

## SHARE

AVOCADO FRIES (V)	14.00
SERVED WITH SRIRACHA & SPICY REMOULADE SAUCE	
BACON WRAPPED DATES (GF)	13.00
MARCONA ALMOND AND ROSEMARY CHÈVRE STUFFED, SERVED WITH BOOKWALTER CABERNET JELLY	
GOUGÈRE TOTS (V)	10.00
PÂTE À CHOUX TOTS FOLDED WITH GRUYERE AND PARMESAN SEASONING BLEND, FRESH HERBS, DEEP-FRIED, SERVED WITH PARMESAN SRIRACHA AIOLI	
FRIED CAULIFLOWER TERIYAKI WINGS (V)	12.00
FRIED CAULIFLOWER TOSSED IN HOUSE TERIYAKI SAUCE, GREEN ONIONS, CHILE OIL	
BURRATA (V)	15.00
BURRATA MOZZARELLA, SUN-DRIED TOMATO PESTO, BASIL PUREE, BALSAMIC GLAZE, BAGUETTE, SERVED COLD	
CANCER CRUSHING JUMBO SEA SCALLOPS* (GF)	18.00
THREE PAN SEARED JUMBO SEA SCALLOPS, WHITE BALSAMIC, CHILI AND CILANTRO OIL, SHAVED RED ONION	
- 50% OF ALL PROCEEDS DONATED TO THE TRI CITY CANCER CENTER	
DUNGENESS CRAB CAKES	22.00
TWO DUNGENESS CRAB CAKES, PANKO BREADING, SWEET STONE GROUND MUSTARD SAUCE, APPLE SLAW	
SHRIMP MORNAY	18.00
PRAWNS, BACON, GRUYERE CREAM SAUCE, WITH GRILLED BAGUETTE	
CHICHARRONES TACOS	16.00
CRISPY PORK BELLY, COTIJA CHEESE, CILANTRO, CREMA, CORN/FLOUR BLEND TORTILLAS, HONEY CHIPOTLE GLAZE	
ARTISAN CHARCUTERIE BOARD	38.00
ASK YOUR SERVER FOR FULL DETAILS.	

## GARDEN

TOMATO BISQUE-CUP/BOWL	6.00	8.00
HOUSE SALAD (V)	10.00	
MIXED GREENS, CANDIED PECANS, ROSEMARY CHÈVRE, BALSAMIC VINAIGRETTE, MIXED NUT AND RAISIN BISCOTTI		
CAESAR SALAD (GF)	10.00	
CRISP GEM ROMAINE, PARMESAN, CHIMICHURRI, CREAMY CAESAR DRESSING, PARMESAN CRISP		
WEDGE SALAD (GF)	12.00	
ROMAINE, PANCETTA, TOMATOES, GORGONZOLA, CHIMICHURRI AND BUTTERMILK BLUE CHEESE DRESSING		
COLUMBIA RIVER STEELHEAD SALAD*	24.00	
ARUGULA, MARINATED TOMATO, TOASTED PINE NUTS, BROKEN CILANTRO PESTO, GARLIC AIOLI, LEMON VINAIGRETTE		
PROTEIN HAPPILY ADDED TO ANY SALAD		
-FREE RANGE GRILLED CHICKEN	8.00	
-COLUMBIA RIVER STEELHEAD*	12.00	
-SAUTÉED PRAWNS*	12.00	
-6OZ WAGYU SIRLOIN*	15.00	

## EXTRAS

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

## NON-FICTION PIZZAS

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

## LUNCH@ JBOOKWALTER

**Served Mon-Sat 11:30am To 4:00pm**

CHOICE OF HOUSE SALAD OR FRENCH FRIES	
SUBSTITUTE GOUGÈRE TOTS \$2.00, AVOCADO FRIES \$4.00	
TRI TIP CHIMICHURRI	16.00
SLOW SMOKED TRI TIP, CHIMICHURRI, GARLIC AIOLI SHAVED RED ONION, SERRANO PEPPERS, WARM CIABATTA	
FRIED CHICKEN SANDWICH	15.00
PANCETTA, CREAMY GORGONZOLA ROMAINE SLAW, JB CHIMICHURRI, FRESH TOMATO, WARM CIABATTA	
FICTION CUBANO	16.00
JBISTRO PULLED PORK AND HOUSE CRAFTED PICKLES, SPICY CAPICOLA, DIJON, GRUYERE, WARM CIABATTA	
PESTO TURKEY CLUB	15.00
ROASTED TURKEY, BACON, GRUYERE, RED ONION, MIXED GREENS, TOMATO, BASIL PESTO, HOUSE FOCACCIA	
BARBECUE BACON BURGER*	18.00
WAGYU BEEF AND PORK PATTY, MELTED CHEDDAR, BACON, MIXED GREENS, STONE GROUND BARBECUE SAUCE	
JB'S DRY AGED CHEESEBURGER*	20.00
14-DAY DRY-AGED BEEF BURGER, AMERICAN CHEESE, CARAMELIZED ONION AIOLI, CHIFFONADE ROMAINE, RED ONIONS, FRESH TOMATO, AND HOUSE PICKLES	

## DINNER@ JBOOKWALTER

**Served Daily 4:00pm To Close**

ADD A CUP OF SOUP, CAESAR OR HOUSE SALAD	6.00
ALASKAN HALIBUT* (GF)	34.00
6OZ PAN SEARED ALASKAN HALIBUT, WILD RICE, ENGLISH PEA AND GOLDEN RAISIN PILAF, COCONUT CURRY SAUCE	
SNAKE RIVER FARMS STRIP STEAK*	36.00
8OZ WAGYU NEW YORK STRIP, GRILLED VEGETABLES, ROASTED GARLIC AND HERB LOAF, WAGYU BUTTER	
PRIME RIB STEAK* (GF)	32.00
10OZ PRIME RIB, SEASONAL VEGETABLES, RUSTIC YUKON GOLD MASHED POTATO, HORSE RADISH	
BARBECUE BACON BURGER*	18.00
WAGYU BEEF AND PORK PATTY, MELTED CHEDDAR, BACON, MIXED GREENS, STONE GROUND BARBECUE SAUCE	
JB'S DRY AGED CHEESEBURGER*	20.00
14-DAY DRY-AGED BEEF BURGER, AMERICAN CHEESE, CARAMELIZED ONION AIOLI, CHIFFONADE ROMAINE, RED ONIONS, FRESH TOMATO, AND HOUSE PICKLES	

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.

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!

**Club Members Receive 10% Dining Discount**

**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
2019 READERS SAUV BLANC 100% SAUVIGNON BLANC	9.00	14.00	36.00
2018 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
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
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

## 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
2018 BOOK CLUB GSM 50% SYRAH, 25% GRENACH, 25% MOUVEDRE			BOTTLE ONLY 60.00

**Scan To View  
Menu Online**



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

## 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
DRAFT BREWS 16OZ 22OZ BOTTLES	6.00 9.50
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

## 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

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Liquor Selection Online**

