

SHARE

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

HAND CRAFTED PIZZA

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

Happy hour daily 3-6pm

25% off share items and hand crafted pizzas

Book Club Members Receive 10% off food

GARDEN

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

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

LUNCH SPECIALTIES

With your choice of a cup of Soup, House Salad or Fries

FICTION SIGNATURE BURGER*	17.00
Signature Wagyu Beef Patty, Ground with Smoked Bacon, Gorgonzola Balsamic Bacon Jam on a Freshly Baked JBistro Bun	
SMOKED TRI TIP SANDWICH	15.00
Marinated Slow Smoked Angus Tri Tip, Shishito Pepper Verde Shaved Red Onion, Serrano Peppers, and Garlicky White Sauce Stoneground Bakery Sourdough Ciabatta	
FICTION CUBANO	16.00
JBistro Pulled Pork and House Crafted Pickles Spicy Capicola, Dijon and Melted Gruyere Warm Ciabatta	
JBISTRO VEGGIE BURGER	13.00
Black Bean, Quinoa, Roasted Fall Vegetables, Gruyere, Field Greens Red Onion, Tomato and House Pickles, Spicy Remoulade	
FRIED CHICKEN SANDWICH	14.50
Pancetta, Creamy Gorgonzola Dressing, Romaine Slaw, JB Chimichurri Fresh Tomato, Warm Ciabatta	
MUSHROOM MELT	11.50
Variety of Mushrooms, Provolone, Balsamic Glaze, Arugula, Sourdough Bread	
ADD GRILLED FREE RANGE CHICKEN	5.00
T.B.C.T.	15.00
Slow Roasted Turkey, Bacon, Cucumber, and Tomato on House Focaccia Gruyere, Red Onion, Spinach and Pesto	
UPPER DRY CREEK RANCH LAMB BURGER*	17.50
Rosemary Chèvre, Pickles, Tomato, Red Onion, Mustard Aioli Mixed Greens, Warm Housemade Bun	
PASTRAMI SANDWICH	14.50
Melted Gruyere, Caramelized Onions, Pickles, Sweet Mustard Relish, Rotella's Marble Rye	
CHICKEN CAPICOLA SANDWICH	14.50
Pan Roasted Chicken Breast, Capicola Ham, Roasted Red Pepper Gruyere, Roasted Red Pepper-Cilantro Aioli, Stoneground Bakery Ciabatta	

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