

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, Noble Farm
goat cheese, oven dried tomatoes,
sourdough {V, GFP, DFP}

BREKKY SALAD 18

tossed kale, seasonal greens & herbs,
lemon vinaigrette, 2 poached eggs,
avocado, Noble farms goats cheese,
dried cranberries 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}

DAILY SOUP 12

Chef's daily creation {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, tomato relish, 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 Caffe Monte, Calgary

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

JUICE

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

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
Mosquito Bite 14
4 park chili vodka, cucumber, cilantro, lime, chili salt rim
Juniper Caesar 12
5 A Canadian classic with a Juniper twist, served w/ gin

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.