

GRAZE



DAILY SOUP	DAILY PRICE	MOULES-FRITES	22
Ask your server for todays daily creation		1 lb. Atlantic mussels, harissa cream, roasted red peppers, pickled fennel, chili oil, frites {GFP}	
HEIRLOOM TOMATOES	18	BEEF TARTARE	22
Valbella's rhoess speck, candied walnuts, bleu d'elizabeth, red romaine {VP, GF, DFP}		Certified Angus Beef® tenderloin, cured egg yolk, white anchovy, dijon, kettle chips {GFP, DFP}	
KALE SALAD	16	CHICKEN LIVER PATE	16
fresh herb mix, broccolini, avocado, candied almonds, dried cranberries, roasted yams {GF, DFP}		granny smith apples, micro-greens, gherkin, grilled sourdough {GFP}	
WILD BC MUSHROOMS	22	BONE MARROW	25
wild mushrooms, haskap berry, pine-nut, truffle, house pickles {VEGAN, GF}		pickled mustard seeds, persil, grilled Wildflour sourdough {GFP}	
SCALLOP TIRADITO	18	CHARCUTERIE & CHEESES	32
haskap berry, jalapeño, lime, cucumber, zucchini, carrot {GF, DF}		Valbella charcuterie, Canadian cheeses, house pickled veggies, warm bread & crackers {GFP}	

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.

For groups of 12 or more:
no split checks & a 18% discretionary service charge will be added to your bill.



JUNIPER HOTEL
BISTRO