

DINNER



TO START OR SHARE

SOUP OF THE DAY	13
JUNIPER SALAD local lettuce, organic apples, pumpkin seeds, apricot vinaigrette, Biotanic Garden pea shoots {V} {GF}	15
LOADED HUMMUS house-made hummus, warm wild mushrooms, kale, sesame, Evolution smoked olivewood oil, grilled flatbread {V}	19
CAMPFIRE BRIE melting Canadian Brie in a skillet, fruit, mustard and cedar compote, grilled Wild Flour baguette {V}	22
TOMATO SALAD tomato medley, Deepwater Farms arugula, Fairwinds Farms goat cheese, blood orange olive oil, elderflower vin, toasted pistachio, Maldon sea salt {V} {GF}	18
HOUSE FRIES Forage & Farm black garlic aioli, sea salt {V}	12

Our menu is handcrafted and consciously sourced from regional producers.

{V} = *Vegetarian*. Vegan and Dairy-Free options are available.

{GF} = *Gluten Free*. Please advise your server of all allergies.



JUNIPER HOTEL
BISTRO



THE MAIN EVENT

- ALBERTA PORK CHOP** 37
apple and chaga brined, sweet potato and celeriac pavé, mustard and birch glaze, rainbow carrots *{GF}*
- KUTERRA SALMON FILET** 38
medley tomato confit, warm fingerling potato salad, lovage vinaigrette, seasonal vegetable *{GF}*
- CHICKEN PAILLARD** 32
Fairwinds Farms goat cheese, Deepwater Farms arugula, sundried tomatoes, preserved lemon oil, crispy pancetta, local microgreens *{GF}*
- CHICKPEA & CAULIFLOWER PANISSE** 29
wild mushrooms, cashew crema, Deepwater Farms kale, basil puree, sundried tomato oil, paprika and pepita crumb *{V} {GF}*
- JUNIPER BURGER** 24
Fresh ground Alberta chuck patty, smoked cheddar, aioli, tomato relish, bread & butter pickle, brioche bun. Served with side Juniper salad or fries
- BEET BURGER** 24
local organic beets, carrots, barley, lettuce, bread & butter pickle, tomato relish, aioli
- FEATURE ALBERTA BEEF** [Market Price](#)
Ask your server for today's feature



DESSERT



SWEET CLOVER & HONEY PANNA COTTA	13
fresh berries, vanilla crumble, sea buckthorn gel {V} {GF}	
ORANGE OLIVE OIL CAKE	13
citrus and elderflower salad {V} {GF}	
CHOCOLATE MOLTEN CAKE	13
vanilla whipping cream, stewed cherries, toffee crumbs {V}	
VEGAN PAVLOVA	13
seasonal fruit, meringue, lemon curd, and coconut cream {V} {GF}	

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
<i>Almond milk</i>	<i>+0.75</i>
<i>Oat milk</i>	<i>+0.75</i>

