

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
BUOY IPA Astoria
BREAKSIDE PILSNER Portland
HOP VALLEY HEFEWEIZEN Portland
FORT GEORGE VORTEX IPA Astoria
OCCIDENTAL KÖLSCH Portland
ECLIPTIC CAPELLA PORTER Portland
BACKWOODS COPPERLINE AMBER ALE Carson
HOPWORKS URBAN BREWERY ROTATING TAP Portland
SUNRIVER BREWING RIPPIN NW PALE ALE Bend
CRUX BREWERY ROTATING TAP Bend
SEASONAL ROTATING CIDER
WILDFIN BEER SAMPLER
Buoy IPA, Hop Valley Hefeweizen, Occidental Kölsch and Backwoods Copperline Amber Ale.

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 IVIVA 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
BARREL AGED NW OLD FASHIONED
Burnside bourbon, orange peel, Angostura bitters. 12.95
GIN-TINI
The Walter Collective gin, Cointreau, Lillet, fresh lemon. 12.95
PRICKLY PEAR
Pear vodka, ginger liqueur, St-Germain, jalapeño, fresh lemon. 11.95
MANZANITA (LITTLE APPLE) MULE
Cazadores Blanco tequila, ginger beer, apple, fresh lemon and simple syrup. 11.95
SAGE LEMON DROP
Rose City vodka, St-Germain Elderflower liqueur, sage, limoncello. 11.95
SMOKY SUNRISE
Organic mezcal, Aperol, Green Chartreuse, lime. 12.95

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

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

DINNER MENU

"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
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
OYSTER BAY NZ			30.95

ROSÉ

CANOE RIDGE 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
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
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
THE PINES 1852 OR			49.00

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
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
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
THE PINES ZINFANDEL OR			53.00
ROMBAUER ZINFANDEL CA			52.95
FIDELITAS MALBEC WA			57.95
DOMINIO IV TEMPRANILLO OR	12.95	16.95	33.95
LATAH CREEK RESERVE TEMPRANILLO WA			41.50



STARTERS

WILDFIN APPETIZER TOWER

Garlic prawns, calamari, ahi crostini. 25.95

AHI CROSTINI

Wild line caught yellowfin, grilled baguette, ginger wasabi aioli, avocado, pickled jalapeño, daikon radish. 14.95

🔥 SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli. 13.95

🔥 FACE ROCK CHEDDAR FONDUE

Alderwood smoked chicken, Andouille sausage, Washington apples, Inaba Farms asparagus, toasted croutons, marble potato, Cambozola, IPA, Face Rock white cheddar. 14.95

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

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.

CARIBBEAN JERK CHICKEN

Jicama slaw, mango salsa, pickled onion.

SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa.

WAGYU BEEF SLIDERS •

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, Schwartz Brothers 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

🔥 SPRING HARVEST SALAD*

Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, Bob's Red Mill quinoa and organic farro, Champagne vinaigrette. 8.95

INABA FARMS ASPARAGUS SALAD

Radish, cucumber, quinoa, avocado, pumpkin seeds, lime verde, Wilcox Farms organic poached egg. 8.95 *Gluten Free*

PASTAS

CAJUN CHICKEN FETTUCCINE

Spicy tomato sauce, Zenner's sausage, chicken breast, Parmesan. 21.95

🔥 WILDFIN BOLOGNESE

Corkscrew pasta, Italian sausage from Hill Meats, pear tomatoes, fresh mozzarella, roasted red bell peppers, Parmesan cheese. 20.95

PRAWN SCAMPI

Thin spaghetti, butter, garlic, herbs, artichoke hearts, lemon, grape tomato, Parmesan garlic bread. 24.95

NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Alderwood smoked wild salmon, Alaskan white fish, prawns, fresh spinach, mushroom, roasted red peppers, shaved Parmesan. 25.95

🔥 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

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

GRILLED INABA FARMS ASPARAGUS

Warm tomato prosciutto vinaigrette, shaved Manchego cheese, fresh herbs, lemon and garlic. 8.95 *Gluten Free*

* 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*

FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska.

Enjoy a Spring 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.

🍷 Simply Grilled

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

WILD SOCKEYE • 27.95 ALASKAN HALIBUT • 35.95

PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan pepita breadcrumbs, Bob's Red Mill organic farro risotto, fried capers, butter sauce. 23.95

🔥 ALASKAN CRAB STUFFED ROCKFISH

Panko crusted, oven roasted, braised spinach, Parmesan, artichokes, red jacket mashed potatoes, chive beurre blanc. 26.95

SHRIMP AND GRITS •

All natural Pacific white prawns, Zenner's andouille sausage, tomato, Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 26.95

GARLIC PRAWNS & SCALLOPS

Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, Inaba Farms asparagus, garlic, grape tomatoes, lemon, soft croutons. 29.95 *Gluten Free Available*

GRILLED BONELESS IDAHO TROUT

Cucumber Greek yogurt sauce, Inaba Farms asparagus, mushrooms, Columbia Basin roasted marble potato. 19.95 *Gluten Free*

“ALL IN” FISH AND CHIPS

Backwoods Copperline Amber battered, Northwest Seafood Chowder, apple cabbage slaw. With Alaskan cod, 25.95 With Alaskan halibut, 29.95

🍷 CAJUN SEARED FISH STREET TACOS

Corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa, crunchy jicama slaw. 15.95 613 calories *Gluten Free Available*

MIXED SEAFOOD GRILL •

Wild all natural scallops, Pacific white prawns, wild sockeye, lemon garlic vermouth butter, avocado basil lime verde, Inaba Farms asparagus, baby carrots. 29.95 *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*

WILDFIN SPECIALTIES

Enjoy a Spring Harvest Salad for \$6.95.

🔥 GRILLED RIBEYE •

16oz. 28 day aged, WildFin steak seasoning, Columbia Basin marble potatoes, Inaba Farms asparagus. 34.95 *Gluten Free*

Add your choice of Grilled: All Natural Scallops 10.95

Pacific White Prawns 8.95 Wild Sockeye 8.95

PEPPERCORN CRUSTED STEAK •

Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes. 23.95 *Gluten Free*

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

WILDFIN DINNER HOUSE BURGER •

Bacon onion jam, Cambozola, grilled red onion, arugula, Schwartz Brothers brioche bun, house pickled vegetables, fries. 19.95

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. 19.95

GRILLED PETITE TENDER WEDGE SALAD •*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 20.95

🔥 SMOKED CHICKEN CHOP CHOP SALAD

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

SWEET TREATS

WARM CHOCOLATE CHIP COOKIES

Dark Belgian chocolate, Luxardo cherries, malt. 6.95

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

043021L GENERAL MANAGER Katharine Aronsohn