

SHARE

AVOCADO FRIES (V) SERVED WITH SRIRACHA & SPICY REMOULADE SAUCE	14.00
BACON WRAPPED DATES (GF) MARCONA ALMOND AND ROSEMARY CHÈVRE STUFFED, SERVED WITH BOOKWALTER CABERNET JELLY	13.00
GOUÈRE TOTS (V) PÂTE À CHOUX TOTS FOLDED WITH GRUYERE AND PAREMESAN SEASONING BLEND, FRESH HERBS, DEEP-FRIED, SERVED WITH PARMESAN SRIRACHA AIOLI	10.00
FRIED CAULIFLOWER TERIYAKI WINGS (V) FRIED CAULIFLOWER TOSSED IN HOUSE TERIYAKI SAUCE, GREEN ONIONS, CHILE OIL	12.00
BURRATA CAPRESE (V) BURRATA MOZZARELLA, SUN-DRIED TOMATO PESTO, BASIL PUREE, BALSAMIC GLAZE, BAGUETTE, SERVED COLD	15.00
PAN SEARED JUMBO SEA SCALLOPS* (GF) THREE JUMBO SEA SCALLOPS, WHITE BALSAMIC, CHILI AND CILANTRO OIL, SHAVED RED ONION	18.00
DUNGENESS CRAB CAKES TWO DUNGENESS CRAB CAKES, PANKO BREADING, STONE GROUND MUSTARD SAUCE, APPLE SLAW	22.00
SHRIMP MORNAV PRAWNS, BACON, GRUYERE CREAM SAUCE, WITH GRILLED BAGUETTE	18.00
CHICHARRONES TACOS CRISPY PORK BELLY, COTIJA CHEESE, CILANTRO, CREMA, HOUSE CORN/FLOUR TORTILLAS, HONEY CHIPOTLE GLAZE	16.00
ARTISAN CHARCUTERIE BOARD NEW AND IMPROVED, COMING SOON...	

GARDEN

TOMATO BISQUE-CUP/BOWL	6.00	8.00
HOUSE SALAD (GF) MIXED GREENS, CANDIED PECANS, ROSEMARY CHÈVRE, BALSAMIC VINAIGRETTE, MIXED NUT AND RAISIN BISCOTTI	10.00	
CAESAR SALAD CRISP GEM ROMAINE, PARMESAN, CHIMICHURRI, CREAMY CAESAR DRESSING, PARMESAN CRISP	10.00	
WEDGE SALAD (GF) ROMAINE, PANCETTA, TOMATOES, GORGONZOLA, CHIMICHURRI AND BUTTERMILK BLUE CHEESE DRESSING	12.00	
COLUMBIA RIVER STEELHEAD SALAD* ARUGULA, MARINATED TOMATO, TOASTED PINE NUTS, BROKEN CILANTRO PESTO, GARLIC AIOLI, LEMON VINAIGRETTE	24.00	
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

NATURALLY NESTED EGG* HACIENDA ZARAGOZA, WALLA WALLA	3.00
ADDITIONAL HOUSEMADE SAUCES GARLIC AIOLI, RANCH, CAESAR, HOUSE KETCHUP, BUTTERMILK BLUE CHEESE, CABERNET JELLY, ETC.	0.50

SEASONALLY INSPIRED. HAND CRAFTED. LOCALLY DRIVEN.
 QUALITY INGREDIENTS FROM LOCAL GROWERS.
 DEVELOPING DELICIOUS FLAVORS ENTIRELY FROM SCRATCH.
 OUR MENU CHANGES AS THE SEASONS DO.
 ENJOY EVERYTHING EASTERN WASHINGTON HAS TO OFFER!

NON-FICTION PIZZAS

BLISTERED CHERRY TOMATO PIZZA (V) MARINARA, MOZZARELLA, PROVOLONE, OLIVE OIL, BLISTERED CHERRY TOMATOES, BALSAMIC GLAZE	17.00
HOUSEMADE FENNEL SAUSAGE PIZZA MARINARA, MUSHROOMS, PEPPERONCINI, PROVOLONE	17.00
CHICKEN BACON RANCH PIZZA ROASTED CHICKEN, BACON, PROVOLONE, MOZZARELLA, GARDEN TOMATOES, GREEN ONIONS, RANCH DRESSING	17.00
SUMMER SEASONAL PIZZA PROSCIUTTO, APRICOT CHUTNEY, ARUGULA, PROVOLONE, MOZZARELLA, CRUSHED RED PEPPER, ROSEMARY CHEVRE	17.00

