

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, apple 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.   

Meats

Meats available a la carte, as a BBQ Plate, or you can build your own combination of meats and sides.

5 oz / 7 oz

Brisket\$11 / \$16

Tri Tip.....\$9 / \$13

Sliced Breast.....\$6 / \$8

Pulled Pork.....\$6 / \$8

 BBQ Spaghetti Squash.....\$6 / \$8

Ribs (4 or 6).....\$12 / \$16

Half Chicken.....\$11

Dark Quarter.....\$3.50

BBQ Plate +\$8


Make it a meal with two sides of your choice plus either Cowboy Cornbread or a biscuit with honey butter.

BBQ

Sandwich

Comes with choice of side. All BBQ sandwiches served on brioche bun. Sliced French bread or toasted roll available on request.

Choose Your Meat




- Sliced Tri Tip **\$16**
- Chopped Brisket **\$17**
- Sliced Brisket **\$19**
- Pulled Pork **\$14**
- Shredded Chicken **\$14**
- Sliced Breast **\$14**
-  • BBQ Spaghetti Squash **\$14**

Choose Your Toppings

- Sierra Slaw
- Crispy Onion Strings
- Caramelized Onions
- Melted Cheese **+\$2**

Sides

\$3.50

- Charro Beans 
- Caesar/Green Salad **+\$1.50**
- Sierra Slaw  
- Fries

\$2.50

- Mac N Cheese 
- Chips & Salsa 
- Cowboy Cornbread   
- Biscuit   

Burgers & Sandwiches

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 🌿 🥛 🍳 🥑

Garlic French Dip \$16

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

Folsom Filly \$16

Thinly sliced tri tip, grilled onions and bell peppers, smothered in house cheese sauce. 🌿 🥛 🥑

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. 🌿 🥛 🍳 🥑

Buffalo Shrimp Po Boy \$18

Breaded shrimp tossed in mild buffalo sauce with garlic aioli, blue cheese crumbles, lettuce and tomato on toasted French bread. 🌿 🥛 🍳 🥑

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

Entrees

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, crema, 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 🌿

Lemon Shrimp Pasta \$18

Shrimp, cherry tomatoes, spinach and creamy lemon garlic white wine sauce served over papardelle. Served with side of garlic bread. 🌿 🥛

Street Tacos \$12 / \$14 A La Carte \$3.95

Choose 2 or 3 tacos, served with side of rice and beans and lime. Tacos served on corn tortillas.

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. 🥛

Rainbow Bridge 🌿

Roasted red peppers, fire roasted corn, black beans, chimichurri and queso fresco. 🥛

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

Margaritas

Banana Luau \$15

Bumbu rum, white rum, banana puree, pineapple juice, cinnamon vanilla simple, and cream.

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.

Mojito \$8

Bacardi light Rum, fresh mint, and lime.

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
Duckhorn - St. Helena.....	\$10	\$15	\$42

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
<i>Whole Cluster</i>			

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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