



JUNIPER HOTEL
BISTRO

To Start

DAILY SOUP ask your server for today's flavour {Daily price}

MUSSELS harissa cream, roasted red pepper, pickled fennel, chili oil, fries {GFP, DFP} 18

SHAVED CARROT SALAD candy striped beetroot, watermelon radish, apple, local lettuces, pomegranate vinaigrette, dukkah {VEGAN} 16

GRILLED HUMBOLDT SQUID Valbella speck, frisée, shaved fennel, pistachio, sherry & saffron dressing, lemon yoghurt {GF, DFP} 18

CHARRED CORN SALAD fresh Alberta summer corn, Windset heirloom tomatoes, chunky avocado, torn basil, feta, creamy chipotle {GF, DFP} 17

WILD 'HAIDA CORE' TUNA POKE marinated with GF tamari & fresh lime, edamame, baby cucumber, avocado puree, scallion, crispy local wild rice, Hana seaweed {GF, DFP} 19

CRISPY CONFIT DUCK fresh daikon, watercress, roasted tomato & caper sauce, black sesame {GFP, DF} 18

CHARCUTERIES AND CHEESE selection of Valbella charcuteries & Canadian cheeses, house pickled vegetables, nuts, warm bread & crackers {GFP, VP} 26

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



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The Main Event

GNOCCHI gluten-free gnocchi, green peas, spinach, mint, blue cheese, crushed pistachio
{GFP, VP} 24

PORK SHORT RIB braised pork, Asian BBQ glaze, smoked pineapple & roasted red pepper
white bean ragout, seasonal vegetables, sesame seeds 33

DUCK BREAST lentils & wild mushroom ragout, blueberry chutney, pickled mustard
seeds, seasonal vegetables, beet & balsamic glaze {GFP, DFP} 36

BEEF RIBEYE grilled Alberta beef ribeye, butternut squash, seasonal vegetables, mornay
sauce, beef jus {GFP, DFP} 42

LINGCOD lemongrass & coconut curry, young potatoes, seasonal vegetables, chili oil,
sesame {GFP, DFP} 35

SCALLOPS & BACON Valbella speck, poached pear, quinoa, creamed corn, seasonal
vegetables, pumpkin seeds {GFP} 39

GAME BIRDS FOR TWO duck leg confit, ½ chicken on the bone, roasted vegetables,
kimchi slaw, smashed potatoes w/ truffle oil, duck foie gras gravy {GFP, DFP} 69

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