

# RISE AND SHINE

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## **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, VP}

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### **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	3
Espresso	3
Americano	4
Latte	5
Cappuccino	5
Mocha	5
Hot Chocolate	4

Dairy free alternatives:

almond milk	+0.50
oat milk	+0.75

## POP

Pepsi	3
Diet Pepsi	
7up	
Schweppes Ginger ale	
Schweppes Tonic	
Brisk Ice Tea	
Lemonade	
Soda	

## TEA

All tea is sourced from Banff Tea Company

Canadian Breakfast black tea - med caffeine	4
Earl Grey aromatic - high caffeine	4
Cascade Shooting Star green tea, tropical fruits, cardamom, ginger	4
Juniper Sage white tea, juniper, sage, lavender, elderberries	4

## MORNING KICK

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

Mimosa Grey Monk Odyssey traditional brut topped w/juice	11
Mosquito Bite park chili vodka, cucumber, cilantro, lime, chili salt rim	14
Juniper Caesar A Canadian classic with a Juniper twist, served w/ gin	12

## JUICE

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