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
BELLEVUE BREWING IPA Bellevue
MAC & JACK'S AFRICAN AMBER Redmond
HOP VALLEY BLONDE Springfield
TWO BEERS HAZY IPA Seattle
DRU BRU HEFEWEIZEN Snoqualmie Pass
GEORGETOWN MANNY'S PALE ALE Seattle
ROTATING BLACK RAVEN TAP Redmond
SUMERIAN BREWING NARCISSISM IPA Woodinville
IRON HORSE IRISH DEATH Ellensburg
SILVER CITY RIDGETOP RED ALE Bremerton
DRU BRU KÖLSCH Snoqualmie Pass
ROTATING TIETON CIDER WORKS Yakima
WILDFIN BEER SAMPLER
Bellevue Bewing IPA, Dru Bru Hefeweizen, Hop Valley Blonde and Silver City Ridgetop Red Ale.

Beer (mostly) by the Bottle

COORS LIGHT Golden	4.95
EVERYBODY'S BREWING LOCAL LAGER White Salmon	5.95
GHOSTFISH BREWING GRAPEFRUIT IPA Seattle	6.95
RAINIER (16oz. can — how else?!?)	2.95
CORONA	5.95
KALIBER NON-ALCOHOL Dublin	5.50
SCHILLING LONDON DRY CIDER Seattle	6.95
SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER 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. 11.50

BARREL AGED MANHATTAN
Fremont Mischief rye whiskey, Fee Brothers 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
Dry Fly vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 12.95

BARREL AGED NW OLD FASHIONED
Oola bourbon, orange peel, Angostura bitters, simple syrup. 12.95

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

THE LAST WORD
Cadée Intrigue gin, Luxardo Maraschino liqueur, Green Chartreuse, fresh lime and simple syrup. 14.95

RUM FASHIONED
Dark rum, Trader Vic's Macadamia Nut liqueur, Amaro Montenegro, Angostura bitters. 11.95

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

COLUMBIA VALLEY SOUR•
Heritage Elk Rider whiskey, fresh lemon juice, simple syrup, egg white, red wine float. 12.50

Non-Alcoholic Beverages

REED'S ORIGINAL GINGER BREW 4.95

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

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

March 13th – March 26th

AROUND TOWN

HOLI FESTIVAL OF COLOR
2000 NW Sammamish Rd. *Sunday, March 15th, 11:00am*

ST. PUGTRICK'S PARTY!
Lake Sammamush State Park. *Saturday, March 14th, 1:00pm – 3:00pm*

ISSAQUAH PHILHARMONIC ORCHESTRA PRESENTS: WHAT'S POPPIN'
Skyline High School. *Monday, March 16th, 7:30pm*

"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	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
ALEXANDRIA NICOLE BOHEMIAN BLEND	11.95	15.95	32.95
TERRA BLANCA CABERNET SAUVIGNON	12.95	16.95	33.95

White Wines

CHARDONNAY

	6oz	9oz	bottle
COLUMBIA CREST H3 WA			30.50
KENDALL-JACKSON CA	10.95	14.95	31.95
TAMARACK WA	10.95	14.95	34.95
NINE HATS WA			38.95
CHATEAU STE. MICHELLE COLD CREEK WA			46.50
L'ECOLE NO. 41 WA			47.95
WOODWARD CANYON WA			58.50

SAUVIGNON BLANC

WATERBROOK WA	9.95	12.95	30.50
MATTHEWS CELLARS WA			37.95
CHATEAU STE. MICHELLE WA	10.95	14.95	32.95

PINOT GRIS & OTHER WHITES

MARYHILL GEWÜRZTRAMINER WA			32.50
CHARLES SMITH KUNG FU RIESLING WA	9.95	12.95	30.50
VILLA MARIA PRIVATE BIN PINOT GRIS NZ			30.95
BENTON LANE PINOT GRIS OR			45.50
NINE HATS PINOT GRIS WA			31.95
SAVIAH THE JACK WHITE WA			39.50
MERCER VIOGNIER WA			38.95
STE. CHAPELLE IDAHO ROSÉ ID	9.95	12.95	29.95
REVELRY ROSÉ WA			31.95
DOMAINE SERENE ROSÉ OR			49.95

