

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}

HUEVOS RANCHEROS 16

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

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, tomato relish, aioli, bread
& butter pickle, brioche bun, brown
butter hash {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
4 Cascade Shooting Star
5 green tea, tropical fruits,
5 cardamom, ginger
5 Juniper Sage
5 white tea, juniper, sage,
4 lavender, elderberries
3 Canadian Berries
3 hibiscus, apple, berries,
3 peaches, linden flowers
Peppermint
classic & soothing

JUICE

4.5 Orange
4.5 Clamato
3.5 Apple
3.5 Pineapple
3.5 Cranberry
3.5 Grapefruit

MORNING KICK

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

4 Mimosa 11
Grey Monk Odyssey traditional brut topped w/juice
4 Spritzed Yuzu* 14
aperol, yuzu, grapefruit, sparkling
Lady Mac* 13
banff ice vodka, st-germain, grapefruit, lemon, rosemary
4 Mosquito Bite 12
5 park chili vodka, cucumber, cilantro, lime, chili salt rim
Juniper Caesar 14
A Canadian classic with a Juniper twist, served w/ gin
Peaked* 12
hennessy VS, amaretto, espresso, maple, chocolate bitters

MOCKTAILS

8
*these options are available to be made non-alcoholic

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 therefore please understand we may not be able substitute your request

{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.