

# BRUNCH MENU



## JUNIPER FAVOURITES

**STUFFED FRENCH TOAST (V)** 19

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

**SALMON BENNY** 24

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

**JUNIPER BENNY** 24

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

**ALPINE MELT** 24

*Wild Flour pain 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

Small pot 7 Large Pot 10

**Canadian Breakfast**  
*black tea - medium caffeine*

**Earl Grey**  
*aromatic - high caffeine*

**Cascade Shooting Star**  
*green tea, tropical fruits, cardamom, ginger*

**Juniper Sage**  
*white tea, juniper, sage, lavender, elderberries*

**Canadian Berries**  
*berries, apple, peach, orange peel*

**Peppermint**  
*classic and soothing*

**COFFEE** Sourced via Wild Flour Bakery

**Drip** 5

**Espresso** 5

**Americano** 5

**Flat white** 6

**Latte** 6

**Cappuccino** 6

**Mocha** 6

**Hot Chocolate** 5.5

**Chai Latte** 5.5

*almond, oat or soy*

**BRUNCH COCKTAILS** served from 9am

**BOW VALLEY SUNSET** 16

*Local vodka, grapefruit, lemon, rosemary syrup, Evolve Effervescence*

**ESPRESSO MARTINI** 15

*Espresso, local vodka, Kahlua*

**CAESAR** 14

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

**HOT BERRY TODDY** 15

*Crown Royal whiskey, Canadian berry tea and lemon*

**ADD 1OZ OF THE FOLLOWING TO**

**ANY COFFEE** served from 9am

**Baileys** 8

**Disaronno** 8

**Frangelico** 8

**Kahlua** 8

**Grand Marnier** 9

**JUICE**

*Orange, Apple, Pineapple, Cranberry, Grapefruit, Clamato* 4.5

**POP** 4.5

*Pepsi, Diet Pepsi, 7up, Ginger ale, Soda, Tonic, Iced Tea*

+1

## THE CLASSICS

**GRANOLA (V)** 14

*House-made granola, vanilla yogurt, seasonal berries*

**HUEVOS RANCHEROS (V)** 20

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

**EGGS YOUR WAY** 22

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

**SMASHED AVOCADO TOAST (V)** 21

*Seasoned avocado, one poached egg, charred corn, goat cheese, medley 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*

*Substitutions for all food items will incur a surcharge.*

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

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

*Our menu is handcrafted & consciously sourced from regional producers.*

*All bread sourced from Wild Flour Bakery*

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**JUNIPER** HOTEL

**BISTRO**