

FICTION @

J. Bookwalter

SHARE

CHILI LIME WAGYU STEAK TACOS	14.25
Three House Made White Corn & Flour Tortillas, Cabbage, Pico de Gallo, Avocado Dressing WE SUGGEST ADDING A FRIED EGG TO EACH TACO FOR \$3	
APPLEWOOD SMOKED BACON WRAPPED DATES(GF)	10.50
Stuffed with Chevre Cheese & Marcona Almond with House Made Bookwalter Red Wine Jelly	
AVOCADO FRIES	12.25
Served with Sriracha & Spicy Remoulade Sauce	
SHRIMP MORNAY	17.00
Served with Sriracha & Spicy Remoulade Sauce	

GARDEN

JW'S FRENCH ONION SOUP- CUP	6.00
CHEF'S SOUP OF THE MOMENT-CUP/BOWL	6.00/8.00
HOUSE SALAD	9.00
Fried Goat Cheese, Mixed Greens, Apple and Candied Pecans with a Raspberry Vinaigrette	
CAESAR SALAD	9.95
Crisp Gem Romaine, Parmesan, House Made Crouton with Chimichurri	
*ADD SUNNYSIDE UP EGG	10.25
*ADD GRILLED CHICKEN	16.00
*ADD STEELHEAD	20.00
*STEELHEAD SALAD	21.25
Arugula, Cilantro, Marinated Tomato, Pine Nuts, Aioli, Lemon Vinaigrette	
WEDGE SALAD (GF)	10.50
Romaine Lettuce, Tomatoes, Blue Cheese Crumbles, Buttermilk Blue Cheese Dressing, Chimichurri, Bacon	
ADD *6OZ SNAKE RIVER WAGYU SIRLOIN	19.50
CHOPPED SALAMI SALAD	15.50
Soppressata, Capicola, Pepperoni, Provolone, Gem Romaine, Tomato, Red Onion, Giardiniera Dressing, Red Wine Vinaigrette,	
*WAGYU BEEF SALAD	18.00
Quick seared, Spicy Lime Dressing, Crispy Shallots, Mixed Greens, over easy egg on top	

HOUSE SPECIALTIES

Add a Cup of Soup, Caesar or House Salad for \$6 Add any side sauce for .50

WILD MUSHROOM & HERB RISOTTO(GF)	19.75
Wild Mushrooms, Garlic, Shallots, Lemon - Arugula Salad, Toasted Pecans	
*ADD STEELHEAD	31.00
*ADD GRILLED CHICKEN	27.00
*8OZ SNAKE RIVER FLAT IRON STEAK(GF)	34.00
Fingerling Potatoes, Balsamic Glazed Grilled Veggies, B- 2 Steak Sauce	
WAGYU SHORT RIBS (GF)	35.00
White Bean Puree, Grilled Scallion Stalks, Pickled Peppadew Pepper Salad	
WAGYU BAVETTE STEAK (GF)	29.00
Mashed Sweet Potatoes, Grilled Peppers, Red Wine Reduction, Chimichurri	
SMOKED CHICKEN MAC 'N' CHEESE	18.00
Orecchiette Pasta, Roasted Tomatoes, Peppers, Scallions, Toasted Crumb Topping	
*LAMB BURGER	17.25
Rosemary Chevre, Pickles, Tomato, Red Onion, Mustard Aioli, Mixed Greens, House Made Bun	
*SMOKED GOUDA BURGER-	17.00
House Ground Wagyu - Bacon Pattie, Grilled Onion, B2 Sauce, Mustard Aioli, Bacon, Chiffonade Romaine.	

MENU BY CHEFS JUSTIN WEBB & FRANCISCO MENDOZA

*All Meats are cooked to order. Consuming raw or undercooked food may cause food borne illness.

