



JUNIPER HOTEL BISTRO

Treat yourself

DESSERT

DARK CHOCOLATE TART

Honeycomb toffee, cassis purée & vanilla whipped cream, candied hazelnut {DFP, GFP} 16

BROWN BUTTER BISCUIT

Caramel, vanilla & thyme ice cream, mint 15

CRÈME BRÛLÉE

Chef's daily creation
{GFP} 12

GELATO & SORBET

3 scoops of the chef's daily creation {DFP, GFP} 14

CHEESE BOARD

Selection of Canadian cheeses, dried fruits, candied nuts & preserves
{GFP} 25

LIQUID DESSERT

**All cocktails are 2oz serves*

ESPRESSO MARTINI

Locally roasted espresso shaken w/ vodka and Kahlua. 14

JUNIPER COFFEE

Rye whisky, Sortilege maple liqueur w/ locally roasted espresso & whipped cream 12

THE FLIP

Rum, fresh egg, Baileys & a dash of chocolate bitters. 12

SPECIALITY COFFEES

Double shot of coffee with your choice of liquor 9

{GFP} Can be served gluten free

{DFP} Can be served dairy free