

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.

Pick your favorite, \$6.95 each, any style.

WILDFIN SHANDY Lemon

ANCESTRY BREWING BEST COAST IPA Tualatin

DESCHUTES FRESH HAZE IPA Bend

FORT GEORGE VORTEX IPA Astoria

HOP VALLEY BLONDE ALE Eugene

BUOY HELLES LAGER Astoria

SUNRIVER BREWING FUZZTAIL HEFEWEIZEN Sunriver

CRUX PCT PORTER Bend

VERTIGO ROTATING TAP Hillsboro

BACKWOODS COPPERLINE AMBER ALE Carson

GOLDEN VALLEY ROTATING TAP McMinnville

BREAKSIDE PILSNER Portland

ROGUE BATSQUATCH Newport

WILDFIN BEER SAMPLER

Sunriver Brewing Fuzztail Hefeweizen, Ancestry Brewing Best Coast IPA, Hop Valley Blonde Ale, and Backwoods Copperline Amber.

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden 4.95

GHOSTFISH GRAPEFRUIT IPA Seattle 6.95

PORTLAND CIDER CO. KINDA DRY APPLE Portland 6.95

RAINIER (16oz. can – how else!?) 2.95

CORONA 5.95

KALIBER NON-ALCOHOL Dublin 5.50

REVEREND NAT'S ¡VIVA LA PINEAPPLE! CIDER Portland 6.95

FULL SAIL SESSION LAGER Hood River 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. 11.50

BARREL AGED MANHATTAN

James Oliver rye, Angostura bitters, a little vermouth and a hint of Bénédictine aged in our own oak barrels. 14.95

ROSEMARY LIME COOLER

Fresh rosemary, Uncle Val's Botanical gin, cranberry, fresh lime and simple syrup. 10.95

🔥 SCRATCH MARGARITAS

Served on the rocks with Blanco tequila, triple sec, fresh lime and simple syrup. 10.95

BLACK & BLUE MARTINI

Rose City vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 12.95

BARREL AGED NW OLD FASHIONED

Burnside bourbon, orange peel, Angostura bitters. 12.95

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. 14.95

RUBY CAIPIRINHA

Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 11.50

SPICY MEZCAL COOLER

Del Maguey VIDA Mezcal, basil, orange liqueur, house made habañero and jalapeño tincture, fresh lime and simple syrup. 12.95

WILLAMETTE VALLEY SOUR-

Big Bottom whiskey, fresh lemon juice, simple syrup, egg white, red wine float. 12.50

NON-ALCOHOLIC BEVERAGES

RED BULL Regular or sugar free. 4.95

CRATER LAKE ROOT BEER Portland 4.95

SAN PELLEGRINO SPARKLING WATER 4.95

HUMM LEMON GINGER KOMBUCHA 6.95

BEDFORD'S SODA 4.95

Orange Crème, Vanilla Crème Beer, Marionberry Crème, Ginger Ale

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

BRUNCH MENU

March 13th – March 26th

AROUND TOWN

BEAVERTON SYMPHONY ORCHESTRA ALL CLASSICAL CONCERT

Friday, March 13th, 7:30pm, 330 SW Murray Blvd.

CEDAR HILLS SCHOOL FUNDRAISER

Saturday, March 14th, 5:30pm – 9:30pm, Beaverton Masonic Lodge.

PORTLAND SATURDAY MARKET

Saturdays and Sundays, 10:00am – 5:00pm, SW Naito Parkway.

PORTLAND OPERA: VIVALDI'S BAJAZET

Friday, March 20th, 7:30pm, Newmark Theatre.

"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	10.95	14.95	32.95
WILDFIN CHARDONNAY	9.95	12.95	30.95
WILDFIN RED BLEND	9.95	12.95	30.95
WINES BY JOE PINOT NOIR	10.95	14.95	32.95
LEFT COAST ESTATE PINOT NOIR	11.95	15.95	33.95
MILBRANDT CABERNET SAUVIGNON	12.95	16.95	34.95

WHITE WINES

CHARDONNAY

	6oz	9oz	bottle
COLUMBIA CREST H3 WA			30.50
KENDALL-JACKSON CA	10.95	14.95	31.95
NINE HATS WA	11.95	15.95	38.95
TYEE OR			38.95
L'ECOLE NO. 41 WA			47.95
EVENING LAND OR			56.00
SPINDRIFT OR			31.50
CHATEAU STE. MICHELLE COLD CREEK WA			46.50

SAUVIGNON BLANC

CHATEAU STE. MICHELLE WA	10.95	14.95	32.95
J. CHRISTOPHER OR			39.95
WATERBROOK WA			30.50

PINOT GRIS

BENTON LANE OR			45.50
NINE HATS WA			31.95
DAVID HILL OR	11.95	15.95	33.95
MONTINORE OR			31.00
VILLA MARIA PRIVATE BIN NZ			30.95
RAPTOR RIDGE OR	12.95	16.95	33.95

ROSÉ

CASA SMITH VINO ROSÉ WA	9.95	12.95	29.95
A-Z OR			37.95
DOMAINE SERENE ROSÉ OR			49.95

OTHER WHITES

SOKOL BLOSSER EVOLUTION OR			36.95
DAY WINES VIN DE DAYS BLANC OR			38.95
CHARLES SMITH KUNG FU RIESLING WA	9.95	12.95	30.50
PAUL O'BRIEN BONE DRY RIESLING WA			46.95
MARYHILL GEWÜRZTRAMINER WA			32.50
K VINTNERS VIOGNIER WA			45.50

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			30.50
ARGYLE BRUT OR			41.50
RUFFINO PROSECCO IT	8.95		31.50

