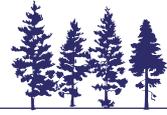


RISE AND SHINE



GRANOLA 14

House made granola, world honey greek yogurt
{V}

STUFFED FRENCH TOAST 18

WildFlour Pain de mai, stewed apples, brie apricot coulis, Gosford farm pure maple syrup
{V}

SMASHED AVOCADO TOAST 19

seasoned smashed avocado, 1 poached egg, charred corn, goat cheese, oven dried tomatoes, on grilled Wild Flour sourdough. Served w/ brown butter hash
{V, GFP, DFP, VEGP}

EGGS YOUR WAY 17

Mans Farm free range eggs cooked your way served w/ Valbella farmhouse sausage or bacon, brown butter hash & choice of toast
{VP, GFP, DFP, VEGP}

SHAKSHUKA 18

skillet braised eggs in za'atar spiced tomato sauce, preserved lemon & cilantro, hummus. Topped with crispy chick peas Served w/ grilled sourdough
{V, GFP, DF, VEGP}

HUEVOS RANCHEROS 18

refried beans, tomato salsa, sunny side eggs, avocado, cheddar, guajillo pepper, tomato sauce, corn tortilla. Served w/ brown butter hash
{VP, GFP, DFP, VEGP}

SALMON BENNY 21

Kuttera hot house-smoked salmon, lemon crème fraiche, 2 poached eggs, hollandaise. Served w/ brown butter hash
{VP, GFP}

JUNIPER BENNY 20

bannock, braised rabbit, buffalo mozzarella, juniper berry glaze, 2 poached eggs, hollandaise. Served w/ brown butter hash
{VP, GFP}

THE JUNIPER BURGER 24

fresh ground patty, applewood smoked cheddar, aioli, tomato relish, bread & butter pickle, brioche bun. Served w/ brown butter hash
{GFP, DFP}

For groups of 6 or more:

an 18% service charge will be added to your bill



JUNIPER HOTEL
BISTRO

DRINKS



COFFEE, TEA & JUICE

All Coffee is sourced from
Caffe Monte, Calgary

All tea is sourced from Banff
Tea Company

Drip	4	Canadian Breakfast	4
Espresso	4	black tea - med caffeine	
Americano	4.5	Earl Grey	4
Latte	5.5	aromatic - high caffeine	
Cappuccino	5.5	Cascade Shooting Star	4
Mocha	5.5	green tea, tropical fruits,	
Hot Chocolate	5	cardamom, ginger	
Chai Latte	5.5	Juniper Sage	4
Dairy free alternatives:		white tea, juniper, sage,	
almond milk	+0.75	lavender, elderberries	
oat milk	+0.75	Canadian Berries	4
JUICE	4.5	hibiscus, apple, berries,	
Orange		peaches, linden flowers	
Clamato		Peppermint	4
Apple		classic & soothing	
Pineapple			
Cranberry			
Grapefruit		POP	4.5

COCKTAILS

*available from 9am

MIMOSA	12
arnaces italian brut prosecco, orange juice	
ALPINE SPRITZ	15
park distillery gin, aperol, arnaces prosecco, soda	
ESPRESSO MARTINI	12
Espresso, Vodka, Kaluha	
CAESAR	12
2oz gin or vodka, lime, extreme bean, olives	

KIDS' MENU

KIDS EGGS YOUR WAY 10
Wild Flour 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

{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.