

Maximum of 4 split checks per party. Parties of 10 or more are subject to 18% auto gratuity.

If you have a serious allergy please read our allergen statement on the back of the menu. Please let your server know any dietary preferences or allergies.



The Best Smelling Restaurant in Folsom

We are a husband and wife team running the restaurant as second generation owners, with a 20 year presence on Sutter Street. We specialize in quality smoked meats, featuring slow smoked brisket, tri tip, pulled pork, half chickens, and pork ribs. All of our recipes are developed in house, using the freshest ingredients. We also have over 15 HD screens, and a great selection of fine whiskeys and affordable cocktails, plus the best service in Folsom. Bring the family for your next night out and enjoy the J Wild's experience!

@jwildsbbq

614 Sutter St
Folsom, CA 95630

www.jwilds.com

Small Plates

Chips and Salsa \$8 ♥

Served with charro beans. Large Guac +\$6

Nachos \$12 🌿

Cheese sauce, beans, crema, jalapeno, guac, onions.

Add any meat +\$6 🍷

Wild Fries \$8 🌿

Three cheese sauce, Sweet BBQ and fries. Add any

meat +\$3 🍷

Wild Mac \$8 🌿

Mini wheels, three cheese sauce, more cheese and scallions baked in a skillet.

Add any meat +\$3 🌿 🍷

Wings Single/Double \$14/\$26

Choose smoked, buffalo 🌿 or BBQ 🌿 🍷

Cider House Sprouts \$12

Fried brussels, house bacon, Barsotti cider reduction.

Vegetarian option available with no bacon. 🌿 🌿

Fried Ribs \$16

Five smoked ribs flash fried and tossed in sweet or Korean BBQ sauce. Limited availability.

Fried Zucchini Wedges \$9 🌿

Panko coated, fried and served with spicy aioli. 🌿 🍷 🍳 🥑

Burgers

Comes with choice of side.

Impossible patty \$1 GF bun +\$1

*All burgers are cooked to order.**

Sutter Burger \$16

Special sauce, tomato, lettuce, pickles, red onion, American cheese. 🌿 🍷 🍳 🥑

Prospector Burger \$17

Garlic aioli, cheddar, bacon, crispy onion strings, BBQ sauce. Make it **Wild** with pork or brisket +\$2 🌿 🍷 🍳 🥑

Wedge Burger \$17

Garlic aioli, tomato, lettuce, red onion, blue cheese crumble, diced bacon. 🌿 🍷 🍳 🥑

Tri Tip Trifecta \$16

Choose your favorite tri tip sandwich w/ side

Classic

Tri tip, fried onion strings on a toasted roll.

Add melted cheese +\$2 🌿 🍷 🍳

Garlic French Dip

Garlic aioli and tri tip on a toasted roll served with au jus. Horseradish on request. 🌿 🍷 🍳 🥑

Folsom Filly

Tri tip, grilled onions and bell peppers, smothered in house cheese sauce. 🌿 🍷 🍳

Salads

Caesar Salad \$5/\$9 🌿

Romaine lettuce, shredded parmesan, house croutons.

Add Smoked Chicken Breast + \$5 🌿 🍷 🍳 🥑

Green Salad \$5/\$9 🌿

Spring mix, house croutons, red onion, grape tomatoes and shredded carrots with your choice of dressing.

Add Smoked Chicken Breast + \$5 🌿

South by Southwest \$15

Smoked chicken breast, romaine, avocado, tomato, black beans, roasted red bell pepper, sweet corn, jack cheese, tortilla strips, Southwest dressing. 🍷 🍳

Vegetarian option with no chicken \$10 🌿

Smokehouse Steak Salad \$16

Spring mix, red onion, house croutons, tomatoes, blue cheese crumbles, smoked tri tip with a balsamic vinaigrette. 🌿 🍷

Wagon Wheel Wedge \$9

Two iceberg wheels, bacon, tomato, red onion, blue cheese crumbles, blue cheese dressing. 🍷 🍳

Vegetarian option with no bacon 🌿

Add tri tip or chopped brisket \$7

Sandwiches

Comes with choice of side.

