

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 IPA Anchorage
LOOWIT SHADOW SHINOBI IPA Vancouver
WILDFIN BLONDE Anchorage
WILDFIN HEFEWEIZEN Anchorage
BUOY IPA Astoria
ROTATING LOCAL SEASONAL TAP Pacific Northwest
GIGANTIC BREWERY ROTATING TAP Portland
FORT GEORGE ROTATING TAP Astoria
ECLIPTIC CAPELLA PORTER Portland
PELICAN SEA'N RED ALE Pacific City
PFRIEM PALE ALE Hood River
WILDFIN BEER SAMPLER WildFin Blonde, WildFin Hefeweizen, WildFin IPA, and Pelican Sea'N Red Ale.

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden	4.95
GHOSTFISH GRAPEFRUIT IPA Seattle	6.95
PORTLAND KINDA DRY CIDER Clackamas	6.95
RAINIER (16oz. can — how else?!?)	2.95
CORONA	5.95
KALIBER NON-ALCOHOL Dublin	5.50
2 TOWNS PACIFIC PINEAPPLE CIDER Corvallis	6.95
FULL SAIL SESSIONS 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, 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 Burnside bourbon, orange peel, Angostura bitters. 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

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 <i>Orange Crème, Crème Beer, Marionberry Crème</i>

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	11.95	15.95	33.95
MARYHILL WINEMAKERS RED BLEND	10.95	14.95	32.95
TERRA BLANCA CABERNET SAUVIGNON	12.95	16.95	34.95

WHITE WINES

CHARDONNAY

	6oz	9oz	bottle
COLUMBIA CREST H3 WA			30.50
RYAN PATRICK WA			30.95
BARNARD GRIFFIN WA			32.95
ELOUAN OR			34.95
KENDALL-JACKSON CA	10.95	14.95	31.95
NINE HATS WA			38.95
APOLLONI OR	11.95	15.95	34.95
L'ECOLE NO. 41 WA			47.95
WOODWARD CANYON WA			58.50

SAUVIGNON BLANC

CHATEAU STE. MICHELLE HORSE HEAVEN HILLS WA	10.95	14.95	32.95
CHATEAU STE. MICHELLE, 2019 WA			26.95
MATTHEWS CELLARS WA			40.95

PINOT GRIS

VILLA MARIA NZ			30.95
KESTREL WA			31.95
NINE HATS WA			31.95
SOLENA OR			34.95
LADY HILL OR			34.95
BENTON LANE OR			45.50
DAVID HILL PINOT GRIS OR	11.95	15.95	33.95

ROSÉ

ERATH ROSÉ OR	9.95	12.95	29.95
A-Z OR			37.95
DOMAINE SERENE ROSÉ OR			49.95

OTHER WHITES

CHARLES SMITH KUNG FU RIESLING WA	9.95	12.95	30.50
HYATT RIESLING, 2019 WA			26.95
NINE HATS RIESLING WA			29.50
FORIS PINOT BLANC, 2019 OR			26.95
L'ECOLE CHENIN BLANC WA			37.95
MERCER VIOGNIER WA			32.50
SOKOL BLOSSER EVOLUTION OR			36.95

SPARKLING

DOMAINE STE. MICHELLE BRUT WA			30.50
ARGYLE BRUT OR			43.50
RUFFINO PROSECCO IT	8.95		30.50

RED WINES

CABERNET SAUVIGNON

DRUMHELLER WA	9.95	12.95	29.50
DISRUPTION WA	11.95	15.95	34.95
CHATEAU STE. MICHELLE INDIAN WELLS WA			38.50
VA PIANO WA			61.50
SLEIGHT OF HAND ILLUSIONIST WA			70.50
WOODWARD CANYON ARTIST SERIES WA			68.50
STAG'S LEAP CA			78.95
LEONETTI WA			122.95
LONG SHADOWS FEATHER WA			74.50

PINOT NOIR

PRIMARIUS OR	10.95	14.95	31.95
DAVID HILL OR	13.95	17.95	33.95
JOSH CELLARS OR			41.95
PONZI OR			45.95
CHRISTOM MT. JEFFERSON OR			49.95
DOMAINE SERENE OR			73.95
ARGYLE OR			40.50
PENNER-ASH OR			57.95
DOMAINE DROUHIN OR			58.95

RED BLENDS

RADIUS RED WA	8.95	11.95	29.50
DUNHAM 3 LEGGED RED WA			38.95
APOLLONIE "SOLEGGIO" OR			49.95
L'ECOLE FERGUSON WA			86.50

OTHER REDS

WASHINGTON HILLS MERLOT WA			29.95
NORTHSTAR MERLOT WA			44.95
LEONETTI MERLOT WA			107.95
POWERS SYRAH WA	10.95	14.95	30.95
CHARLES SMITH BOOM BOOM SYRAH WA			38.50
L'ECOLE SYRAH WA			39.95
WALLA WALLA VALLEY SYRAH WA			54.95
NORTH BY NORTHWEST SYRAH WA			59.95
OREGON TERRITORY TEMPRANILLO OR	12.95	16.95	33.95
TERRA BLANCA MALBEC WA	10.95	14.95	31.95
CHATEAU STE. MICHELLE MALBEC WA			41.95
FIDELITAS MALBEC WA			57.95
THURSTON WOLFE ZINFANDEL WA	13.95	17.95	38.95
ROMBAUER ZINFANDEL CA			52.95

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

Pelican Sea'N Red battered, Northwest Seafood Chowder, apple cabbage slaw. With Alaskan cod, 25.95

🔥🍷 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 Randy Noia

CHEF Ryan Roberts

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