Sparkling

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

Red Wines

CABERNET SAUVIGNON

DRUMHELLER WA	8.95	11.95	29.95
THE HUNTSMAN WA	11.95	15.95	34.95
CHATEAU STE. MICHELLE INDIAN WELLS WA			38.50
BASEL CELLARS WA			48.95
DUNHAM WA			59.50
VA PIANO WA			61.50
WOODWARD CANYON ARTIST SERIES WA			68.50
STAG'S LEAP ARTEMIS CA			78.95
LONG SHADOWS FEATHER WA			74.50

MERLOT

WASHINGTON HILLS WA	9.95	12.95	29.95
NORTHSTAR WA			44.95
LEONETTI WA			107.95

ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			30.95
CHARLES SMITH BOOM BOOM! SYRAH WA			38.50
CHATEAU STE. MICHELLE MALBEC WA			41.95
TERRA BLANCA MALBEC WA	10.95	14.95	31.95
CITY LIMITS ZINFANDEL WA	13.95	17.95	33.95
ROMBAUER ZINFANDEL CA			52.95

PINOT NOIR

DUCK POND OR			31.95
ARGYLE OR			40.50
PENNER-ASH OR			57.95
DOMAINE DROUHIN OR			57.95

RED BLENDS & OTHER REDS

RADIUS RED WA	8.95	11.95	29.50
NOVELTY HILL RED TABLE WA			32.95
KESTRAL LADY IN RED WA	9.95	12.95	30.95
COUGAR CREST DEDICATION WA			37.95
DUNHAM CELLARS 3 LEGGED RED WA			38.95
OREGON TERRITORY TEMPRANILLO OR	12.95	16.95	33.95
LATAH CREEK RESERVE TEMPRANILLO WA			41.50

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 aïoli. 13.95

FACE ROCK CHEDDAR FONDUE
Alderwood smoked chicken, Andouille sausage, Washington apples, Brussels sprouts, toasted croutons, marble potato, Cambozola, IPA, 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 aïoli, avocado lime verde, avocado tomatillo salsa & jicama slaw

CARIBBEAN JERK CHICKEN
Jicama slaw, mango salsa, pickled onion

SMOKY CHIPOTLE WAGYU BEEF
Jalapeño aïoli, avocado lime verde, avocado tomatillo salsa & jicama slaw

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. 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

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

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

Lunch Combinations

Choose your favorite two items for $14.95.

HALF A SANDWICH
Wagyu Beef 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)*

Wildfin Specialties

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

WILDFIN SHEPHERD'S PIE
Stewed beef, carrot, celery, onions, rosemary, thyme, mashed potatoes. 18.95

PEPPERCORN CRUSTED STEAK•
Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes. 20.95
Gluten Free

NORTHWEST SEAFOOD FETTUCCINE ALFREDO
Manila clams, alder smoked wild salmon, white fish, prawns, spinach, mushroom, roasted red peppers, shaved Parmesan. 19.95

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

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

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. 17.95 *Gluten Free*

GENERAL MANAGER Raul Vazquez **CHEF** Jacob Kell

Sandwiches

YELLOWFIN TUNA SANDWICH•
Wild line caught ahi, wasabi ginger aïoli, Schwartz Brothers brioche, daikon, napa slaw. 16.95

CHEDDAR BURGER•
Hand formed Washington Double R Ranch beef, handmade brioche bun, WildFin signature sauce, fries. 14.95 *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. 16.95 *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. 15.95

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

GRILLED RIBEYE SANDWICH•
Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 19.95

From our Waters

Featuring the finest seafood available from the Pacific Northwest *and* Alaska.
Enjoy a Blue Cheese or Winter Harvest Salad for $6.95.

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. 23.95 636 calories *Gluten Free*

PARMESAN CRUSTED SOLE
Oregon Coast Dover sole, Parmesan bread crumbs, ancient grain mushroom risotto, fried capers, butter sauce. 17.95

SEARED WILD SOCKEYE•
Himalayan salt block seared, Brussels sprouts, honey maple roasted sweet potatoes, honey–lime glaze. 23.95

SHRIMP AND GRITS•
All natural Pacific white prawns, andouille sausage, tomato, Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 19.95

FISH AND CHIPS
Mac & Jack's battered, served with Washington apple and jicama slaw, and fries. 18.95

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

IDAHO TROUT
Cucumber Greek yogurt sauce, broccolini, mushrooms, Columbia Basin roasted marble potato. 17.95 *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*

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*

Sides

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

ROSEMARY POTATO BREAD
Sweet fig and chive butter. 5.95

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. 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

• 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

affordable locally sourced smart catch sustainable neighborhood casual northwest roots friends comfortable