Chopped Brisket \$17

Brisket, onion strings on brioche bun. 🌿 🍷 🍳 🥑

Sliced brisket +\$2

Pulled BBQ \$14

Choice of pulled pork or chicken, Sierra slaw, brioche bun. 🌿 🍷 🍳 🥑

Vegetarian option with smoked spaghetti squash 🌿

Banjo Sando \$14 ♥

Smoked and seasoned spaghetti squash, fresh tomato, lettuce, chimichurri and avocado on toasted French bread.

Gold Rush \$16

Sliced smoked chicken breast (carved to order), or fried thigh, bacon, lettuce, tomato, avocado, garlic aioli, sliced French bread. 🌿 🍷 🍳 🥑

Nashville Hot Chicken \$14

Buttermilk marinated and fried boneless thigh dipped in spicy hot oil, chili rub, spicy aioli, slaw, pickles, brioche bun. 🌿 🍷 🍳 🥑

Triple Cheese Chicken Bacon Melt \$16

Shredded chicken, melted Gouda, fontina and gruyere, garlic aioli and chopped bacon on toasted French bread. 🌿 🍷 🍳 🥑

**Burgers served raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Big Plates

Fish n' Chips \$14

Five pieces of beer battered mild white fish served with tartar sauce, lemon and fries. 🌿🍷🍟

BBQ Bowl \$16

Mexican rice, charro beans, cheese, avocado, salsa, and queso fresco with your choice of shredded or chopped BBQ meat.

Sliced breast, tri tip or brisket +\$2

Vegetarian option with no meat \$12 🌿

Brisket Stroganoff \$18

Papardelle egg noodles with a creamy mushroom sauce and chopped brisket. Served with a side of cheesy garlic bread. 🌿🍷🍟

Street Tacos \$12 / \$14

Choose 2 or 3 tacos, served with side of rice and beans and lime.

Tacos served on corn tortillas.

A La Carte \$3.95

Baja Beer battered fried fish w sweet jalapeno slaw, spicy aioli and crema. 🌿🍷🍟

Brisket Chopped brisket with chimichurri and queso fresco. 🍷

California Tri tip, cheese skirt, french fries, guac and crema. 🍷

Verde Pulled pork or chicken with verde sauce, cilantro & onion, guac, crema and queso fresco. 🍷

..... **BBQ Plates** Includes Cowboy Cornbread and two sides.

Regular / Hearty

Chicken	\$13 / \$17
Half Chicken	\$19
♥ Spaghetti Squash 5oz / 8oz	\$12 / \$15
Pulled Pork 5oz / 8oz	\$12 / \$15
Tri Tip 5oz / 7oz	\$16 / \$19
Brisket 5oz / 7oz	\$18 / \$22
Ribs 4 / 6	\$19 / \$24

Sides

- Cowboy Cornbread 🌿🍷🍟
- ♥ Charro Beans
- Sierra Slaw 🍟🍷
- Fries
- Mac N Cheese 🌿🍷
- ♥ Chips & Salsa
- Caesar or Green Salad +\$2

Add a side **\$3.50**
Add cornbread **\$2.50**

Add A Meat

Sliced Breast 5oz	\$6
Dark Quarter	\$3.50
Pulled Pork 5oz	\$6
♥ Spaghetti Squash 5oz	\$6
Tri Tip 5oz	\$9
Brisket 5oz	\$11
Ribs	\$12

Kids

Kids BBQ Plate \$9

One meat and choice of side plus cornbread. Chicken (dark quarter or sliced breast), tri tip, or pulled pork.

Brisket +\$5 Ribs (3 each) +\$8 🌿🍷🍟

Kids Mac N Cheese \$6

Choice of fries or cornbread. Add pork or chicken +\$2 🌿🍷

Kids Hamburger \$8

Choice of cheese, served with fries. 🌿🍷

Desserts

Bourbon Street Bread Pudding \$6

Served with whiskey syrup. Add a scoop of vanilla ice cream +\$3 🌿🍷🍟

S'mores Skillet \$8

Ooey gooey chocolate ganache, graham crackers and marshmallows served with more graham crackers for dipping. 🌿🍷🍟

Ice Cream Sundae \$5

Vanilla ice cream with chocolate sauce and whipped cream. 🍷

Draft Beer

16 oz | 22oz

Coors Light - Lager.....	\$5 \$7
Trail Boss Lager - Solid Ground Brewing, Diamond Springs.....	\$7.50 \$9.50
Mosaic Pale Ale - Bike Dog Brewing, Sacramento.....	\$7.50 \$9.50
Hazy Hop Goblin - Fort Rock Brewing, Rancho Cordova.....	\$7.50 \$9.50
Cleanse Breaker IPA - Solid Ground Brewing, Diamond Springs.....	\$7.50 \$9.50
Rotating Cider - Ask your server what's on tap!.....	\$7.50 \$9.50
Rotating IPA / Seasonal - see above!	