LUNCH@ JBOOKWALTER

Served 11:30am To 4:00pm

CHOICE OF HOUSE SALAD OR FRENCH FRIES SUBSTITUTE GOUÈRE TOTS \$2.00, AVOCADO FRIES \$4.00	
TRI TIP CHIMICHURRI SLOW SMOKED TRI TIP, CHIMICHURRI, GARLIC AIOLI SHAVED RED ONION, SERRANO PEPPERS, WARM CIABATTA	16.00
FRIED CHICKEN SANDWICH PANCETTA, CREAMY GORGONZOLA ROMAINE SLAW, JB CHIMICHURRI, FRESH TOMATO, WARM CIABATTA	15.00
FICTION CUBANO JBISTRO PULLED PORK AND HOUSE CRAFTED PICKLES, SPICY CAPICOLA, DIJON, GRUYERE, WARM CIABATTA	16.00
PESTO TURKEY CLUB ROASTED TURKEY, BACON, GRUYERE, RED ONION, MIXED GREENS, TOMATO, BASIL PESTO, HOUSE FOCACCIA	15.00
BARBECUE BACON BURGER* WAGYU BEEF AND PORK PATTY, MELTED CHEDDAR, BACON, MIXED GREENS, STONE GROUND BARBECUE SAUCE	18.00
UPPER DRY CREEK RANCH LAMB BURGER* ROSEMARY CHÈVRE, PICKLES, TOMATO, RED ONION, GARLIC AIOLI, MIXED GREENS ON PAIN DE MIE BUN	19.00

DINNER@ JBOOKWALTER

Served 4:00pm To Close

ADD A CUP OF SOUP, CAESAR OR HOUSE SALAD	6.00
ALASKAN HALIBUT* 6OZ PAN SEARED ALASKAN HALIBUT, WILD RICE AND GOLDEN RAISIN PILAF, COCONUT CURRY SAUCE	34.00
SNAKE RIVER FARMS STRIP STEAK* 8OZ WAGYU NEW YORK STRIP, GRILLED VEGETABLES, SAVORY BREAD PUDDING, WAGYU BUTTER	36.00
PRIME RIB* 10OZ SMOKED PRIME RIB, SEASONAL VEGETABLES, RUSTIC YUKON GOLD MASHED POTATO, HORSERADISH	32.00
BRAISED LAMB CAVATELLI BRAISED LAMB SHANK, HOUSE CAVATELLI PASTA, ROASTED EGGPLANT, ROASTED GARLIC TOMATO PISTOU	28.00
BARBECUE BACON BURGER WAGYU BEEF AND PORK PATTY, MELTED CHEDDAR, BACON, MIXED GREENS, STONE GROUND BARBECUE SAUCE	18.00
UPPER DRY CREEK RANCH LAMB BURGER* ROSEMARY CHÈVRE, PICKLES, TOMATO, RED ONION, GARLIC AIOLI, MIXED GREENS ON PAIN DE MIE BUN	19.00

MENU BY EXECUTIVE CHEF FRANCISCO MENDOZA
 CHEF DE CUISINE ABEL HAMMERSTROM
 AND SOUS CHEF KAILAB PETERS

**Club Members Receive
 10% Dining Discount**

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

4% Cost of Living Surcharge will be added to all receipts

FABLE

J. Bookwalter

WHITE WINE

	6OZ	9OZ	BOTTLE
2019 ANECDOTE RIESLING 100% RIESLING	9.00	13.00	32.00
2018 READERS SAUV BLANC 95% SAUVIGNON BLANC, 5% SÉMILLON	9.00	14.00	36.00
2018 READERS CHARDONNAY 80% CHARDONNAY, 20% VIOGNIER	9.00	14.00	36.00
2019 SCARLET HEXFLAME 100% CABERNET FRANC	10.00	15.00	38.00
2019 CHENIN BLANC 100% WILLARD VINEYARD CHENIN BLANC	10.00	15.00	38.00
2017 DOUBLE PLOT 100% CHARDONNAY, 100% FRENCH OAK	13.00	19.00	50.00
2017 FIRST EDITION 75% SEMILLON, 17% SAUV BLANC, 8% MUSCADELLE	15.00	22.00	55.00

