

FICTION @

inspired. stylish. local. *J. Bookwalter*

SHARE

ARTISAN CHARCUTERIE BOARD	\$22.00
CHEF'S SELECTION OF CHEESES AND CHARCUTERIE, LOCALLY BAKED BREAD AND HOUSE MADE CRACKERS, AND AN ASSORTMENT OF DRIED FRUITS AND SEASONAL SPREADS	
AVOCADO FRIES (V)	\$14.00
SERVED WITH SRIRACHA & SPICY REMOULADE SAUCE	
BACON WRAPPED DATES (GF)	\$13.00
MARCONA ALMOND AND ROSEMARY CHÈVRE STUFFED DATES, BOOKWALTER CABERNET JELLY	
PAN SEARED JUMBO SEA SCALLOPS* (GF)	\$18.00
THREE JUMBO SEA SCALLOPS, SERVED IN WHITE BALSAMIC, DRESSED WITH CHILI AND CILANTRO OIL, SHAVED RED ONION	
SHRIMP MORNAY	\$18.00
PRAWNS, BACON, GRUYERE CREAM WITH GRILLED BAGUETTE	
BURRATA CAPRESE (V)	\$15.00
BURRATA MOZZARELLA, SUN-DRIED TOMATO PESTO, BASIL INFUSED OIL, BALSAMIC GLAZE, TOASTED BAGUETTE, SERVED WARM IN CAST IRON	
GLAZED RAINBOW CARROTS (GF)	\$10.00
HEIRLOOM RAINBOW CARROTS, APPLE CIDER GASTRIQUE, CHÈVRE CRUMBLES, CANDIED WALNUTS	
FRIED CAULIFLOWER TERIYAKI WINGS (V)	\$12.00
FRIED CAULIFLOWER TOSSED IN HOUSE TERIYAKI SAUCE, GREEN ONIONS, CHILE OIL	
OVEN ROASTED FLAT BREAD (V)	\$14.00
HERB INFUSED OLIVE OIL, FRESH GARDEN PESTO, BALSAMIC GLAZE, CRUMBLER GORGONZOLA	
CHILI LIME SNAKE RIVER STEAK TACOS	\$19.00
FOUR STEAK TACOS, HOUSE CORN/FLOUR TORTILLAS, CABBAGE, CILANTRO, CHEF'S GARDEN FRESH SALSA	
PRIME RIB SLIDERS	\$12.00
THINLY SHAVED SMOKED PRIME RIB, PICKLED CABBAGE, HORSE RADISH CREAM CHEESE SPREAD, PAIN DE MIE BUN	
TERIYAKI PULLED PORK SLIDERS	\$11.00
TWO HOUSE SLIDERS PILED HIGH WITH TERIYAKI PULLED PORK, CRISP CABBAGE, GRILLED PINEAPPLE AND SERRANO CHILE	

NON-FICTION 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	
DRUNKEN PIG AND FIG	\$17.00
PROSCIUTTO, BRIE, ARUGULA, BOURBON FIG DRIZZLE	
PIZZA OF THE MOMENT	\$17.00
ASK YOUR SERVER FOR TODAY'S SPECIAL	

EXTRAS

LOCAL FRESH SUNNY SIDE UP EGG*	\$3.00
HACIENDA ZARAGOZA, WALLA WALLA	
ADDITIONAL HOUSEMADE SAUCES	\$0.50
GARLIC AIOLI, RANCH, HOUSE KETCHUP, CABERNET JELLY, ETC.	

GARDEN

TOMATO BISQUE-CUP/BOWL	\$6.00	\$8.00
CHEF'S SOUP DU JOUR-CUP/BOWL	\$6.00	\$8.00
HOUSE SALAD (GF)		\$10.00
MIXED GREENS, CANDIED PECANS, ROSEMARY CHÈVRE CHEESE, BALSAMIC VINAIGRETTE, MIXED NUT AND CRANBERRY BISCOTTI		
CAESAR SALAD		\$10.00
CRISP GEM ROMAINE, PARMESAN, CHIMICHURRI, BAKED CROUTON		
WEDGE SALAD (GF)		\$12.00
ROMAINE LETTUCE, CRISP BACON, TOMATOES, GORGONZOLA, JB CHIMICHURRI AND BUTTERMILK BLUE CHEESE DRESSING		
HARVEST PANZANELLA SALAD		\$14.00
MIXED GREENS, SOURDOUGH CROUTONS, BUTTERNUT SQUASH, BRUSSEL SPROUTS, GRANNY SMITH APPLE, CARROTS, CANDIED WALNUTS, APPLE CIDER VINAIGRETTE		
COLUMBIA RIVER STEELHEAD SALAD*		\$24.00
ARUGULA, CILANTRO, MARINATED TOMATO, TOASTED PINE NUTS, GARLIC AIOLI, LEMON VINAIGRETTE		
PROTEIN HAPPILY ADDED TO ANY SALAD		
-FREE RANGE GRILLED CHICKEN*		\$8.00
-COLUMBIA RIVER STEELHEAD*		\$12.00
-SAUTÈED PRAWNS*		\$12.00
-6OZ WAGYU SIRLOIN*		\$15.00

LUNCH@ JBOOKWALTER

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, CABBAGE SLAW, FRESH TOMATO, RED ONION, 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, HOUSE PICKLES AND SPICY REMOULADE	
HARVEST BURGER*	\$18.00
WAGYU BEEF AND PORK PATTY, MIXED GREENS, GRUYERE, BOURBON CARAMELIZED ONION, BUTTERNUT SQUASH AIOLI	
UPPER DRY CREEK LAMB BURGER*	\$17.50
ROSEMARY CHEVRE, PICKLES, TOMATO, RED ONION, GARLIC AIOLI, MIXED GREENS, PAIN DE MIE BUN	

SEASONALLY INSPIRED. HAND CRAFTED. LOCALLY DRIVEN.
QUALITY INGREDIENTS FROM LOCAL GROWERS.
DEVELOPING DELICIOUS FLAVORS ENTIRELY FROM SCRATCH.
OUR MENU CHANGES AS THE SEASONS DO.
WE HOPE YOU ENJOY EVERYTHING EASTERN WASHINGTON HAS TO OFFER!

MENU BY EXECUTIVE CHEF FRANCISCO MENDOZA
AND CHEF DE CUISINE ABEL HAMMERSTROM
*ALL MEATS ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE FOOD BORNE ILLNESS.

Happy Hour Daily 3-6pm

Book Club Members Receive 10% Dining Discount