

JUNIPER DINNER



SOMETHING LIGHTER

SEASONAL SOUP	12
Chef's daily creation served with Wild Flour sourdough	
JUNIPER SALAD	16
tossed seasonal greens, herbs, avocado, tomato, goat cheese, pickled shallots, candied nuts, lemon vinaigrette {V, GF, VEGP}	
TRUFFLE FRIES	10
house cut potatoes tossed in parmigiano {VP}	

SANDWICHES

THE JUNIPER BURGER	21
fresh ground patty, applewood smoked cheddar, aioli, bread & butter pickle, brioche bun, served w/ fries or salad {GFP, DFP}	
STRIPLOIN SANDWICH	20
4 oz striploin, lettuce, aioli, caramelized onions, sourdough, served w/ fries or salad {GFP, DF}	

FLATBREAD

MARGHERITA 11"	16
house made dough, fresh mozzarella, basil, crushed tomatoes, parmigiano {VP}	
FORAGED WILD MUSHROOM 11"	21
house made dough, fresh mozzarella, basil, garlic sauce, truffle oil, wild mushrooms {VP}	
GAME MEAT TRIO 11"	21
house made dough, fresh mozzarella, basil, tomato sauce, smoked duck, prosciutto & landjaeger sausage	

We are proud to offer handcrafted, seasonal cuisine from scratch

{VP} Can be served as a vegetarian dish

{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.



JUNIPER HOTEL
BISTRO