RED WINE

	6OZ	9OZ	BOTTLE
2016 READERS MERLOT 80% MERLOT, 15% CAB SAUV, 5% MALBEC	10.00	15.00	38.00
2018 READERS CAB SAUV 76% CABERNET, 16% SYRAH, 8% MALBEC	10.00	15.00	38.00
2018 ANTAGONIST SYRAH 100% ELEPHANT MOUNTAIN SYRAH	18.00	26.00	70.00
2016 CONFLICT 50% CAB SAUV, 48% MERLOT, 2% MALBEC	20.00	28.00	75.00
2017 PROTAGONIST 95% CAB SAUV, 3% SYRAH, 2% CAB FRANC	20.00	28.00	75.00
2018 SUSPENSE 83% CABERNET FRANC, 17% MERLOT	20.00	28.00	75.00
2017 VOLUME SEVEN 100% RESERVE CABERNET SAUVIGNON	32.00	46.00	120.00
2015 CHAPTER 8 90% CABERNET SAUVIGNON, 10% SYRAH	32.00	46.00	120.00

BOOK CLUB WINES

	6OZ	9OZ	BOTTLE
2014 BOOK CLUB MERLOT 100% MERLOT			BOTTLE ONLY 50.00
2014 BOOK CLUB CAB SAUV 100% CABERNET SAUVIGNON			BOTTLE ONLY 50.00
2016 BOOK CLUB MALBEC 100% MALBEC			BOTTLE ONLY 60.00
2016 BOOK CLUB GSM 50% SYRAH, 25% GRENACH, 25% MOUVEDRE			BOTTLE ONLY 60.00

SPARKLING

FILI PROSECCO-187ML	8.00
J.P. CHENET ROSÈ-187ML	8.00
FILI PROSECCO	30.00
J.P. CHENET ROSE	30.00
VEUVE CLICQUOT	80.00
DOM PÉRIGNON 2008	250.00
LOUIS ROEDERER CRISTAL 2008	300.00

BREWS

FULL SAIL SESSION LAGER	5.50
FULL SAIL SESSION IPA	5.50
DRAFT BREWS 16OZ	6.00
22OZ BOTTLES	9.50
DAM HARD CIDER	7.00
WHITE CLAW HARD SELTZER	6.00
LIME, MANGO, RASPBERRY, BLACK CHERRY	

NON ALCOHOLIC

SAN PELLEGRINO 250ML	3.50
SAN PELLEGRINO 1L	7.00
FIJI ARTESIAN WATER	4.00
SOFT DRINKS	3.00
ICED TEA	3.00
ARANCIATA OR LIMONATA	3.50
COFFEE	3.00
ESPRESSO	5.00

CRAFT COCKTAILS

BOOKWALTER SOUR	14.00
N.Y SOUR W/ FOUR ROSES BOURBON, CABERNET FLOAT	
VESPER MARTINI	11.00
GREY GOOSE, BOMBAY EAST, LILLET BLANC, TWIST	
ISABEL ALLENDE	11.00
PISCO, LIME, EGG WHITE, PERUVIAN BITTERS	
PEYCHAUD'S PALOMA	13.00
TEQUILA, GRAPEFRUIT, SODA, PEYCHAUDS BITTERS	
ANEJO HIGHBALL	12.00
AGED RUM, ORANGE CURACAO, LIME, GINGER BEER	
CORPSE REVIVER #2	13.00
GIN, COINTREAU, LILLET, LEMON, ABSINTHE	
CARLOS PELLICER	15.00
SERRANO INFUSED ARETTE TEQUILA, COINTREAU, SOUR	
ERNEST	14.00
DENIZEN SILVER, MARASCHINO, LIME, GRAPEFRUIT	

MOCKTAILS

UTAH MULE	7.00
FRESH LIME, FEVER TREE TONIC, FEVER TREE GINGER BEER, SIMPLE SYRUP	
SPARKLING SUNRISE	8.00
GRAPEFRUIT JUICE, ORANGE JUICE, FEVER TREE SODA, SIMPLE SYRUP	
LEMON MERINGUE MARTINI	9.00
FRESH LEMON, EGG WHITE, HONEY, SIMPLE SYRUP	

Scan To View Menu Online



**Book Club Members Receive
20% Off All Wine Served In House
25% Off Bottles To Go**