

SHARE

ARTISAN CHARCUTERIE BOARD	\$22.00
CHEF'S SELECTION OF CHEESES AND CHARCUTERIE, LOCALLY BAKED BREAD AND HOUSE MADE CRACKERS, AND AN ASSORTMENT OF DRIED FRUITS AND SEASONAL SPREADS	
AVOCADO FRIES (V)	\$14.00
SERVED WITH SRIRACHA & SPICY REMOULADE SAUCE	
BACON WRAPPED DATES (GF)	\$13.00
MARCONA ALMOND AND ROSEMARY CHÈVRE STUFFED DATES, BOOKWALTER CABERNET JELLY	
PAN SEARED JUMBO SEA SCALLOPS* (GF)	\$18.00
THREE JUMBO SEA SCALLOPS, SERVED IN WHITE BALSAMIC, DRESSED WITH CHILI AND CILANTRO OIL, SHAVED RED ONION	
SHRIMP MORNAY	\$18.00
PRAWNS, BACON, GRUYERE CREAM WITH GRILLED BAGUETTE	
BURRATA CAPRESE (V)	\$15.00
BURRATA MOZZARELLA, SUN-DRIED TOMATO PESTO, BASIL INFUSED OIL, BALSAMIC GLAZE, TOASTED BAGUETTE, SERVED WARM IN CAST IRON	
GLAZED RAINBOW CARROTS (GF)	\$10.00
HEIRLOOM RAINBOW CARROTS, APPLE CIDER GASTRIQUE, CHÈVRE CRUMBLES, CANDIED WALNUTS	
FRIED CAULIFLOWER TERIYAKI WINGS (V)	\$12.00
FRIED CAULIFLOWER TOSSED IN HOUSE TERIYAKI SAUCE, GREEN ONIONS, CHILE OIL	
OVEN ROASTED FLAT BREAD (V)	\$14.00
HERB INFUSED OLIVE OIL, FRESH GARDEN PESTO, BALSAMIC GLAZE, CRUMBLD GORGONZOLA	
CHILI LIME SNAKE RIVER STEAK TACOS	\$19.00
FOUR STEAK TACOS, HOUSE CORN/FLOUR TORTILLAS, CABBAGE, CILANTRO, CHEF'S GARDEN FRESH SALSA	

GARDEN

TOMATO BISQUE-CUP/BOWL	\$6.00	\$8.00
CHEF'S SOUP DU JOUR-CUP/BOWL	\$6.00	\$8.00
HOUSE SALAD (GF)	\$10.00	
MIXED GREENS, CANDIED PECANS, ROSEMARY CHÈVRE CHEESE, BALSAMIC VINAIGRETTE, MIXED NUT AND CRANBERRY BISCOTTI		
CAESAR SALAD	\$10.00	
CRISP GEM ROMAINE, PARMESAN, CHIMICHURRI, BAKED CROUTON		
WEDGE SALAD (GF)	\$12.00	
ROMAINE LETTUCE, CRISP BACON, TOMATOES, GORGONZOLA, JB CHIMICHURRI AND BUTTERMILK BLUE CHEESE DRESSING		
HARVEST PANZANELLA SALAD	\$14.00	
MIXED GREENS, SOURDOUGH CROUTONS, BUTTERNUT SQUASH, BRUSSEL SPROUTS, GRANNY SMITH APPLE, CARROTS, CANDIED WALNUTS, APPLE CIDER VINAIGRETTE		
COLUMBIA RIVER STEELHEAD SALAD*	\$24.00	
ARUGULA, CILANTRO, MARINATED TOMATO, TOASTED PINE NUTS, GARLIC AIOLI, LEMON VINAIGRETTE		
PROTEIN HAPPILY ADDED TO ANY SALAD		
-FREE RANGE GRILLED CHICKEN*	\$8.00	
-COLUMBIA RIVER STEELHEAD*	\$12.00	
-SAUTÈED PRAWNS*	\$12.00	
-6OZ WAGYU SIRLOIN*	\$15.00	

EXTRAS

LOCAL FRESH SUNNY SIDE UP EGG*	\$3.00
HACIENDA ZARAGOZA, WALLA WALLA	
ADDITIONAL HOUSEMADE SAUCES	\$0.50
GARLIC AIOLI, RANCH, HOUSE KETCHUP, CABERNET JELLY, ETC.	

