

WESTERN A LA CARTE



TOAST

Wildflour breads, house-made jams & spreads

{GFP, DFP}

GRANOLA

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

{V}

GRILLED AVOCADO

1 avocado halved & grilled, poached egg, charred corn, crumbled Crystal Springs feta, oven dried tomatoes, sourdough

{V, GFP, DFP}

EGGS YOUR WAY

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

{VP, GFP, DFP}

JUNIPER BENNY

bannock, braised rabbit, buffalo mozzarella, juniper berry glaze,

2 poached eggs, hollandaise, brown butter hash

{VP, GFP}

PULLED PORK POUTINE

brown butter hash, slow roasted pork shoulder, hollandaise, cheese curd, bread & butter pickle

{GFP, DFP}

We are proud to offer handcrafted, seasonal cuisine from scratch

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free

{VEGP} Can be served as a vegan dish

DFP} Can be served dairy free

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

For groups of 12 or more:

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



JUNIPER HOTEL
BISTRO



TO START

DAILY SOUP ask your server for today's flavour

or

SALMON SALAD beet-cured salmon gravlax, oranges, lemon & caper creme fraiche, arugula, fennel, salmon cavier {GF, DFP}

or

CHICKEN LIVER PATE granny smith apples, Munro Farms organic micro-greens, gherkin, grilled wildflour sourdough {GFP}

THE MAIN EVENT

SQUASH TRIO acorn, butternut, & summer squash, beluga lentil, charred corn, pumpkin seed, tomatillo mole {VEGAN, GF}

or

SABLEFISH prosciutto brodo, broccolini, swiss chard, chickpeas, tomato oil {GF, DFP}

or

BEEF TENDERLOIN truffle & tarragon potato gratin, carrot two ways, tomato & green peppercorn relish, jus {GF, DFP}

TREAT YOURSELF

SEASONAL MENU DESSERT please choose one of our home made desserts from our current menu available online:

<https://thejuniper.com/dining/>

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THE TIMBERLINE



TO START

HEIRLOOM TOMATOES Valbella's rhoess speck, candied walnuts, bleu d'elizabeth, red romaine {V, GF, DFP}

or

MOULES-FRITES 1 lb. Atlantic mussels, harissa cream, roasted red peppers, pickled fennel, chilli oil, Kennebec frites {GFP}

or

BONE MARROW apple & caramelized onion relish, pickled mustard seeds, persil, sourdough{GFP}

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or

SABLEFISH prosciutto brodo, broccolini, swiss chard, chickpeas, tomato oil {GF, DFP}

or

BEEF TENDERLOIN truffle & tarragon potato gratin, carrot two ways, tomato & green peppercorn relish, jus {GF, DFP}

or

WILD BOAR LOIN salt-baked rutabaga, brown butter, apple & caramelized onion relish, seasonal vegetables, cider glaze {GF, DFP}

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