

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

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

Book Club Members Receive 10% Dining Discount

GARDEN

TOMATO BISQUE-CUP/BOWL	6.00	8.00
CHEF'S SOUP DU JOUR-CUP/BOWL	6.00	8.00
HOUSE SALAD (GF)	9.00	
Fresh Mixed Greens, Candied Pecan, Rosemary Chèvre Cheese and Strawberry White Balsamic Vinaigrette		
-WITH FREE RANGE GRILLED CHICKEN	15.00	
-WITH COLUMBIA RIVER STEELHEAD*	21.00	
-WITH 6OZ SNAKE RIVER WAGYU SIRLOIN*	23.00	
CAESAR SALAD	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	
WEDGE SALAD (GF)	11.00	
Romaine Lettuce, Crisp Bacon, Tomatoes, Crumbled Gorgonzola, JB Chimichurri and Buttermilk Blue Cheese Dressing		
-ADD FREE RANGE GRILLED CHICKEN	17.00	
-ADD COLUMBIA RIVER STEELHEAD*	23.00	
-WITH SAUTÉED PRAWNS	23.00	
-ADD 6OZ SNAKE RIVER WAGYU SIRLOIN*	25.00	
GINGER SOY YAKISOBA SALAD	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	
COLUMBIA RIVER STEELHEAD SALAD*	22.00	
Arugula, Cilantro, Marinated Tomato, Toasted Pine Nuts, JB Aioli and Lemon Vinaigrette		

EXTRAS

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

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.

Happy hour daily 3-6pm

LUNCH SPECIALTIES

With your choice of a cup of Soup, House Salad or Hand Cut Fries
Substitute Caesar Salad for \$2.00

CAJUN CHICKEN SANDWICH	15.00
Blackened Free Range Chicken, Cheddar Cheese and Cabbage Slaw, with Fresh Tomato, Red Onion, and Creole Aioli on JBistro Burger Bun	
SMOKED TRI TIP SANDWICH	15.00
Marinated Slow Smoked Angus Tri Tip, Chimichurri, Shaved Red Onion, Serrano Peppers, and Garlic Aioli, Stoneground Bakery Sourdough Ciabatta	
FRIED CHICKEN SANDWICH	15.00
Pancetta, Creamy Gorgonzola Dressing, Romaine Slaw, JB Chimichurri, Fresh Tomato, Warm Ciabatta	
FICTION CUBANO	16.00
JBistro Pulled Pork and House Crafted Pickles, Spicy Capicola, Dijon and Melted Gruyere, Warm Ciabatta	
PESTO TURKEY CLUB	15.00
Slow Roasted Turkey, Bacon and Gruyere on House Focaccia with Red Onion, Spinach, Tomato and Garden Fresh Pesto	
JBISTRO VEGGIE BURGER	13.00
Black Bean, Quinoa, Roasted Fall Vegetables, Gruyere, Field Greens, Red Onion, Tomato and House Pickles, Spicy Remoulade	
FICTION SIGNATURE BURGER*	17.00
Signature Wagyu Beef Patty, Ground with Smoked Bacon, Gorgonzola, Balsamic Bacon Jam on a Freshly Baked JBistro Bun	
UPPER DRY CREEK RANCH LAMB BURGER*	18.00
Rosemary Chèvre, Pickles, Tomato, Red Onion, Garlic Aioli, Mixed Greens, Warm Housemade Bun	

HAND CRAFTED PIZZA

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

We appreciate your patience. We are a small kitchen.

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