

**SHARE**

<b>BACON WRAPPED DATES (GF)</b>	13.00
MARCONA ALMOND AND ROSEMARY CHÈVRE STUFFED, SERVED WITH BOOKWALTER CABERNET JELLY	
<b>AVOCADO FRIES (V)</b>	14.00
THICK CUT AVOCADO FRIES, PANKO BREADING, DEEP-FRIED, SERVED WITH SPICY RED REMOULADE	
<b>GOUGÈRE TOTS (V)</b>	10.00
PÂTE À CHOUX TOTS FOLDED WITH GRUYERE AND PAREMESAN SEASONING BLEND, FRESH HERBS, DEEP-FRIED, SERVED WITH PARMESAN SRIRACHA AIOLI	
<b>FRIED CAULIFLOWER TERIYAKI WINGS (V)</b>	12.00
FRIED CAULIFLOWER TOSSED IN HOUSE TERIYAKI SAUCE, GREEN ONIONS, CHILE OIL	
<b>BURRATA (V)</b>	15.00
BURRATA MOZZARELLA, SUN-DRIED TOMATO PESTO, BASIL PUREE, BALSAMIC GLAZE, BAGUETTE, SERVED COLD	
<b>WAGYU STEAK BITES (GF)</b>	18.00
WAGYU BLACK-LEVEL SIRLOIN BITES, WHOLE ROASTED PEARL ONIONS, RED WINE REDUCTION	
<b>SHRIMP MORNAY</b>	18.00
PRAWNS, BACON, GRUYERE CREAM SAUCE, WITH GRILLED BAGUETTE	
<b>CHICHARRONES TACOS</b>	16.00
CRISPY PORK BELLY, COTIJA CHEESE, CILANTRO, CREMA, CORN/FLOUR BLEND TORTILLAS, HONEY CHIPOTLE GLAZE - ADD AVOCADO FRIES \$4.00	

**GARDEN**

<b>TOMATO BISQUE - CUP (V)</b>	6.00
<b>LEMON GINGER CHICKEN SOUP - CUP</b>	6.00
<b>HOUSE SALAD (V)</b>	10.00
MIXED GREENS, CANDIED PECANS, ROSEMARY CHÈVRE, BALSAMIC VINAIGRETTE, MIXED NUT & CRANBERRY BISCOTTI	
<b>CAESAR SALAD (GF)</b>	10.00
CRISP GEM ROMAINE, PARMESAN, CHIMICHURRI, CREAMY CAESAR DRESSING, PARMESAN CRISP	
<b>WEDGE SALAD (GF)</b>	12.00
ROMAINE, PANCETTA, TOMATOES, GORGONZOLA, CHIMICHURRI AND BUTTERMILK BLUE CHEESE DRESSING	
<b>COLUMBIA RIVER STEELHEAD SALAD*</b>	24.00
ARUGULA, SOY AND CILANTRO MARINATED TOMATO, TOASTED PINE NUTS, GARLIC AIOLI, LEMON VINAIGRETTE	
<b>PROTEIN HAPPILY ADDED TO ANY SALAD</b>	
-FREE RANGE GRILLED CHICKEN	8.00
-SAUTÉED PRAWNS*	12.00
-COLUMBIA RIVER STEELHEAD*	12.00
-6OZ WAGYU SIRLOIN*	16.00

**DESSERTS**

<b>MAPLE BACON TUXEDO CHEESECAKE</b>	10.00
LAYERED MILK CHOCOLATE AND MAPLE CHEESECAKE, OREO CRUST, CRUMBLER CHOCOLATE TORTE, CANDIED BACON CRUMBLES	
<b>APPLE GALETTE</b>	10.00
GOLDEN PASTRY DOUGH, SPICED APPLES, WARM CARAMEL, VANILLA ICE CREAM	
<b>IRISH CHOCOLATE POTS DE CRÈME</b>	10.00
LOOSE FRENCH CUSTARD, FARM TO TABLE IRISH CREAM, WHIPPED CREAM AND CHOCOLATE SHAVINGS	

**EXTRAS**

<b>ADDITIONAL HOUSEMADE SAUCES</b>	0.50
GARLIC AIOLI, RANCH, CAESAR, HOUSE KETCHUP, BUTTERMILK BLUE CHEESE, CABERNET JELLY, ETC.	

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

\*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**

**NON-FICTION PIZZAS**

PIZZA BUNDLES: TWO FOR \$30, THREE FOR \$40, FOUR FOR \$50

<b>TRES-O QUESO (V)</b>	15.00
MARINARA, MOZZARELLA, PROVOLONE, PARMESAN	
<b>HERBIVORE (V)</b>	16.00
MARINARA, MOZZARELLA, PROVOLONE, RED ONION, RED BELL PEPPER, MUSHROOM, TOMATO, ARUGULA, ETC.	
<b>BLISTERED CHERRY TOMATO PIZZA (V)</b>	16.00
MARINARA, MOZZARELLA, PROVOLONE, OLIVE OIL, BLISTERED CHERRY TOMATOES, BALSAMIC GLAZE - ADD PEPPERONI \$2.00	
<b>HOUSEMADE FENNEL SAUSAGE PIZZA</b>	17.00
MARINARA, MUSHROOMS, PEPPERONCINI, PROVOLONE	
<b>CHICKEN BACON RANCH PIZZA</b>	17.00
ROASTED CHICKEN, BACON, PROVOLONE, MOZZARELLA, GARDEN TOMATOES, GREEN ONIONS, RANCH DRESSING	
<b>CARNIVORE</b>	17.00
MARINARA, MOZZARELLA, PROVOLONE, PEPPERONI, BACON, HOUSE FENNEL SAUSAGE	

**LUNCH@ JBOOKWALTER**

<b>PESTO TURKEY CLUB</b>	15.00
SLOW ROASTED TURKEY, BACON AND GRUYERE ON HOUSE FOCACCIA WITH RED ONION, SPINACH, TOMATO AND GARDEN FRESH PESTO CHOICE OF HOUSE SALAD, CUP OF SOUP OR FRENCH FRIES	
<b>TRI TIP CHIMICHURRI</b>	16.00
SLOW SMOKED TRI TIP, CHIMICHURRI, GARLIC AIOLI SHAVED RED ONION, SERRANO PEPPERS CHOICE OF HOUSE SALAD, CUP OF SOUP OR FRENCH FRIES	
<b>BARBECUE BACON BURGER*</b>	20.00
14-DAY DRY-AGED BEEF BURGER, MELTED CHEDDAR, BACON, MIXED GREENS, STONE GROUND BARBECUE SAUCE CHOICE OF HOUSE SALAD, CUP OF SOUP OR FRENCH FRIES	
<b>JB'S DRY AGED CHEESEBURGER*</b>	20.00
14-DAY DRY-AGED BEEF BURGER, AMERICAN CHEESE, CARAMELIZED ONION AIOLI, CHIFFONADE ROMAINE, RED ONIONS, FRESH TOMATO, AND HOUSE PICKLES CHOICE OF HOUSE SALAD, CUP OF SOUP OR FRENCH FRIES	
<b>WINTER PESTO PASTA (V)</b>	22.00
HOUSE-MADE LINGUINE PASTA, SPINACH PESTO, BUTTERNUT SQUASH, SUNDRIED TOMATOES, PARMESAN - ADD CRISPY PANCETTA \$4.00	