Cans & Bottles: Ask about our current cans and bottles of beer, cider, N/A brews and seltzer.

Craft Cocktails

Mojito \$8

Bacardi light Rum, fresh mint, and lime.

Sutter Sweet Tito's Tea \$8

Sweet southern style tea spiked with Tito's Handmade Vodka.

Raspberry Lemon Drop \$9

Tito's Handmade Vodka, Chambord and lemon served up and chilled.

Wild's Lemonade \$10

Buffalo Trace and home made lemonade.

Stable Mule \$10

Tito's Handmade Vodka, ginger beer and lime make this cocktail a stable staple.

Woodford Peach Limeade \$10

Woodford Reserve and a refreshing combination of peach schnapps, cranberry and lime.

Hurricane \$12

Light and dark rum, fresh lime and orange juice with a splash of passion fruit. Live a little!

Folsom Julep \$13

Knob Creek, St. Germaine, passion fruit and mint.

Smoked Old Fashioned \$13

Sazerac Rye Whiskey, sugar cube, orange and chocolate bitters. Delivered smoking.

Breezy Sidecar \$13

Our version is Buffalo Trace, Cointreau, blackberry and lemon. Shaken and up.

Margaritas

House Margarita \$8

Corazon Blanco, triple sec and lime juice.

Sub El Jimador +\$1

The Stallion Marg \$15

Patron Silver, Cointreau, lime juice and topped with Grand Marnier.

Honeymoon Margarita \$15

Sweet, with the heat turned up. Corazon blanco tequila, chili liqueur, cointreau pineapple juice, lime juice, agave syrup, and muddled jalapeno.

Fruta Margarita \$10

Our House Margarita with a fruity twist.
Blackberry | Passionfruit | Peach
Strawberry

Wine

Whites

	6oz	9oz	Bottle
Rose			
Bieler - France.....	\$7	\$10	\$29

Sauvignon Blanc

Joel Gott - California.....	\$8.75	\$13	\$37
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Chardonnay

Bogle - Clarksburg.....	\$7	\$10	\$28
Bread & Butter - Napa.....	\$9	\$13	\$36

Sparkling

	178ml Can
Francis Coppola Sofia.....	\$10
Blanc de Blanc - Mendocino, CA	
As Mimosa.....	\$13

Reds

	6oz	9oz	Bottle
Red Blends			
Boeger - El Dorado, Big Cut Red.....	\$9	\$13.50	\$38

Pinot Noir

Willamette Valley Vineyards.....	\$14.50	\$21	\$55
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Whole Cluster

Barbera


Boeger - El Dorado.....	\$10	\$15	\$42
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Cabernet Sauvignon






Bogle - Clarksburg.....	\$7.50	\$10.75	\$30
DAOU - Paso Robles.....	\$14	\$20	\$53

Zinfandel

Bogle Old Vine - Clarksburg.....	\$7.50	\$10.75	\$30
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 = Local

