

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 acidity</i>	Okanagan Falls	14	20	56
Dirty Laundry, Merlot <i>full bodied med-high tannin dry finish</i>	Summerland			75
Quails Gate, Pinot Noir <i>light and earthy with low tannins</i>	Kelowna			90
Black Stallion, Cabernet <i>medium to full bodied, vivid acidity</i>	Napa Valley			105
Poplar Grove, Syrah <i>medium acidity and bold tannins</i>	Osoyoos			105
Burrowing Owl, Syrah <i>full bodied and medium dry</i>	Oliver			115
Ex Nihilo, Bordeaux <i>silky tannin finish and berry notes</i>	Oliver			130
Painted Rock, Red Icon <i>full bodied, balanced with medium dryness</i>	Penticton			220

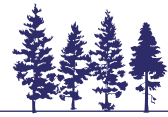
ROSÉ

		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

FORTIFIED WINE

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

WHITE WINE



		6oz	9oz	btl
Sumac Ridge, Chardonnay <i>unoaked with clean, crisp finish</i>	Summerland	11	17	48
Inniskillin, Pinot Grigio <i>medium body and dry</i>	Okanagan Valley	12	17	49
Wild Goose, Riesling <i>medium bodied, fresh, clean and crisp</i>	Okanagan Falls			60
Cave Spring, Riesling <i>medium bodied and dry</i>	Niagara Peninsula			65
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			160

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
Benjamin Bridge, Rose NV <i>bright, luscious and lengthy mineral finish</i>	Gaspereau Valley			130

ICE WINE

		2oz		
Inniskillin Vidal	Niagara/Oliver	25		

COCKTAILS



- BEAR NECESSITIES (L)** 15
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.
- 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.
- OLD-FASHIONED CANADIAN (L)** 15
Lot 40 rye, maple syrup, bitters
A sweet, northern twist on a classic.
- CRÉME BRÛLÉE MARTINI (L)** 15
Local vodka, vanilla liqueur, caramel, cream
The classic dessert in a glass.
- HOT BERRY TODDY (L)** 15
Crown royal rye, berry & clove syrup, lemon
Something to keep you warm on a cold winter's day.
- APRÉS APPLE** 15
Brandy, tripple sec, apple cider
Best served with a wood burning fireplace.

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	10
Highline, Lager	Canmore Brewing	10

CANNED BEER

Ten Peaks, Pale Ale	Canmore Brewing	13
Highline, Lager	Canmore Brewing	13
Misty Mountain, NEIPA	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, NEPA	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

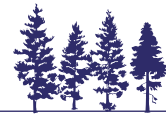
Forager, Lager (GF)	Whistler Brewing Co.	8
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ALCOHOL FREE

Partake, Alcohol Free IPA	Partake Brewing	7
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GF = *Gluten Free*, please advise your server of all allergies

SPIRITS *all priced at 1oz of liquor*



VODKA

Banff Ice (L)	7
Park Distillery (L)	8
Park Chili (L)	8
Wildlife Vodka (L)	9

GIN

Beefeater	6
Park Alpine Dry (L)	8
Park Barrel Aged (L)	10
Wildlife (L)	9
Wildlife Blackberry (L)	10
Wildlife Rundle Bar (L)	11
Wildlife Barrel Aged (L)	11
Hendricks	10
Eau Claire 'Parlour'	9
Uncle Vals	10

TEQUILA

Sauza Silver	6
Espolon Reposado	9
Don Julio Añejo	15
Patron XO Café	10
Patron Silver	12
1800 Coconut	9

CONGAC

Hennessy	10
Boulard Calvados	9

WHISKEY

Canadian Club	6
Canadian Club 100% Rye	7
Crown Royal	7
Crown Royal 'Harvest'	8
Lot 40	9
Gibson Venerable, 18yr	17
Jim Beam	6
Buffalo Trace	8
Glenmorangie, 10yr	15
Ardbeg, 10yr	15
Chivas Regal	10
Jamesons	8
Bakers No. 7 Proof	15
Bearface	8
Park Glacier Rye (L)	9
Park Maple Rye (L)	11
Springbank	10
Jack Daniels	7
Sortilege Maple	7

RUM

Bacardi White	6
Bacardi Black	6
Kraken	8
Flor de Cana	6
Capitan Morgan Spiced	7
Angostura	9

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