

# RISE AND SHINE

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## **GRANOLA** 14

bles-wold honey vanilla greek yogurt,  
1/2 grilled ruby red grapefruit {V}

## **STUFFED FRENCH TOAST** 18

stewed apples, brie, apricot coulis,  
candied nuts {V}

## **GRILLED AVOCADO** 17

1 avocado halved & grilled, poached  
egg, charred corn, crumbled Crystal  
Springs feta, oven dried tomatoes,  
sourdough {V, GFP, DFP}

## **BREKKY SALAD** 18

tossed kale, seasonal greens & herbs,  
lemon vinaigrette, 2 poached eggs,  
Noble farms goats cheese, candied  
nuts {V, GFP, DFP}

## **EGGS YOUR WAY** 14

2 eggs cooked your way served w/  
Valbella farmhouse sausage or bacon,  
brown butter hash & toast.  
{VP, GFP, DFP}

## **SHAKSHUKA** 15

skillet braised eggs in za'atar spiced  
tomato sauce, preserved lemon &  
cilantro, hummus & grilled sourdough  
{V, GFP, DF}

## **HUEVOS RANCHEROS** 16

BBQ Pork Shoulder, refried beans,  
tomato salsa, sunny side eggs, avocado,  
cheddar, corn tortilla {VP, GFP, DFP}

## **FRITATTA** 16

pork belly, smoked cheddar, green  
onion, arugula, sourdough {V, GFP}

## **SALMON BENNY** 18

citrus biscuit, house smoked salmon,  
lemon crème fraiche, pickled shallots,  
2 poached eggs, hollandaise, brown  
butter hash {GFP}

## **JUNIPER BENNY** 17

bannock, braised rabbit, buffalo  
mozzarella, juniper berry glaze,  
2 poached eggs, hollandaise, brown  
butter hash {VP, GFP}

## **STEAK AND EGGS** 18

hanger steak, sunny side eggs, red  
pepper relish, oven dried tomato,  
brown butter hash {GFP, DFP}

## **THE JUNIPER BURGER** 18

CAB fresh ground patty, applewood  
smoked cheddar, aioli, bread & butter  
pickle, brioche bun, brown butter hash  
{GFP, DFP}

## **STRIPLOIN SANDWICH** 18

4 oz CAB Striploin, lettuce, aioli,  
caramelized onions, sourdough, brown  
butter hash {GFP, DF}

## **PULLED PORK POUTINE** 15

brown butter hash, slow roasted pork  
shoulder, hollandaise, cheese curd,  
bread & butter pickle {GFP, DFP}

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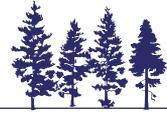
### **For groups of 12 or more:**

no split checks & a 18% discretionary  
service charge will be added to your bill.



**JUNIPER HOTEL**  
**BISTRO**

# DRINKS



## COFFEE

All Coffee is sourced from Fratello, Calgary

Drip coffee  
Espresso  
Americano  
Long Black  
Latte  
Cappuccino  
Flat White  
Mocha  
Hot Chocolate

## POP

Pepsi  
Diet Pepsi  
7up  
Schweppes Ginger ale  
Schweppes Tonic  
Brisk Ice Tea  
Lemonade  
Soda

## TEA

All tea is sourced from Banff Tea Company

3 Canadian Breakfast black tea - med caffeine  
3 Earl Grey aromatic - high caffeine  
4 Rundle Mountain green tea, mint, subtle rose  
5 Juniper Sage white tea, juniper, sage, lavender, eldersberries  
4 Canadian Berries hibiscus, apple, berries, peaches, linden flowers  
3

## JUICE

Orange  
Apple  
Clamato  
Pineapple  
Cranberry  
Grapefruit

## MORNING KICK

\*All cocktails are 2oz serves and available from 10am

4 Juniper coffee rye whisky, maple liqueur w/ locally roasted espresso & whipped cream  
4 Banff Fog Vanilla Galliano, Grand Marnier, earl grey tea syrup, steamed w/hot milk and cinnamon  
4 Espresso Martini Locally roasted espresso w/ vodka and kahlua  
12 Juniper Ceasar A Canadian classic with a Juniper twist, served w/ gin  
12 Skinny Cumber wildlife gin, muddled cucumber, jalepeno & cilanto syrup, lime  
4.5 Mimosa  
3.5 Grey Monk Odyssey traditional brut topped w/juice  
3.5

# KIDS' MENU

## KIDS EGGS YOUR WAY

8

Wild flour sourdough or multigrain, bacon, one egg cooked your way, w/ brown butter hash

## KIDS GRANOLA

7

Granola, fresh fruits, w/ yoghurt

## KIDS FRENCH TOAST

8

Served w/ Québec maple syrup {VP}

*We are proud to offer handcrafted, seasonal cuisine from scratch*

{VP} Can be served as a vegetarian dish

{VEGP} Can be served as a vegan dish

{GFP} Can be served gluten free

{DFP} Can be served dairy free

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