



JUNIPER HOTEL
BISTRO

Après Ski Lounge Menu

Available starting at 3pm daily

DAILY SOUP made from seasonal ingredients, warm bread roll {VP, GFP, DFP} daily price

LOIS LAKE TROUT SALAD house smoked trout, poached baby striped beets, pickled fennel, orange and grapefruit segment, arugula, crème fraiche {DFP} 20

MOULES-FRITES 1lb Atlantic mussels, harissa cream, roasted red peppers, pickled fennel, chili oil, Kennebec frites {GF} 21

CHARCUTERIES & CHEESES selection of Valbella charcuterie, Canadian & imported cheese, house pickled vegetables, warm bread, polenta crisps {GFP} 28

VEGETARIAN CHILI chipotle, chickpeas, pinto beans, zucchini, corn, mushrooms, stewed tomatoes, warm bread roll, crème fraiche {VP, GFP, DFP} 16

THE JUNIPER BURGER CAB fresh ground paddy, Applewood smoked cheddar, brioche bun, bread & butter pickle, roasted garlic aioli, Kennebec frites {GFP, DFP} 18

STRIPLOIN SANDWICH CAB striploin, Wildflour baguette, chimichurri, aioli, caramelized onions, arugula {GFP, DFP} 20

PULLED PORK POUTINE Kennebec frites, slow roasted pork gravy, cheese curd, bread and butter pickle, caramelized onion {VP, GFP} 18

If you have any dietary restrictions, please let our staff know.

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free {DFP} Can be served dairy free

We are proud to offer handcrafted, seasonal cuisine from scratch.

All our bread is made with love and supplied daily to us from our sister company:

