

## SHARE

<b>JBISTRO CHARCUTERIE AND CHEESE</b> Chef Mendoza's Selection of Imported Cheeses, Handcrafted Charcuterie, Freshly Baked Artisanal Bread and House Pickled Seasonal Vegetables	21.00
<b>AVOCADO FRIES (V)</b> Served with Sriracha & Spicy Remoulade Sauce	13.00
<b>BACON WRAPPED DATES (GF)</b> Marcona Almond and Rosemary Chèvre Stuffed Dates Bookwalter Cabernet Jelly	12.00
<b>SHRIMP MORNAY</b> Prawns, Bacon, Gruyere Cream with Grilled Baguette	17.00
<b>BURRATA CAPRESE (V)</b> Burrata Mozzarella, Sun-Dried Tomato Pesto, Garden Basil, Balsamic Glaze, Toasted Baguette	14.00
<b>SMOKED SEA SCALLOP BEAN DE GALLO</b> House Smoked Jumbo Sea Scallops, Citrus Marinated White Beans, Tomatoes, Onions and Cilantro, Served with Fried Wonton Crisps	14.00
<b>CHÈVRE AND HONEY (V)</b> Foamed Chèvre Cheese, Toasted Baguette, Honey Drizzle and Fresh Oregano	12.00
<b>FRIED CAULIFLOWER TERIYAKI WINGS (V)</b> Fried Cauliflower Tossed in House Teriyaki Sauce, Green Onions, Chile Oil	10.00
<b>OVEN ROASTED FLAT BREAD (V)</b> Herb Infused Olive Oil, Fresh Garden Pesto, Balsamic Glaze, Crumbled Gorgonzola	13.00
<b>POPCORN CHICKEN</b> Pickled Peppers, Garlic-Black Pepper Aioli	13.00
<b>WAGYU CHIPOTLE SLIDERS</b> 100% Wagyu Beef with Caramelized Onions, Melted Cheddar Cheese, Smokey Chipotle Aioli	9.00
<b>TERIYAKI PULLED PORK SLIDERS</b> Two Freshly Baked Slider Buns Piled High with Teriyaki Pulled Pork, Crisp Cabbage, Grilled Pineapple and Serrano Chile	9.00
<b>CHILI LIME SNAKE RIVER STEAK TACOS</b> Choose THREE or FOUR House Made White Corn and Flour Tortillas, Cabbage and Chef's Garden Fresh Salsa	15.00 19.00

## GARDEN

<b>TOMATO BISQUE-CUP/BOWL</b>	6.00	8.00
<b>CHEF'S SOUP DU JOUR-CUP/BOWL</b>	6.00	8.00
<b>HOUSE SALAD (GF)</b> Fresh Mixed Greens, Candied Pecan, Rosemary Chèvre Cheese and Strawberry White Balsamic Vinaigrette		9.00
-WITH FREE RANGE GRILLED CHICKEN	15.00	
-WITH COLUMBIA RIVER STEELHEAD*	21.00	
-WITH 6OZ SNAKE RIVER WAGYU SIRLOIN*	23.00	
<b>CAESAR SALAD</b>		10.00
Spears of Crisp Gem Romaine, Parmesan, Creamy Caesar Dressing, Chimichurri and House Baked Crouton		
-WITH FREE RANGE GRILLED CHICKEN	16.00	
-WITH COLUMBIA RIVER STEELHEAD*	22.00	
-WITH SAUTÉED PRAWNS	22.00	
-WITH 6OZ SNAKE RIVER WAGYU SIRLOIN*	24.00	
<b>WEDGE SALAD (GF)</b>		11.00
Romaine Lettuce, Crisp Bacon, Tomatoes, Crumbled Gorgonzola, JB Chimichurri and Buttermilk Blue Cheese Dressing		
-WITH FREE RANGE GRILLED CHICKEN	17.00	
-WITH COLUMBIA RIVER STEELHEAD*	23.00	
-WITH SAUTÉED PRAWNS	23.00	
-WITH 6OZ SNAKE RIVER WAGYU SIRLOIN*	25.00	
<b>GINGER SOY YAKISOBA SALAD</b>		14.00
Hand Ramen Noodles, Seasonal Veggies, Honey Ginger Soy Vinaigrette, Fried Shallots, Served Cold		
-WITH FREE RANGE GRILLED CHICKEN	20.00	
-WITH SAUTÉED PRAWNS	26.00	
<b>COLUMBIA RIVER STEELHEAD SALAD*</b>		22.00
Arugula, Cilantro, Marinated Tomato, Toasted Pine Nuts, JB Aioli and Lemon Vinaigrette		

