



JUNIPER HOTEL
BISTRO

Après Ski Lounge Menu

Available starting at 3pm daily

DAILY SOUP ADDITION

made from local, seasonal ingredients, served with warm bread {VP, GFP, DFP}

STEAMED PEI MUSSELS

weekly garnishes, chargrilled bread {GFP, DFP}

DUCK POUTINE

confit leg, cheese curds, crispy shallots, foie gras gravy {VP, GFP, DFP}

SMOKED RAINBOW TROUT & ROASTED KHOLRABI NICOISE

house smoked trout, roasted root vegetables, soft boiled egg {VP, DFP}

VEGGIE CHILI IN A SOURDOUGH BREAD BOWL

black beans, fresh corn, chick peas, crème fraîche, avocado {VP, GFP, DFP}

JUNIPER SHORT RIB BURGER

smoked cheddar, house-made bread & butter pickles, roasted garlic aioli {GFP, DFP}

VALBELLA CHARCUTERIE

served with house-made pickles, nuts, bread & crackers {VP, GFP, DFP}

CHEESE BOARD

selection of Canadian cheeses, dried fruits, candied nuts & preserves {VP, GFP}

~Choose any 2 items for \$30~

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:

