

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

WILDFIN BLONDE Anchorage

WILDFIN IPA Anchorage

WILDFIN HEFEWEIZEN Anchorage

IRON HORSE IRISH DEATH Ellensburg

MANNY'S PALE ALE Seattle

MAC & JACK'S AFRICAN AMBER Redmond

SILVER CITY RIDGETOP RED ALE Bremerton

SEASONAL ROTATING TAP

BLACK RAVEN BREWING ROTATING TAP Redmond

WASHINGTON GOLD ROTATING CIDER Lake Chelan

WILDFIN BEER SAMPLER

WildFin Blonde, WildFin Hefeweizen, WildFin IPA, and Silver City Ridgetop Red Ale.

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden, Colorado 4.95

KULSHAN BREWING PREMIUM LAGER Bellingham 5.95

GHOSTFISH BREWING GRAPEFRUIT IPA Seattle 6.95

RAINIER (16oz. can — how else?!?) 2.95

CORONA 5.95

KALIBER NON-ALCOHOL Dublin, Ireland 5.50

SCHILLING LONDON DRY HARD CIDER Tacoma 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

BARREL AGED NW OLD FASHIONED

Oola bourbon, orange, Angostura bitters, simple syrup. 12.95

GIN-TINI

Heritage 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

Aloo vodka, St-Germain Elderflower liqueur, sage, limoncello. 11.95

SMOKY SUNRISE

Organic mezcal, Aperol, Green Chartreuse, lime. 12.95

NON-ALCOHOLIC BEVERAGES

REED'S ORIGINAL GINGER BEER Portland 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

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
ALEXANDRIA NICOLE BOHEMIAN BLEND	11.95	15.95	33.95
TERRA BLANCA 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
TAMARACK WA	10.95	14.95	34.95
CHATEAU STE. MICHELLE COLD CREEK WA			46.50
WOODWARD CANYON WA			58.50
NINE HATS WA			38.95

SAUVIGNON BLANC

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

PINOT GRIS & OTHER WHITES

CHARLES SMITH KUNG FU RIESLING WA	9.95	12.95	30.50
VILLA MARIA PRIVATE BIN PINOT GRIS NZ			30.95
NINE HATS PINOT GRIS WA			31.95
BENTON-LANE PINOT GRIS OR			45.50
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	29.50
POWERS WA	11.95	15.95	34.95
CHATEAU STE. MICHELLE INDIAN WELLS WA			38.50
POWERS RESERVE CHAMPOUX VINEYARD WA			49.95
DUNHAM WA			59.50
VA PIANO WA			61.50
WOODWARD CANYON ARTIST SERIES WA			68.50
STAG'S LEAP ARTEMIS CA			78.95

MERLOT

WASHINGTON HILLS WA	9.95	12.95	29.95
JANUIK WA			44.95

ZINFANDEL, MALBEC & SYRAH

POWERS SYRAH WA			30.95
CHARLES SMITH BOOM BOOM! SYRAH WA			38.50
KESTREL WINEMAKERS SELECT SYRAH WA			38.95
CHATEAU STE. MICHELLE MALBEC WA			41.95
TERRA BLANCA MALBEC WA	10.95	14.95	31.95
PORTTEUS ZINFANDEL WA	13.95	17.95	31.95
ROMBAUER ZINFANDEL CA			52.95

PINOT NOIR

ARGYLE OR			40.50
PENNER-ASH OR			57.95
DOMAINE DROUHIN OR			57.95
PONZI OR			45.95

RED BLENDS & OTHER REDS

RADIUS RED WA	8.95	11.95	29.50
NOVELTY HILL RED WA			32.95
KESTREL LADY IN RED WA	9.95	12.95	30.95
COUGAR CREST DEDICATION WA			37.95
DUNHAM THREE LEGGED RED WA			38.95
OREGON TERRITORY TEMPRANILLO OR	12.95	16.95	33.95

WildFin
AMERICAN GRILL

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

Mac & Jack's 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

GENERAL MANAGER Tim Taniguchi

CHEF Roxanne Mejia

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