

SHARE

JBISTRO CHARCUTERIE AND CHEESE Chef Mendoza's Selection of Imported Cheeses Handcrafted Charcuterie, Freshly Baked Artisanal Bread and House Pickled Seasonal Vegetables	21.00
CHILI LIME SNAKE RIVER WAGYU STEAK TACOS Three House Made White Corn and Flour Tortillas, Pico de Gallo Cabbage and Avocado Dressing	14.50
SHRIMP MORNAY Prawns, Bacon, Gruyere Cream with Grilled Baguette	17.00
SMOKED STEELHEAD CAKES Columbia River Steelhead Cakes, House Pickled Red Onions Fried Kale and Maple Mustard Glaze, Marble Rye Crouton	16.00
AVOCADO FRIES Served with Sriracha & Spicy Remoulade Sauce	13.00
WAGYU CHIPOTLE SLIDERS 100% Wagyu Beef with Caramelized Onions, Melted Cheddar Cheese Smokey Chipotle Aioli	9.00
FICTION GRILLED CHEESE Beechers Flagship Cheddar and Fire Roasted Red Pepper Puree Parmesan Crusted Sourdough Bread and Ten Pin Stout Fondue	14.00
APPLEWOOD SMOKED BACON WRAPPED DATES (GF) Marcona Almond and Rosemary Chevre Stuffed Dates Bookwalter Cabernet Jelly	11.00
TERIYAKI PULLED PORK SLIDERS Two Freshly Baked Slider Buns Piled High with Teriyaki Pulled Pork Crisp Cabbage, Grilled Pineapple and Serrano Chile	9.00
POPCORN CHICKEN Pickled Peppers, Garlic-Black Pepper Aioli	12.25
CHILI-ORANGE BLISTERED SHISHITO PEPPERS	10.25
OVEN ROASTED FLAT BREAD Herb Infused Olive Oil, Basil Pesto, Balsamic Glaze Crumbled Gorgonzola	11.00
BRUSCHETTA OF THE MOMENT Ask Your Server for Today's Special	7.50

HAND CRAFTED PIZZA

BBQ CHICKEN PIZZA Cage Free Roasted Chicken, BBQ Sauce, Bacon, Red Onion, Pineapple	16.00
CHICKEN BACON RANCH PIZZA Roasted Chicken, Bacon, Tomatoes, Provolone, Mozzarella Green Onions and Ranch Dressing	16.00
HOUSEMADE FENNEL SAUSAGE PIZZA Marinara, Mushrooms, Pepperoncini, Provolone	16.00
PIZZA OF THE MOMENT Ask your server for today's special	16.00

Happy hour daily 3pm-6pm

Book Club Members Receive 10% Dining Discount

GARDEN

QUINOA AND SWEET POTATO STUFFED PEPPER Red Bell Pepper, Quinoa Pilaf, Roasted Sweet Potato Crisp Field Greens and Tikka Masala	17.00
COLUMBIA RIVER STEELHEAD SALAD* Arugula, Cilantro, Marinated Tomato, Toasted Pine Nuts JB Aioli and Lemon Vinaigrette	21.50
GRILLED CHOPPED CHICKEN SALAD Crisp Gem Romaine, Arugula, Toasted Pepitas, Roasted Corn, Red Bell Peppers, Black Beans, Tomatoes, Chipotle BeerBQ, House Ranch, Avocado Fries	18.50
HOUSE SALAD Fresh Mixed Greens, Crisp Apple, Candied Pecans Fried Chèvre and Raspberry Vinaigrette	9.00
AUTUMN HARVEST SALAD Seasonal Mixed Greens, Roasted Butternut Squash, Pickled Golden Beets Crumbled Gorgonzola with Cider Vinaigrette and Toasted Farro	11.00
WEDGE SALAD (GF) Romaine Lettuce, Crisp Bacon, Tomatoes, Crumbled Gorgonzola JB Chimichurri and Buttermilk Blue Cheese Dressing	11.00
CAESAR SALAD Spears of Crisp Gem Romaine, Parmesan, Creamy Caesar Dressing Chimichurri and House Baked Crouton	9.25

EXTRAS

HOUSE SMOKED STEELHEAD CAKES	12.00
6OZ SNAKE RIVER WAGYU SIRLOIN*	10.00
LOCAL FRESH SUNNY SIDE UP EGG*	2.00
COLUMBIA RIVER STEELHEAD FILET*	12.00
FREE RANGE GRILLED CHICKEN	5.00
TOMATO BISQUE-CUP/BOWL	6.00 8.00
CHEF'S SOUP OF THE MOMENT-CUP/BOWL	6.00 8.00

HOUSE SPECIALTIES

Add a Cup of Soup, Caesar or House Salad to Any Entrée for \$6.00	
SNAKE RIVER WAGYU GOLD FLAT IRON STEAK* (GF) Fingerling Potatoes, Balsamic Glazed Grilled Veggies Chef's Ancho Chile Sauce	34.00
LINGUINE MORNAY A New Take on a House Favorite Linguine, Gruyere Cream, Bacon and Shallots	
WITH CHAR GRILLED CHICKEN	21.00
JUMBO PRAWN SAUTÉ	25.00
ROASTED VEGETABLES	18.00
PAN SEARED DUCK BREAST* Sweet Potato, Sautéed Mushrooms, Arugula, Orange Gastrique	28.00
MUSHROOM & HERB RISOTTO (GF) Wild Mushrooms, Garlic, Shallots, Lemon - Arugula Salad Toasted Pecans and Parmesan	19.75
ADD FREE RANGE GRILLED CHICKEN	5.00
ADD COLUMBIA RIVER STEELHEAD*	12.00
FICTION SIGNATURE BURGER* Signature Wagyu Beef Patty, Ground with Smoked Bacon, Gorgonzola Balsamic Bacon Jam on a Freshly Baked JBistro Bun	17.00
UPPER DRY CREEK RANCH LAMB BURGER* Rosemary Chèvre, Pickles, Tomato, Red Onion, Mustard Aioli Mixed Greens, Warm Housemade Bun	17.50

MENU BY CHEF FRANCISCO MENDOZA

*All Meats are cooked to order. Consuming raw or undercooked foods may cause food borne illness.

FICTION @
J. Bookwalter

We appreciate your patience. We are a small kitchen.

Our menu is handcrafted & made to order....it's worth the wait!

Inspired, Stylish, Local