

SHARE

AVOCADO FRIES	13.00
Served with Sriracha & Spicy Remoulade Sauce	
CHILI LIME SNAKE RIVER WAGYU STEAK TACOS	14.50
Three House Made White Corn & Flour Tortillas, Cabbage, Pico de Gallo, Avocado Dressing	
APPLEWOOD SMOKED BACON WRAPPED DATES (GF)	11.00
Stuffed with Chevre Cheese & Marcona Almond with House Made Bookwalter Red Wine Jelly	
WAGYU SLIDERS	9.00
White Cheddar, Sautéed Onions, Pickles, House Made Ketchup	
SHRIMP MORNAY	17.00
Prawns, Bacon, Gruyere Cream, Grilled Baguette	
POPCORN CHICKEN	12.25
Pickled Peppers, Garlic-Black Pepper Aioli	
CHILI-ORANGE BLISTERED SHISHITO PEPPERS	10.25
FRIED GARBANZO BEANS	8.00
Sweet Spanish Smoked Paprika	
FLAT BREAD	11.00
Herb Infused Olive Oil, Basil Pesto, Balsamic Glaze (Add Blue Cheese for \$2.00)	
BRUSCHETTA OF THE MOMENT	10.00
Ask You Server for Today's Special	

HAND CRAFTED PIZZA

HOUSEMADE FENNEL SAUSAGE PIZZA	16.00
Marinara, Mushrooms, Pepperoncini, Provolone	
CHICKEN BACON RANCH PIZZA	16.00
Cage Free Roasted Chicken, Bacon, Tomatoes, Provolone and Mozzarella, Green Onions, Ranch	
THAI CHICKEN PIZZA	16.00
Cage Free Roasted Chicken, Spicy Peanut Sauce, Provolone, Cilantro, Crushed Peanuts, Sriracha	
PIZZA OF THE MOMENT	16.00
Ask your server for today's special	

CHARCUTERIE & CHEESE PLATE

CHEESE PLATE	19.00
3 Cheeses Hand Selected by our Chefs, Warmed Bread, Bookwalter Cabernet Jelly, Honey, Almonds, Cornichons, Fresh Fruit	
CHARCUTERIE PLATE	19.00
Housemade Charcuterie and World Specialties, Warmed Bread, Bookwalter Cabernet Jelly, Giardiniera, Cornichons, Date-Apricot Mostarda, Fresh Fruit	

Happy hour daily 3pm-6pm

Book Club Members Receive 10% off food

GARDEN

HOUSE SALAD	9.00
Fried Goat Cheese, Mixed Greens, Apple, Candied Pecans, Raspberry Vinaigrette	
CAESAR SALAD	9.25
Crisp Gem Romaine, Parmesan, House Made Crouton, Chimichurri	
*ADD RED MOUNTAIN SUNNYSIDE UP EGG	10.75
*ADD COLUMBIA RIVER STEELHEAD	21.50
*ADD FREE RANGE GRILLED CHICKEN	16.75
*COLUMBIA RIVER STEELHEAD SALAD	21.50
Arugula, Cilantro, Marinated Tomato, Pine Nuts, Aioli, Lemon Vinaigrette	
WAGYU BEEF SALAD	18.50
Quick Seared, Spicy Lime Dressing, Crispy Shallots, Mixed Greens	
WEDGE SALAD (GF)	11.00
Romaine Lettuce, Tomatoes, Blue Cheese Crumbles, Buttermilk Blue Cheese Dressing, Chimichurri, Bacon	
ADD *6OZ SNAKE RIVER WAGYU SIRLOIN	20.50
*CHOPPED GRILLED CHICKEN SALAD	18.50
Crisp Gem Romaine, Arugula, Toasted Pepitas, Roasted Corn, Red Bell Peppers, Black Beans, Tomatoes, Chipotle Beer BQ, House Ranch, Avocado Fries	
ITALIAN TRIO SALAD	15.50
Crisp Gem Romaine, Soppressata, Capicola, Pepperoni, Provolone, Tomato, Red Onion, Giardiniera Dressing, Red Wine Vinagrette,	

HOUSE SPECIALTIES

Add a Cup of Soup, Caesar or House Salad to Entrées for \$6 Add any side sauce for .75		
CHEF'S SOUP OF THE MOMENT-CUP/BOWL	6.00	8.00
CHEF JUSTIN WEBB'S FRENCH ONION SOUP- CUP		6.00
MUSHROOM & HERB RISOTTO (GF)		19.75
Wild Mushrooms, Garlic, Shallots, Lemon - Arugula Salad, Toasted Pecans, Parmesan		
*ADD COLUMBIA RIVER STEELHEAD		31.00
*ADD FREE RANGE GRILLED CHICKEN		27.00
*SNAKE RIVER WAGYU GOLD FLAT IRON STEAK (GF)		34.00
Fingerling Potatoes, Balsamic Glazed Grilled Veggies, B-2 Steak Sauce		
*STUFFED WASHINGTON CHICKEN		24.00
Draper Valley Airline Breast, Maple-Bacon-Bourbon Vinaigrette, Wilted Spinach, Rosemary Chevre, Toasted Pinenuts		
*PAN SEARED DUCK BREAST		28.00
Sautéed Mushrooms, Sweet Potato, Arugula, Orange Gastrique		
* UPPER DRY CREEK RANCH LAMB BURGER		17.50
Rosemary Chevre, Pickles, Tomato, Red Onion, Mustard Aioli, Mixed Greens, Housemade Bun		
*SMOKED GOUDA BURGER		17.00
Snake River Wagyu-Bacon Pattie, Grilled Onion, B-2 Sauce, Mustard Aioli, Bacon, Chiffonade Romaine.		
PASTA OF THE MOMENT		
Ask your server for today's special		

MENU BY CHEFS JUSTIN WEBB & FRANCISCO MENDOZA

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

We appreciate your patience. We are a small kitchen & our menu is handcrafted & made to order....it's worth the wait!

FICTION @
J. Bookwalter

Inspired, Stylish, Local