

RISE AND SHINE



GRANOLA 14	STUFFED FRENCH TOAST 19
house-made granola, Fairwinds Farm goat yoghurt, seasonal berries {V}	stewed apples, bourbon, brie, apricot coulis, Gosford Farm maple syrup {V}
MUSHROOM TOAST 19	EGGS YOUR WAY 19
mixed sauteed mushrooms, garlic, leek, Fairwinds Farm goat feta, greens, 1 poached egg, smoked EVOO {V}	2 free-range eggs any style, Valbella farmhouse sausage or bacon, potato hash, choice of toast
SMASHED AVOCADO TOAST 20	SALMON BENNY 22
seasoned avocado, 1 poached egg, charred corn, goat cheese, oven-dried tomatoes, sourdough, potato hash {V}	fry bread, hot house-smoked salmon, lemon crème fraiche, 2 poached eggs, hollandaise, potato hash
SHAKSHUKA 19	JUNIPER BENNY 22
skillet braised eggs in za'atar spiced tomato sauce, red pepper, zucchini, crispy chickpeas, grilled sourdough {V}	fry bread, braised rabbit, buffalo mozzarella, juniper berry glaze, 2 poached eggs, hollandaise, potato hash
HUEVOS RANCHEROS 19	THE JUNIPER BURGER 24
refried beans, tomato salsa, sunny side eggs, avocado, cheddar, guajillo pepper, tomato sauce, corn tortilla, potato hash {V}	fresh ground patty, applewood smoked cheddar, aioli, tomato relish, bread & butter pickle, brioche bun, potato hash

Our menu is handcrafted and consciously sourced from regional producers.

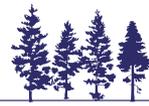
{V} = Vegetarian. Vegan, Dairy-Free and Gluten-Free options available.

POTATO HASH tossed in brown butter; dairy-free option also available.

BREAD baked in Banff by  Wild Flour
BANFF'S ARTISAN BAKERY CAFE

FREE-RANGE EGGS from Mans Farm, Nobleford, AB.

DRINKS



COFFEE

sourced via Wild Flour Bakery

Drip	4
Espresso	4.5
Americano	4.5
Latte	5.5
Cappuccino	5.5
Mocha	5.5
Hot Chocolate	5
Chai Latte	5.5

Almond milk +0.75

Oat milk +0.75

JUICE 4.5

Orange, Clamato, Apple, Pineapple

Cranberry, Grapefruit

BRUNCH COCKTAILS *served from 9AM*

MIMOSA 12

arnaces prosecco, orange juice

ALPINE SPRITZ 15

park distillery gin, aperol, arnaces prosecco, soda

KIDS' MENU

For ages 12 and under

KIDS EGGS YOUR WAY 10

sourdough or multi-grain toast, bacon, 1 egg any style, brown butter potato hash

TEA

sourced from Banff Tea Company

Canadian Breakfast	4.5
<i>black tea - med caffeine</i>	
Earl Grey	4.5
<i>aromatic - high caffeine</i>	
Cascade Shooting Star	4.5
<i>green tea, tropical fruits, cardamom, ginger</i>	
Juniper Sage	4.5
<i>white tea, juniper, sage, lavender, elderberries</i>	
Canadian Berries	4.5
<i>hibiscus, apple, berries, peaches, linden flowers</i>	
Peppermint	4.5
<i>classic & soothing</i>	

POP 4.5

ESPRESSO MARTINI 14

espresso, vodka, Kahlua

CAESAR 14

2oz gin or vodka, lime, extreme bean, olives

18% Service Charge for Groups 6+



JUNIPER HOTEL
BISTRO

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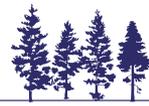
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