

# FICTION @

*J. Bookwalter*

Inspired, Stylish, Local

## SHARE

- Chili Lime Steak Tacos**- House Mad  
Blue Corn/Flour Tortillas, Cabbage,  
Pico de Gallo, Avocado Dressing.....10
- Bacon Wrapped Dates (GF)**-Stuffed with  
Chevre Cheese & Marcona Almond with  
House Made Bookwalter Red Wine Jelly.....8
- Avocado Fries**- Served with Sriracha &  
Spicy Remoulade Sauce.....10
- The Trio**- Hummus, Pimiento Spread, Tomato  
Jam with Hand Crafted Flatbread .....8
- Wagyu Sliders**-White Cheddar, Sautéed  
Onions, Pickles, House Made Ketchup.....8
- Chevre and Honey**- Gelatinized Foam, Honey,  
Fresh Oregano, Grilled Bread.....10

## GARDEN

- JW's French Onion Soup**- Cup.....6
- Chef's Soup of the Moment**-Cup...6-Bowl...8
- House Salad (GF)**- Organic Arugula, Cilantro,  
Feta, Red Peppers, Candied Pecans,  
Balsamic Vinaigrette.....7
- Caesar Salad**- Crisp Gem Romaine, Parmesan,  
House Made Crouton with Chimichurri.....8
  - \* Add Sunnyside up Egg.....9
  - \*Add Steelhead.....18
  - \* Add Grilled Chicken.....15
- \*Steelhead Salad (GF)**- Arugula, Cilantro,  
Marinated Tomato, Pine Nuts, Aioli, Lemon  
Vinaigrette.....20
- Duck Confit Salad (GF)**- Spring Mix, Apples,  
Almonds, Blackberry Mustard, Vinaigrette.....16
- Wedge Salad (GF)**-Romaine Lettuce, Tomatoes,  
Blue Cheese Crumbles, Buttermilk Blue Cheese  
Dressing, Chimichurri, Bacon.....9
  - Add \*6oz Snake River Wagyu Sirloin.....19

## CHARCUTERIE & CHEESE PLATE

- 3 Cheeses hand selected by our Chefs, House  
made Charcuterie, Warmed Bread, Bookwalter  
Cabernet Jelly, Honey, Almonds  
& Fresh Fruit.....24

\*Consuming raw or undercooked food may cause  
food borne illness

## HAND CRAFTED PIZZA

- Thai Chicken Pizza**- Spicy Peanut Sauce,  
Provolone, Cilantro, Crushed Peanuts,  
Sriracha.....15
- Veggie Pizza**- Seasonal Vegetables, Parmesan  
Béchamel Sauce .....14
- Smoked Steelhead Pizza**-Crème Fraiche,  
Capers, Shallots, Pickled Red Onion.....15
- Fennel Sausage Pizza**-Marinara,  
Mushrooms, Pepperoncini, Provolone.....15
- Beer-BQ Chicken Pizza**- Pineapple,  
Provolone, Red Onion, Serrano Peppers,  
Roasted Chicken.....15
- Pizza of the Moment**- ask your server  
for today's special.....15

## HOUSE SPECIALTIES

- Add a Cup of Soup, Caesar or House Salad for \$5
- \*Lamb Loin Chop (GF)**- Romesco,  
Marcona Almonds, English Peas, Pea Vines,  
Preserved Lemon Oil.....26
- Draper Valley Chicken And Mushrooms (GF)**-  
Airline Chicken Breast, Parsnip Puree,  
Criminis,.....24
- Pacific Wild Halibut (GF)**-Parship Puree,  
English Peas, Chili Oil, Fish Velouté .....25
- \*6oz Snake River Zabuton (GF)**- Fingerling  
Potatoes, Balsamic Glazed Grilled Veggies,  
B-2 Steak Sauce.....28
- \*6oz Snake River Wagyu Gold Strip Loin**-  
Sweet Potato Hash, Spinach, Ver Jus Vinaigrette,  
Chimichurri, Red Wine Reduction.....36
- \*Pan Seared Duck Breast**- Roasted Fingerling  
Potatoes, Melted Cabbage, Fruit Mustard.....22
- Wild Mushroom Ravioli**- Pancetta, Creminis,  
Garlic Cream, Grilled Bread.....20
- \*Duck Confit Stroganoff**- House made  
Noodles, Creminis, English Peas,  
Crème Fraiche.....20
- \*Lamb Burger**- Rosemary Chevre, Pickles,  
Arugula, Red Remoulade, House Made Bun.....16
- \*Vineyard Burger**-Wagyu Burger, Caramelized  
Onion, Blue Cheese, Red Wine Jelly, House  
Made Bun.....16

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

Menu by Chefs Francisco Mendoza & Justin Webb