RED WINES

CABERNET SAUVIGNON

CHATEAU STE. MICHELLE INDIAN WELLS WA			38.50
DISRUPTION WA	11.95	15.95	34.95
LONG SHADOWS FEATHER WA			74.50
VA PIANO WA			61.50
DRUMHELLER WA	8.95	11.95	29.95
HANATORO OCTAVE VINEYARD WA			72.50
LEONETTI WA			122.95
LUJON OR			40.95
THE PINES 1852 OR			49.00
EOLA HILLS OR			32.50

PINOT NOIR

DUCK POND OR			31.95
ADELSHEIM BREAKING GROUND OR			61.95
JOSH CELLARS OR			41.95
DOMAINE DROUHIN OR			57.95
ARGYLE OR			40.50
DOMAINE SERENE YAMHILL OR			73.95
PENNER-ASH OR			57.95
DAVID HILL OR	13.95	17.95	33.95
ELK COVE WILLAMETTE OR			46.95
J. CHRISTOPHER J.J OR	13.95	17.95	39.95

RED BLENDS

COUGAR CREST DEDICATION WA			37.95
SLEIGHT OF HAND ILLUSIONIST WA			70.50
L'ECOLE NO. 41 FERGUSON WA			86.50
RADIUS RED WA			29.50
DUNHAM CELLARS 3 LEGGED RED WA			38.95
SPINDRIFT OR			32.95
ROXYANN HONOR BARN RED OR			34.00
QUADY NORTH GSM OR			43.50

OTHER REDS

L'ECOLE NO. 41 SYRAH WA			39.95
POWERS SYRAH WA			30.95
CLIFF CREEK SYRAH OR			48.95
WASHINGTON HILLS MERLOT WA	9.95	12.95	29.95
NORTHSTAR MERLOT WA			44.95
LEONETTI MERLOT WA			107.95
TROON ZINFANDEL OR	12.95	16.95	33.95
THE PINES ZINFANDEL OR			53.00
ROMBAUER ZINFANDEL CA			52.95
CANOE RIDGE EXPEDITION MALBEC WA	10.95	14.95	34.95
FIDELITAS MALBEC WA			57.95
ABACELA MALBEC OR			47.95
OREGON TERRITORY TEMPRANILLO OR	12.95	16.95	33.95
ABACELA FIESTA TEMPRANILLO OR			41.95
LATAH CREEK RESERVE TEMPRANILLO WA			41.50

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.

affordable

7.95

THE MIXES

House Recipe
Extra Horseradish
Secret Ingredient Mix

THE BOOZE

Heritage Bacon Vodka
Dry Fly Vodka
Stoli Citros
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

locally sourced

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

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. 8.95

🔥 FRENCH ONION SOUP

Swiss cheese, buttermilk fried onions, Grand Central Bakery semolina baguette. 9.95

SUPERFOOD HOUSE SALAD*

Organic Tuscan kale, cauliflower, walnuts, pumpkin seed, organic farro and quinoa, honey roasted sweet potato, Washington apples, raspberry vinaigrette. 8.95

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

BLUE CHEESE SALAD*

Blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 9.95 *Gluten Free*

🔥 WINTER HARVEST SALAD*

Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, quinoa and organic farro, Champagne vinaigrette. 9.95

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

CARIBBEAN JERK CHICKEN

Jicama slaw, mango salsa, pickled onion.

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. 9.95

CARAMEL APPLE PIE

Washington Granny Smith apples, caramel sauce, caramel ice cream. 9.95

DONUTS

Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 9.95

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 9.95

🔥 *WildFin signature item*

*contains nuts or nut products

🌱 *skinnyfin items contain fewer than 650 calories*

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. 15.95 *Gluten Free Available*

BREAD PUDDING FRENCH TOAST*

Vanilla custard, caramelized pineapple, maple butter, warm bananas Foster sauce. 13.95

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. 17.95

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. 15.95

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. 14.95 *Gluten Free Available*

smart catch
LUNCH PLATES

Enjoy a Blue Cheese or Winter Harvest Salad for \$6.95.

FISH AND CHIPS

Backwoods Copperline Amber ale battered, served with Washington apple and jicama slaw, and fries. 18.95

🔥🌱 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. 23.95 636 calories *Gluten Free*

🌱 SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 18.95 622 calories *Gluten Free Available*

CHEDDAR BURGER•

Hand formed Washington Double R Ranch beef, Grand Central Bakery brioche bun, WildFin signature sauce, fries. 14.95 *smoky bacon, add 1.95 Gluten Free Available Udi's Gluten Free Bun (add a buck)*

SMOKED CHICKEN CLUB

Marinated tomato, avocado, bacon, crisp iceberg lettuce, Grand Central Bakery brioche, house made potato salad. 13.95

YELLOWFIN TUNA SANDWICH•

Wild line caught ahi, wasabi ginger aioli, Grand Central Bakery brioche bun, daikon napa slaw. 16.95

FRENCH DIP

Thin shaved Mishima Reserve Wagyu beef, herb butter, toasted Dutch crunch roll, au jus, fries. 16.95 *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. 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. 17.95

🔥 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. 20.95

🔥 SMOKED CHICKEN CHOP CHOP SALAD

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 17.95 *Gluten Free*

LUNCH COMBINATIONS

Choose your favorite two items for \$14.95.

HALF A SANDWICH

Wagyu French Dip
Ahi Sandwich

Smoked Chicken Club
Fish Tacos

GREEN STUFF

Blue Cheese
Superfood House Salad*

Winter 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!*

comfortable

friends

northwest roots

casual

neighborhood

sustainable