



JUNIPER HOTEL

BISTRO

## Wine

### **SPARKLING WINE BY THE GLASS**

Santome Prosecco – Treviso Veneto, Italy

Flute

\$11

Bottle

\$55

### **CHAMPAGNE**

Moet & Chandon Imperial 375mL – Epernay, Champagne

\$75

Veuve Clicquot 750mL – Reims, Champagne

\$130

### **WHITE WINES BY THE GLASS**

Mount Riley Sauvignon Blanc – Marlborough, New Zealand

6oz./9oz.

\$13.5/\$18

Bottle

\$50

Tinhorn Creek Pinot Gris- Okanagan Valley, Canada

\$15/\$20

\$55

Bliss Vineyards Chardonnay- California, USA

\$13/\$16.5

\$45

### **WHITE WINES BY THE BOTTLE**

Lake Breeze Pinot Blanc- Okanagan Valley, Canada

\$60

Cave Spring Riesling – Niagra Ontario, Canada

\$60

Covert Farms Sauvignon Blanc Semillon (organic) - Okanagan Valley, Canada

\$65

Hawkes View Cellars Pinot Gris – Willamette Valley, Oregon, USA

\$80

Tinhorn Creek Golden Mile Chardonnay – Okanagan Valley, Canada

\$110



**JUNIPER** HOTEL  
**BISTRO**

## Wine

### **ROSÉ WINE**

J Bouchon Cabernet Sauvignon Rose – Valle de Maule, Chile  
Tinhorn Creek Pinot Noir Rose - Okanagan Valley, Canada

6oz/9oz	bottle
\$11.5/\$15	\$45
	\$60

### **RED WINES BY THE GLASS**

Liquidity Estate Pinot Noir – Okanagan Falls, Canada  
Syrah Sandhill –Okanagan, Canada  
Mi Terruno Malbec – Mendoza, Argentina

6oz/9oz	Bottle
\$16/\$22	\$58
\$15/\$20	\$55
\$13.5/\$18	\$50

### **RED WINES BY THE BOTTLE**

Lemelson Theas Vineyard Pinot Noir – Oregon, USA  
Campagnola Amarone -Veneto, Italy  
Bodegas LAN Reserva - Rioja, Spain  
Lake Breeze Meritage, Cab Franc Blend – Okanagan Valley, Canada  
Ex Nihilo Bordeaux Blend - Okanagan Valley, Canada  
Coriole Lloyd Reserve Shiraz -McClaren Vale, Australia

\$95
\$90
\$65
\$60
\$100
\$150



**JUNIPER** HOTEL  
**BISTRO**

---

## Cocktails

*\*All cocktails are 2oz servings*

### **CUMBERSOME FLOWER 14**

Cucumber muddled with St Germain elderflower liqueur and Wildlife Gin shaken with an egg white, finished with a kick of our homemade chilli oil.

### **CLASSIC NEGRONI 12**

Gin, Campari and sweet vermouth with a twist of orange peel  
*(\*Ask for a boulevardier by replacing the gin for bourbon)*

### **SMOKEY THE BEAR MARGARITA 14**

Sauza Tequila and Ardbeg 10yr Old whisky shaken with lime juice and sugar

### **PINK GRAPEFRUIT MOJITO 14**

Muddled limes, ruby red grapefruit & mint shaken with grapefruit juice & Bacardi Black rum topped with soda

### **TWISTED OLD FASHIONED 12**

A house favourite with bourbon, bitters & orange, with our touch of rosemary and smoke

### **MAPLE RYE SOUR 12**

Canadian Club 100% rye, Sortilege Maple Whiskey, lemon & lime juice  
*(\*Ask for an egg white to give it a silky, thick foam)*

### **\*\*PIMMS CUP 10**

Pimms Liqueur mixed with fresh fruits, cucumber, and topped with ginger ale and soda

### **\*\*SANGRIA 10**

Red wine & a mix of liqueurs combined with mixed berries and citrus wheels topped with orange and pineapple juices and soda

**\*\*can be done in a sharing jug for \$30**