Whiskey

	(Flight)				(Flight)		
	2 oz	1.5 oz	.5 oz		2 oz	1.5 oz	.5 oz
Old Forester 86.....	\$7.50	\$5.63	\$1.88	Woodford Reserve Double Oaked.....	\$16	\$12	\$4
Old Forester Rye 100pf				Angels Envy Port Barrel Finished 86.6pf			
Buffalo Trace.....	\$9	\$6.75	\$2.25	Whistle Pig Piggyback 6yr			
Sazerac Rye 6yr				Westward Single Malt Whiskey.....	\$17	\$12.75	\$4.25
Old Tub Sour Mash 100pf				Koval Single Barrel 94pf			
Mellow Corn Straight Corn Whiskey				Blade and Bow			
Jack Daniels Tennessee Whiskey.....	\$10	\$7.50	\$2.50	Frey Ranch Straight Bourbon			
Bulleit Bourbon				Four Roses Single Barrel			
Makers Mark Kentucky Straight Bourbon				Heaven Hill Bourbon			
Elijah Craig small batch 94pf				Basil Hayden 10yr.....	\$18	\$13.50	\$4.50
Elijah Craig Rye Whiskey.....	\$11	\$8.25	\$2.75	Jack Daniels Single Barrel Heritage 100pf			
Eagle Rare Single Barrel 10yr				Hudson Maple Cask Rye			
High West Double Rye				Frey Ranch Straight Rye			
High West Bourbon				Garrison Brothers Texas Bourbon.....	\$22	\$16.50	\$5.50
Larceny Wheated Whiskey				Jefferson's Reserve Cab barrel aged 90pf			
Rittenhouse Rye				Whistle Pig Rye 10yr.....	\$28	\$21	\$7
Noble Oak Double Oak Bourbon.....	\$12	\$9	\$3	Angels Envy Rye 100pf			
Legado Rye Whiskey 				Jefferson's Ocean			
Templeton Rye Small Batch				Special Release			
Knob Creek Small Batch 100 pf KSBW				George T. Stagg.....	\$30	\$22.50	\$7.50
Breaking and Entering 86pf 				Blantons 93pf.....	\$17	\$12.75	\$4.25
Woodenville 90pf				EH Taylor Small Batch Bourbon.....	\$17	\$12.75	\$4.25
Boondocks American Whiskey.....	\$14	\$10.50	\$3.50	EH Taylor Single Barrel.....	\$32	\$24	\$8
Bernheim Original Small Batch 7 yr 90pf				Kentucky Owl 96.4pf.....	\$39	\$29.25	\$9.75
Russel's Single Barrel				Blanton's Gold.....	\$55	\$41.25	\$13.75
Russel's Reserve 10yr 90pf				Pappy Van Winkle 10 yr.....	\$52	\$39	\$13
Duke's Small Batch				Pappy Van Winkle 12 yr.....	\$68	\$51	\$17
Old Forester 1870 Original.....	\$15	\$11.25	\$3.75	International			
Woodford Reserve Distiller's select				Crown Royal Canadian Whisky.....	\$10	\$7.50	\$2.50
Wyoming Whiskey 88pf				Hatozaki Japanese Whisky.....	\$17	\$12.75	\$4.25
Pikesville Rye				Jameson Irish Whisky.....	\$9	\$6.75	\$2.25
72 Mile Blended Bourbon 				Dewar's White Label Scotch.....	\$7.50	\$5.63	\$1.88
CDS Smokey Rye Whiskey 				Johnny Walker Black Scotch.....	\$16	\$12	\$4
JJ Pfister Rye Whiskey 							

Rum



Diplomatico.....	\$16	\$12	\$4
Bumbu.....	\$12	\$9	\$3

Tequila

El Jimador Blanco.....	\$9.33	\$7	\$2.33
Patron Silver.....	\$16	\$12	\$4
Herradura Reposado.....	\$12	\$9	\$3
Herradura Reposado Double Barrel.....	\$16	\$12	\$4
Mezcal Los Javis.....	\$16	\$12	\$4





Dietary Preferences

We can make many of our menu items vegetarian or plant based upon specification. Please use the key below as a guide on what items are prepared without meat or without animal products, and see menu item details for available modifications to meet vegetarian and plant based requirements.

-  =Vegetarian
-  = Plant based

Allergen Statement

All of our menu items are prepared in a shared kitchen where cross contamination may occur. We do our best to keep items separate but there is no guarantee. Menu items are marked with the following icons if they contain a specific allergen.

-  = Contains gluten
-  = Contains dairy (milk and/or butter)
-  = Contains eggs
-  = Contains soy

Weekly Happenings

Happy Hour



Mon - Weds
4pm - 6pm
Thursday & Friday
3pm - 6pm

View our Happy Hour Specials here!

Trivia Mondays

Trivia with DJ Trivia every Monday starting at 7pm.

Taco Tuesdays

A la carte tacos for \$2.50 each, plus \$5 house margaritas and \$7 fruta margaritas. Valid for dine in only.

Whiskey Wednesdays

Enjoy 20% off all whiskey, including whiskey cocktails!

