

TREAT YOURSELF



CHOCOLATE LAVA CAKE 12

berry compote, Fiasco bourbon vanilla gelato, cacao crunch {GFP, NFP}

CREAM PUFFS 12

choux pastry, caramel whipped cream, hazelnut praline, salted caramel sauce, Fiasco salted hazelnut ice cream

CAMPFIRE TARTLETTE 10

almond sable base, lemon curd, lemon compote, burnt meringue sticks

FIASCO SORBETTOS 10

white peach iced tea

raspberry lime

strawberry rhubarb

{GFP, DFP, V}

PEAR & CRANBERRY COBBLER 10

coconut cream sorbetto, toasted coconut, fresh berries

{VEGP, GFP}

CHEESE BOARD 24

selection of Canadian cheeses, dried fruits,

candied nuts & preserves {GFP}

centre de pres

blue d'elizabeth

le vlimieux

grand aged cheddar

LIQUID DESSERTS

ESPRESSO MARTINI 14

espresso w/ vodka and kahlua

BANFF FOG 12

vanilla galliano, grand marnier, earl grey tea syrup, steamed w/hot milk and cinnamon

JUNIPER COFFEE 12

rye whisky, sortilege maple liqueur, locally roasted espresso & whipped cream

IRISH COFFEE 12

double shot of coffee with jameson, irish mist & whipped cream

FIELDING ESTATE ICE WINE

2oz single serve 19

bottle 60

TAYLORS FORTIFIED

10 yr 3oz 13

20 yr 3oz 22

HENNESSY VS 2oz 13.5

CALVADOS VS 2oz 7.5

LIMONCELLO 1oz 5

SAMBUCCA 1oz 5

We are proud to offer handcrafted, seasonal cuisine from scratch

{NFP} Can be served nut free

{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