NON-FICTION PIZZAS

HOUSEMADE FENNEL SAUSAGE PIZZA	\$17.00
MARINARA, MUSHROOMS, PEPPERONCINI, PROVOLONE	
CHICKEN BACON RANCH PIZZA	\$17.00
ROASTED CHICKEN, BACON, PROVOLONE, MOZZARELLA, GARDEN TOMATOES AND GREEN ONIONS, RANCH DRESSING	
DRUNKEN PIG AND FIG	\$17.00
PROSCIUTTO, BRIE, ARUGULA, BOURBON FIG DRIZZLE	
PIZZA OF THE MOMENT	\$17.00
ASK YOUR SERVER FOR TODAY'S SPECIAL	

DINNER@ JBOOKWALTER

ADD A CUP OF SOUP, CAESAR OR HOUSE SALAD TO ANY ENTRÉE FOR \$6.00

CHEF'S CUT		MARKET PRICE
ASK YOUR SERVER ABOUT TONIGHT'S STEAK SPECIAL		
• PAIR WITH 2016 VOLUME SIX		
SNAKE RIVER STRIP STEAK*		\$36.00
8 OZ WAGYU NEW YORK STRIP, GRILLED VEGETABLES, BAKED SWEET POTATO, CHIMICHURRI AND CREMA		
• PAIR WITH 2016 PROTAGONIST		
TENDERLOIN AND TORTELLINI		\$30.00
KUROBUTA PORK TENDERLOIN, BRUSSEL SPROUTS, CREAMY MANCHEGO STUFFED TORTELLINI, PICKLED MUSTARD SEED, BROWN BUTTER PAN SAUCE		
• PAIR WITH 2017 1ST EDITION		
DRAPER VALLEY ROASTED CHICKEN* (GF)		\$28.00
FREE-RANGE DRAPER VALLEY CHICKEN, CREAMY HERB POLENTA, SAUTÈED GREEN APPLES AND CHORIZO IN SAUVIGNON BLANC		
• PAIR WITH 2017 DOUBLE PLOT CHARDONNAY		
PRIME RIB LINGUINE		\$28.00
HOUSE LINGUINE, THINLY SLICED SMOKED PRIME RIB, PICKLED RED ONION, RED WINE DEMI SAUCE		
• PAIR WITH 2016 SUSPENSE		
MAPLE GLAZED DUCK BREAST* (GF)		\$28.00
PAN SEARED DUCK BREAST, BEET PURÉE, ROASTED ROOT VEGETABLE IN RED WINE REDUCTION		
• PAIR WITH 2016 CONFLICT		
RISOTTO MILANESE (GF)(V)		\$20.00
SAFFRON AND PARMESAN ARBORIO RICE RISOTTO, ROASTED RED PEPPER PURÉE, PARMESAN CRISP		
-WITH FREE RANGE GRILLED CHICKEN*	\$28.00	
-WITH COLUMBIA RIVER STEELHEAD*	\$32.00	
-WITH 6OZ WAGYU SIRLOIN*	\$35.00	
HARVEST BURGER*		\$18.00
WAGYU BEEF AND PORK PATTY, MIXED GREENS, GRUYERE, BOURBON CARAMELIZED ONION, BUTTERNUT SQUASH AIOLI		
• PAIR WITH 2016 READERS CABERNET		
UPPER DRY CREEK RANCH LAMB BURGER*		\$19.00
ROSEMARY CHÈVRE, PICKLES, TOMATO, RED ONION, GARLIC AIOLI, MIXED GREENS ON BRIOCHE BUN		
• PAIR WITH 2016 READERS MERLOT		

SEASONALLY INSPIRED. HAND CRAFTED. LOCALLY DRIVEN.

QUALITY INGREDIENTS FROM LOCAL GROWERS.
 DEVELOPING DELICIOUS FLAVORS ENTIRELY FROM SCRATCH.
 OUR MENU CHANGES AS THE SEASONS DO.
 WE HOPE YOU ENJOY EVERYTHING EASTERN WASHINGTON HAS TO OFFER!

**MENU BY EXECUTIVE CHEF FRANCISCO MENDOZA
 AND CHEF DE CUISINE ABEL HAMMERSTROM**

*ALL MEATS ARE COOKED TO ORDER.
 CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE FOOD BORNE ILLNESS.

Happy Hour Daily 3pm-6pm

Club Members Receive 10% Dining Discount