
An equal blend of Cabernet, Merlot, and Syrah sourced from the Red Mountain AVA, this is Washington in a glass. Black fruit is the first thing you notice with milk chocolate and tobacco on a nice dry finish with medium tannins. Pair with Beef or Pasta.			
Barnard Griffin Merlot	\$11.95	\$15.95	\$31.95
Red raspberries and cherries give way to mocha and tobacco in this earthy Red Mountain Merlot. Well balanced with medium tannins and acidity this is sure to leave you wanting more. Pair with Beef, poultry, and bolder seafood dishes.			

Growing up in Napa Valley Rob spent his early years on his uncle's vineyard where he fell in love with wine. At only 17 he enrolled at UC Davis where he received his degree in Fermentation Science. After school he took a leap of faith and moved his young family to the Wild West of Columbia Valley. At the time there were only a handful of wineries in Washington.

Rob and his wife, Deborah Barnard, established Barnard Griffin Winery in 1983 with a small truckload of borrowed fruit and a rented cellar. It has now grown to become one of Washington's most enduring and award-winning wineries.