



# JUNIPER HOTEL BISTRO

## Treat yourself

### DESSERT

#### DARK CHOCOLATE TART

Honeycomb toffee, cassis purée & vanilla whipped cream, candied hazelnut {DFP, GFP} 10

#### BROWN BUTTER BISCUIT

Peach caramel, vanilla & thyme ice cream, mint 12

#### CRÈME BRÛLÉE

Chef's daily creation {GFP}  
Daily Price

#### GELATO & SORBET

3 scoops of the chef's daily creation {DFP, GFP} 10

#### CHEESE BOARD

Selection of Canadian cheeses, dried fruits, candied nuts & preserves {GFP} 19

*Some of our features are created with the help of Wild Flour Bakery*

{GFP} Can be served gluten free

{DFP} Can be served dairy free

### LIQUID DESSERT

*\*All cocktails are 2oz serves*

#### ESPRESSO MARTINI

Locally roasted espresso w/ vodka, Kahlua. 14

#### FRENCH 75

Gin & fresh lemon juice, topped w/ prosecco 11

#### BANFF FOG

Vanilla Galliano, Grand Marnier, Earl Grey tea,, served hot with cinnamon 12

#### JUNIPER COFFEE

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

#### THE FLIP

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