

RISE AND SHINE



GRANOLA 14	DAILY SOUP 12
bles-wold honey vanilla greek yogurt, 1/2 grilled ruby red grapefruit {V}	Chef's daily creation {V, GFP}
STUFFED FRENCH TOAST 18	SALMON BENNY 18
stewed apples, brie, apricot coulis, candied nuts {V}	citrus biscuit, house smoked salmon, lemon crème fraiche, pickled shallots, 2 poached eggs, hollandaise, brown butter hash {GFP}
GRILLED AVOCADO 17	JUNIPER BENNY 18
1 avocado halved & grilled, poached egg, charred corn, Noble Farm goat cheese, oven dried tomatoes, sourdough {V, GFP, DFP}	bannock, braised rabbit, buffalo mozzarella, juniper berry glaze, 2 poached eggs, hollandaise, brown butter hash {VP, GFP}
BREKKY SALAD 18	STEAK AND EGGS 21
tossed kale, seasonal greens & herbs, lemon vinaigrette, 2 poached eggs, avocado, Noble farms goats cheese, dried cranberries candied nuts {V, GFP, DFP}	hanger steak, sunny side eggs, red pepper relish, oven dried tomato, brown butter hash {GFP, DFP}
EGGS YOUR WAY 16	THE JUNIPER BURGER 21
2 eggs cooked your way served w/ Valbella farmhouse sausage or bacon, brown butter hash & toast {VP, GFP, DFP}	fresh ground patty, applewood smoked cheddar, aioli, tomato relish, bread & butter pickle, brioche bun, brown butter hash {GFP, DFP}
SHAKSHUKA 16	STRIPLOIN SANDWICH 20
skillet braised eggs in za'atar spiced tomato sauce, preserved lemon & cilantro, hummus & grilled sourdough {V, GFP, DF}	4 oz striploin, lettuce, aioli, caramelized onions, sourdough, brown butter hash {GFP, DFP}
HUEVOS RANCHEROS 16	PULLED PORK POUTINE 15
BBQ Pork Shoulder, refried beans, tomato salsa, sunny side eggs, avocado, cheddar, corn tortilla {VP, GFP, DFP}	brown butter hash, slow roasted pork shoulder, hollandaise, cheese curd, bread & butter pickle {GFP, VP}

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
Chocolate Bomb	10

Dairy free alternatives:

almond milk	+0.50
oat milk	+0.75

POP

Pepsi	
Diet Pepsi	
7up	
Schweppes Ginger ale	
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

Canadian Berries
hibiscus, apple, berries, peaches, linden flowers

Peppermint
classic & soothing

MORNING KICK

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

Mimosa Grey Monk Odyssey traditional brut topped w/juice	11
The Winter Shaft vodka, kahlua, baileys, espresso, whip, espresso bean	12
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.