## EXTRAS

<b>LOCAL FRESH SUNNY SIDE UP EGG*</b> Hacienda Zaragoza, Walla Walla	3.00
<b>ADDITIONAL HOUSEMADE SAUCES</b> Garlic Aioli, Ranch, Barbecue, House Ketchup, Cabernet Jelly, Maple Mustard, Pesto, Ancho Chile Sauce, Etc.	0.50

## HOUSE SPECIALTIES

Add a Cup of Soup, Caesar or House Salad to Any Entrée for \$6.00

<b>SNAKE RIVER STRIP STEAK</b> 8 oz Hand Cut Wagyu New York Strip, Roasted Fingerling Potatoes and Balsamic Glazed Vegetables, Chef Francisco's Ancho Chile Sauce	34.00
<b>ALASKAN HALIBUT (GF)</b> Sautéed Vegetable Hash, Brown Butter Veloute, Seasonal Butter	28.00
<b>PRIME RIB PAPPARDELLE</b> House Made Rye Pappardelle Noodles, Thinly Slices Prime Rib, Pickled Red Onion and Radish, Red Wine Demi	26.00
<b>RISOTTO MILANESE (GF)(V)</b> Saffron and Parmesan Arborio Rice Risotto, Topped with Roasted Red Pepper Puree and Parmesan Crisp	19.00
-WITH FREE RANGE GRILLED CHICKEN	25.00
-WITH COLUMBIA RIVER STEELHEAD*	31.00
-WITH 6OZ SNAKE RIVER WAGYU SIRLOIN*	33.00
<b>FICTION SIGNATURE BURGER*</b> Signature Wagyu Beef Patty, Ground with Smoked Bacon, Gorgonzola, Balsamic Bacon Jam on a Freshly Baked JBistro Bun	17.00
<b>UPPER DRY CREEK RANCH LAMB BURGER*</b> Rosemary Chèvre, Pickles, Tomato, Red Onion, Garlic Aioli, Mixed Greens, Warm Housemade Bun	18.00
<b>ROTATING STEAK SPECIAL</b> Ask Your Server About Tonight's Special	Market Price

## NON-FICTION PIZZAS

<b>HOUSEMADE FENNEL SAUSAGE PIZZA</b> Marinara, Mushrooms, Pepperoncini, Provolone	17.00
<b>CHICKEN BACON RANCH PIZZA</b> Roasted Chicken, Bacon, Provolone, Mozzarella, Garden Tomatoes and Green Onions, Ranch Dressing	17.00
<b>MARGHERITA PIZZA (V)</b> Fresh Mozzarella, Garden Tomatoes, Basil Pesto, Balsamic Drizzle	17.00
<b>PIZZA OF THE MOMENT</b> Ask your server for today's special	17.00

MENU BY CHEF FRANCISCO MENDOZA  
AND SOUS CHEF ABEL HAMMERSTROM

\*All Meats are cooked to order.

Consuming raw or undercooked foods may cause food borne illness.

**FICTION** @  
inspired. stylish. local. *J. Bookwalter*

Happy Hour daily 3pm-6pm

Book Club Members Receive 10% Dining Discount

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