

BEVERAGE MENU



JUNIPER HOTEL

BISTRO

RED WINE



		6oz	9oz	btl
Inniskillin, Cabernet <i>bone dry with large tannins</i>	Oliver	11	16	45
See Ya Later Ranch, Merlot <i>soft tannins and acid</i>	Okanagan Falls	14	20	56
Cedar Creek, Merlot <i>soft palet and plush tannins</i>	Kelowna			68
Quails Gate, Pinot Noir <i>light and earthy with low tannins</i>	Kelowna			90
Burrowing Owl, Syrah <i>full bodied and medium dry</i>	Oliver			115
Painted Rock, Red Icon <i>full bodied, balanced with medium dryness</i>	Penticton			220

ROSÉ

		6oz	9oz	btl
Gray Monk Rose, Latitude 50 <i>medium bodied, refreshing with medium dryness</i>	Lake Country	13	18	55
Quails Gate, Rose <i>light and fruity with crisp finish</i>	West Kelowna			70

SPARKLING

		6oz	9oz	btl
Evolve Cellars, Effervescence <i>light, bright whilst dry</i>	Penticton	13		65
Steller's Jay, Brut <i>crisp, clean with hints of citrus</i>	Summerland			80

WHITE WINE



		6oz	9oz	btl
Prospect, Pinot Blanc <i>medium body with dryness</i>	Okanagan Valley	10	15	45
Sumac Ridge, Chardonnay <i>unoaked, clean, crisp</i>	Summerland	11	17	48
Wild Goose, Riesling <i>medium bodied, fresh, clean and crisp</i>	Okanagan Falls			60
Lake Breeze, Pinot Gris <i>medium bodied, crisp and dry</i>	Naramata			75
Burrowing Owl, Pinot Gris <i>refreshing and dry</i>	Osoyoos			90
Foxtrot, Chardonnay <i>full bodied and dry</i>	Naramata			180

ICE WINE

		2oz
Inniskillin Vidal	Niagara/Oliver	25

FORTIFIED WINE

		3oz
Taylor 10 year	Duro, Portugal	13
Penfolds Grandfather 20 year tawny	Barossa, Australia	23

COCKTAILS



- BEAR NECESSITIES (L)** 16
Bearface whiskey, lemon & lime, egg white, bitters
Forget your worries with a silky sour from the edge of the wilderness.
- HOODOO TRAIL HI-BALL (L)** 15
Park Distillery gin, Saskatoon berry & cherry syrup, lemonade, soda
A fruity and refreshing walk in the park.
- HERBAL WHY** 18
Hendricks gin, chartreuse, cucumber syrup
Crisp British classics take a Canadian road trip.
- WILD MINT MISCHIEF (L)** 15
Berry tea, juniper & wild mint syrup, your choice of vodka, gin or rum
The cooling tingle of foraged mint meets juicy local berries.
- BOW VALLEY SUNSET (L)** 16
Local vodka, grapefruit, lemon, spruce tip & rosemary syrup, prosecco
Hints of forest flavours in a sparkling sundowner.
- BUFFALO/BERRY (L)** 15
Buffalo Trace bourbon, juniper & cherry syrup, sweet vermouth
A smoky/sweet stampede for your taste buds.
- CANADIAN SNOWBIRD** 15
1800 coconut tequila, coconut water, lime, sugar rim
Take a trip to the tropics without leaving the mountains.
- RUNDLE RIDGE** 15
Sauza tequila, lime, jalapeño & cilantro syrup
Like the climb to Banff's most dramatic peak - a little burn and a great pay-off.
- OLD-FASHIONED CANADIAN (L)** 15
Lot 40 rye, maple syrup, bitters
A sweet, northern twist on a classic.
- EMERALD STORM** 16
Captain Morgan rum, Kraken rum, apple cider, lemon, ginger beer
The finest grog, smuggled from Atlantic shores to the Rocky Mountains.

All cocktails are 2oz unless otherwise stated

L = Local ingredients, including Canadian spirits and regional fruits and herbs

BEER & CIDER



TAP

imperial pint

Ten Peaks, **Pale Ale** Canmore Brewing 11

CANNED BEER

Ten Peaks, **Pale Ale** Canmore Brewing 13

Highline, **Lager** Canmore Brewing 13

Misty Mountain, **New England IPA** Canmore Brewing 13

Wheat Wit, **Wheat Ale** Banff Ave. Brewing Co. 8

Black Pil, **Pilsner** Banff Ave. Brewing Co. 8

Blueberry Vanilla, **Ale** Babe Brewing 9

Shipwreck, **IPA** Lighthouse Brewing Co 8

Night Gallery, **Hazy Pale** Eighty-Eight Brewing 13

Super Saturation, **Lager** Cabin Brewing 13

FEATURED

Traditional, **Pale Ale** Big Rock Brewing 12

Tragically Hip Lake Fever, **Lager** Big Rock Brewing 12

Rock Creek, **Cider** (GF) Big Rock Brewing 9

GLUTEN FREE

Forager, **Lager** (GF) Whistler Brewing Co. 8

ALCOHOL FREE

Heineken Zero, **Alcohol Free Lager** Heineken 8

GF = *Gluten Free*, please advise your server of all allergies

SPIRITS *all priced at 1oz of liquor*



VODKA

Banff Ice (L)	6
Park Distillery (L)	7
Park Chili (L)	7
Wildlife Vodka (L)	9

GIN

Beefeater	6
Park Alpine Dry (L)	7
Park Barrel Aged (L)	8
Wildlife (L)	9
Hendricks	10
Eau Claire 'Parlour'	9
Uncle Vals	10

RUM

Bacardi White Rum	6
Kraken	7
Flor de Cana	8
Capitan Morgan Spiced	8

WHISKEY

Canadian Club, 100% rye	6
Park Glacier Rye (L)	7
Crown Royal	7
Crown Royal 'Harvest'	7
Lot 40	9
Gibson Venerable, 18yr	13
Jim Beam	6
Buffalo Trace	8
Glenmorangie, 10yr	11
Ardbeg, 10yr	15
Chivas Regal	8
Jamesons	8
Bakers No. 7 Proof	10

TEQUILA

Sauza Silver	6
Espolon Reposado	9
Don Julio Añejo	12
Patron XO Café	10
Patron Silver	10
1800 Coconut	10

CONGAC

Hennesy	10
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DINNER MENU



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BISTRO

DINNER



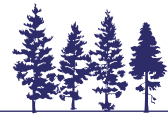
TO START OR SHARE

SOUP OF THE DAY	13
JUNIPER SALAD (V) (GF) Local lettuce, organic apples, pumpkin seeds, apricot vinaigrette, Biotanic Garden pea shoots	15
LOADED HUMMUS (V) House-made hummus, warm & wild mushrooms, kale, sesame, Évolution smoked olive wood oil with grilled flat bread	19
CAMPFIRE BRIE (V) Melting Canadian Brie in a skillet with fruit, mustard & cedar compote, grilled Wild Flour baguette	22
TOMATO SALAD (V) (GF) Tomato medley, Deepwater Farms arugula, Fairwinds Farm chevre, blood orange olive oil, elderflower vin, toasted pistachios, Maldon sea salt	18
HOUSE FRIES (V) Forge & Farm black garlic aioli, sea salt	12

Our menu is handcrafted & consciously sourced from regional producers.

V = Vegetarian, vegan & dairy-free options are available

GF= Gluten Free, please advise your server of all allergies



THE MAIN EVENT

- ALBERTA PORK CHOPS** (GF) 38
Apple & chagga brined, sweet potato & potato pavé, mustard & birch glaze, rainbow carrots
- SALMON FILLET** (GF) 40
Medley tomato confit, warm new potato salad, lovage vinaigrette with seasonal vegetables
- ROASTED CHICKEN BREAST** (GF) 32
Local cucumber, quinoa and tomato salad, pickled scapes, cumin spiced yogurt crema
- CHICKPEA & CAULIFLOWER PANISSE** (V) (GF) 29
Wild mushroom, cashew crema, Deepwater Farms kale, sundried tomato oil, paprika & pepita crumbs
- JUNIPER BURGER** 24
Fresh ground Alberta chuck patty, smoked cheddar, aioli, tomato relish, bread & butter pickle, brioche bun. Served with a side Juniper salad or fries
- BEET BURGER** (V) 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 (GF)	14
Fresh berries, sea buckthorn gel, fruit coulis, edible flower	
STICKY TOFFEE PUDDING	14
Served with vanilla ice cream and maple rum sauce	
WILDFLOUR BAKERY CHOCOLATE TART (VG) (GF)	14
Hazelnut crust, vegan ganache, coconut whip, cherry compote	
PAVLOVA (GF)	14
Seasonal fruit, meringue, lemon curd, coconut whip	
SORBETTO (VG) (GF)	14
served with fresh berries (ask your server for todays flavour)	

SPECIALTY COFFEE sourced via Wild Flour Bakery

Drip	4	Add 1oz of the following to any coffee:	
Espresso	4.5	Baileys	8
Americano	4.5	Disaronno	8
Latte	5.5	Frangelico	8
Cappuccino	5.5	Kahlua	8
Mocha	5.5	Grand Marnier	9
Hot Chocolate	5		
Chai Latte	5.5		

with almond milk or oat milk +0.75

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VG = Vegan



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