

## 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 Your 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 3-6pm

25% off share items and hand crafted pizzas

Book Club Members Receive 10% off food

## GARDEN

CHEF JUSTIN WEBB'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, 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 Vinaigrette,	

## LUNCH SPECIALS

With your choice of a cup of Soup, House Salad or Fries	
FRIED CHICKEN SANDWICH .....	14.50
Pancetta, Blue Cheese Dressing, Romaine Slaw, Chimichurri, Tomato, Ciabatta Bun	
MUSHROOM MELT .....	11.50
Variety of Mushrooms, Provolone, Balsamic Glaze, Arugula, Sourdough Bread	
*ADD CHICKEN FREE RANGE .....	15.25
PIG & PICKLE .....	15.50
Slow Roasted Pork, Bacon, Aioli, Arugula, pickled Shishito Peppers, Blue Cheese, Apple Preserves, Toasted Baguette	
* UPPER DRY CREEK RANCH LAMB BURGER .....	17.50
Rosemary Chevre, Pickles, Tomato, Red Onion, Mustard Aioli, Mixed Greens, Housemade Bun	
*SMOKED GOUDA BURGER- HOUSE GROUND WAGYU .....	17.00
Bacon Pattie, Grilled Onion, B2 Sauce, Mustard Aioli, Bacon, Chiffonade Romaine	
PASTRAMI SANDWICH .....	14.50
Melted Gruyere, Caramelized Onions, Pickles, Sweet Mustard Relish, Rotella's Marble Rye	
SMOKED TRI TIP .....	15.00
Marinated, Slow Smoked Angus Tri Tip, Blistered Shishito Pepper Salsa Verde, Shaved Red Onion, Serrano Peppers, and Garlicky White Sauce Piled on Stoneground Bakery Sourdough Ciabatta	
T.B.C.T. ....	15.00
Slow Roasted Turkey, Bacon, Cucumber, Tomato, Red Onion, Spinach, Pesto, Gruyere, Housemade Focaccia	
*CHICKEN CAPICOLA .....	14.50
Pan Roasted Chicken Breast, Capicola Ham, Roasted Red Pepper, Smoked Gouda, Roasted Red Pepper-Cilantro Aioli, Stoneground Bakery Ciabatta	
ROASTED GARLIC AND QUINOA VEGGIE BURGER .....	13.00
Tomato, Shaved Red Onion, Smoked Gouda, Dill Pickles, Spring Mix, Spicy Remoulade	

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