

TREAT YOURSELF



THE ROCKIES ROAD	9	LIQUID DESSERTS	
black forest chocolate mousse cake, torched marshmallow, drunken cherries, praline {GF}		ESPRESSO MARTINI	14
		espresso w/ vodka and kahlua	
LEMON CAMPFIRE	9	PEAKED*	12
almond sable base, lemon curd, lemon compote, burnt meringue sticks		hennessy VS, amaretto, espresso, maple, chocolate bitters	
BANANARAMA	9	JUNIPER COFFEE	12
cashew banana cream, walnut date crust, fried banana, salted caramel, vegan chocolate meringue, creamy coconut sorbet {VEGAN, GF}		rye whisky, sortilege maple liqueur, locally roasted espresso & whipped cream	
FIASCO SORBETTOS	10	IRISH COFFEE	12
ask your server for today's flavors {GFP, DFP, V}		double shot of coffee with jameson, & whipped cream	
CHEESE BOARD	24	FIELDING ESTATE ICE WINE	
selection of Canadian cheeses, dried fruits, candied nuts & preserves {GFP}		2oz single serve	19
		bottle	60
		FORTIFIED	
		taylor's 10 yr 3oz	13
		penfolds grandfather 20 yr 3oz	22
		HENNESSY VS 2oz	13.5
		CALVADOS VS 2oz	7.5

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