

RISE AND SHINE



- 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
fresh ground patty, applewood smoked
cheddar, aioli, bread & butter pickle,
brioche bun, brown butter hash
{GFP, DFP}
- STRIPLOIN SANDWICH** 18
4 oz 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}

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
3 black tea - med caffeine
4 Earl Grey
4 aromatic - high caffeine
5 Cascade Shooting Star
5 green tea, tropical fruits, cardamom, ginger
5 Juniper Sage
5 white tea, juniper, sage, lavender, elderberries
4 Canadian Berries
3 hibiscus, apple, berries, peaches, linden flowers
3 Peppermint
classic & soothing

JUICE

Orange
Apple
Clamato
Pineapple
Cranberry
Grapefruit

MORNING KICK

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

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

KIDS' MENU

KIDS EGGS YOUR WAY 10

Wildflour sourdough or multi-grain, bacon, one egg cooked your way, w/ brown butter hash

KIDS GRANOLA 10

Granola, fresh fruits, w/ yogurt

KIDS FRENCH TOAST 10

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.