



JUNIPER HOTEL BISTRO

Rise and Shine
7am – 11am

SMASHED AVOCADO ON GRILLED SOURDOUGH blistered cherry tomato, EVOO, arugula
served w/ green onion hash {GFP, VEGAN} Add egg

EGGS YOUR WAY Valbella Farmhouse sausage or bacon, 2 eggs cooked your way
served w/brown butter hash. {GFP, VP}

SALMON BENNY citrus biscuit, house smoked wild salmon, medium-poached eggs, hollandaise, lemon crème fraiche, & pickled shallots
served w/ brown butter hash

JUNIPER BENNY bannock, buffalo mozzarella, braised rabbit, medium-poached eggs, hollandaise & juniper berry glaze
served w/ brown butter hash {VP}

HUEVOS RANCHEROS BBQ pork shoulder, refried beans, tomato salsa, sunny side eggs, avocado, cheddar, corn tortillas {GFP, VP}

STUFFED FRENCH TOAST fresh brioche, stewed cinnamon apples, Canadian brie, frisée, apricot coulis, candied nuts {VP}

STEAK AND EGGS hanger steak, red pepper relish, semi dried tomato, watercress sunny side eggs
served w/ brown butter hash {GFP}

CAST IRON CRUSTLESS QUICHE chef's daily creation
served w/ a side of toast {GFP, VP}

SHAKSHUKA skillet braised eggs in za'atar spiced tomato sauce, preserved lemon, cilantro
served w/ grilled bread & hummus {GFP, VP} Add Valbella chorizo

3 GRAIN PORRIDGE millet, quinoa, steel cut oats, dates, organic flaked coconut acai & blueberries, fresh banana {GFP, VEGAN}

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 cuisine from scratch.
Our breads are made with love, supplied daily from our sister company:

