

BRUNCH MENU



JUNIPER FAVOURITES

STUFFED FRENCH TOAST (V) 19

Stewed apples, bourbon, brie, apricot coulis, Gosford farm maple syrup

SALMON BENNY 22

Fry bread, hot house-smoked Kuterra salmon, lemon crème fraiche, two poached eggs, hollandaise, potato hash

JUNIPER BENNY 22

Fry bread, braised rabbit, buffalo mozzarella, juniper berry glaze, 2 poached eggs, hollandaise, potato hash

ALPINE MELT 24

WildFlour pan de mie, smoked ham, Emmental cheese, bacon and tomato jam, béchamel sauce, brown butter hash

STEAK AND EGGS 29

6 oz Alberta beef hanger steak, red pepper and corn salsa, adobo seasoning, 2 sunny side eggs, brown butter hash

TEA *Sourced via Banff Tea Company*

Canadian Breakfast 4.5

black tea - medium caffeine

Earl Grey 4.5

aromatic - high caffeine

Cascade Shooting Star 4.5

green tea, tropical fruits, cardamom, ginger

Juniper Sage 4.5

white tea, juniper, sage, lavender, elderberries

Canadian Berries 4.5

berries, apple, peach, orange peel

Peppermint 4.5

classic and soothing

COFFEE *Sourced via Wild Flour Bakery*

Drip 4.5

Espresso 4.5

Americano 4.5

Flat white 5.5

Latte 5.5

Cappuccino 5.5

Mocha 5.5

Hot Chocolate 5

Chai Latte 5.5

almond, oat or soy +0.75

BRUNCH COCKTAILS *served from 9am*

MIMOSA 13

Evolve Effervescence, orange juice

BEERMOSA 11

Canmore brewing Highline lager with your choice of Clamato, grapefruit or orange

BOW VALLEY SUNSET 16

Local vodka, grapefruit, lemon, spruce tip rosemary syrup, Evolve Effervescence

ESSPRESO MARTINI 15

Espresso, local vodka, Kaluah

CAESAR 14

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

HOT BERRY TODDY 15

Crown Royal whiskey, canadian berry tea and lemon

THE CLASSICS

GRANOLA (V) 14

House-made granola, vanilla yogurt, seasonal berries

HUEVOS RANCHEROS (V) 19

Refried beans, baby tomato, corn, sunny side eggs, avocado, cheddar, guajillo pepper, tomato sauce, corn tortilla, potato hashé

EGGS YOUR WAY 19

Two free-range eggs any style, farmhouse sausage or bacon, potato hash, choice of toast

SMASHED AVOCADO TOAST (V) 20

Seasoned avocado, one poached egg, charred corn, goat cheese, oven-dried tomatoes, sourdough, potato hash

JUNIPER BURGER 26

Fresh ground Alberta chuck patty, smoked cheddar, aioli, tomato relish, bread & butter pickle, brioche bun. Served with a side of salad or potato hash

PLATTERS

HUMMUS PLATE (V) 19

House Hummus, grilled everything bagel, pickled vegetables, and seasonal fruit

HOUSE SMOKED KUTERRA SALMON 25

Juniper and dill cured Kuterra salmon, crispy capers, lemon cream cheese, red onion slivers, pickled vegetables, seasonal fruit, grilled everything bagel

Our menu is handcrafted & consciously sourced from regional producers.

All bread sourced from Wild Flour Bakery

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



JUNIPER HOTEL
BISTRO

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