**DINNER@ JBOOKWALTER**

<b>SPANISH ROASTED CHICKEN (GF)</b>	28.00
BRAISED CHICKEN BREAST AND THIGH, SPANISH SPICED TOMATO SAUCE, POTATOES, MUSHROOMS, ROOT VEGETABLES, FRESH PARSLEY	
<b>COLUMBIA RIVER STEELHEAD* (GF)</b>	28.00
6OZ GRILLED STEELHEAD, SAUTÉED BRUSSEL SPROUTS, BUTTERY GARLIC MASHED POTATOES, BROWN BUTTER PAN SAUCE	
<b>6OZ WAGYU SIRLOIN* (GF)</b>	30.00
SNAKE RIVER FARMS WAGYU SIRLOIN, SAUTÉED MARBLE POTATOES, GRILLED SEASONAL VEGETABLES, GARLIC WAGYU BUTTER	
<b>KUROBUTA PORK CHOP (GF)</b>	32.00
12OZ BONE-IN KUROBUTA PORK CHOP, BOURBON GLAZED RAINBOW CARROTS, PARSNIP PUREE	
<b>SWEET AND SOUR DUCK BREAST* (GF)</b>	32.00
6OZ PAN-SEARED DUCK BREAST, WILD RICE, SAUTÉED MUSHROOMS AND ONIONS, SWEET RED WINE VINEGAR REDUCTION	
<b>WINTER PESTO PASTA (V)</b>	22.00
HOUSE-MADE LINGUINE PASTA, SPINACH PESTO, BUTTERNUT SQUASH, SUNDRIED TOMATOES, PARMESAN - ADD CRISPY PANCETTA \$4.00	
<b>BARBECUE BACON BURGER*</b>	20.00
14-DAY DRY-AGED BEEF BURGER, MELTED CHEDDAR, BACON, MIXED GREENS, STONE GROUND BARBECUE SAUCE CHOICE OF HOUSE SALAD, CUP OF SOUP OR FRENCH FRIES	
<b>JB'S DRY AGED CHEESEBURGER*</b>	20.00
14-DAY DRY-AGED BEEF BURGER, AMERICAN CHEESE, CARAMELIZED ONION AIOLI, CHIFFONADE ROMAINE, RED ONIONS, FRESH TOMATO, AND HOUSE PICKLES CHOICE OF HOUSE SALAD, CUP OF SOUP OR FRENCH FRIES	

**Club Members Receive 10% Dining Discount**

# FABLE

*J. Bookwalter*

## WHITE WINE

	6OZ	9OZ	BOTTLE
2019 ANECDOTE RIESLING 100% RIESLING	9.00	13.00	32.00
2020 WINTER ROSÉ 100% PINOT NOIR BEAUJOLAIS	9.00	13.00	32.00
2019 READERS SAUV BLANC 100% SAUVIGNON BLANC	9.00	14.00	36.00
2019 READERS CHARDONNAY 80% CHARDONNAY, 20% VIOGNIER	9.00	14.00	36.00
2019 SCARLET HEXFLAME FIVE VARIETAL CABERNET BASED BLEND	10.00	15.00	38.00
2018 DOUBLE PLOT 100% CHARDONNAY, 100% FRENCH OAK	13.00	19.00	50.00
2018 SECOND EDITION 52% SEMILLON, 27% MUSCADELLE, 21% SAUV BLANC	15.00	22.00	55.00

## RED WINE

	6OZ	9OZ	BOTTLE
2018 READERS MERLOT 80% MERLOT, 12% CAB SAUV, 8% MALBEC	10.00	15.00	38.00
2018 READERS CAB SAUV 76% CABERNET, 16% SYRAH, 8% MALBEC	10.00	15.00	38.00
2019 READERS SYRAH 80% SYRAH, 20% MALBEC	10.00	15.00	38.00
2018 ANTAGONIST SYRAH 100% ELEPHANT MOUNTAIN SYRAH	18.00	26.00	70.00
2016 SUSPENSE 85% CABERNET FRANC, 15% MERLOT	20.00	28.00	75.00
2017 CONFLICT 50% CAB SAUV, 47% MERLOT, 3% SYRAH	20.00	28.00	75.00
2018 PROTAGONIST 92% CAB SAUV, 5% SYRAH, 3% PETIT VERDOT	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

## MOCKTAILS

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

## SPARKLING

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

## BREWS

FULL SAIL SESSION LAGER	5.50
DRAFT BREWS 16OZ 22OZ BOTTLES	6.00
AVID CIDER 19OZ	7.00
WHITE CLAW HARD SELTZER LIME, MANGO, RASPBERRY, BLACK CHERRY	6.00

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

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



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