

DINNER MENU



JUNIPER HOTEL

BISTRO

DINNER



TO START OR SHARE

SOUP OF THE DAY	14
CAMPFIRE BRIE (V)	23
Melting Canadian Brie in a skillet with fruit, mustard & cedar compote, grilled Wild Flour baguette	
LOADED HUMMUS (V)	19
House-made hummus, warm & wild mushrooms, kale, sesame, Evolution smoked olive wood oil with grilled flat bread	
SUDO FARMS BEET SALAD (V) (GF)	19
Locally farmed beets, Fairwind Farms Chevre, Evolution elderflower and blood orange vinaigrette, greens, local pea shoots, Maldon salt	
JUNIPER SALAD (V) (GF)	17
Local lettuce, organic apples, pumpkin seeds, apricot vinaigrette, Biotanic Garden pea shoots	
HOUSE FRIES (V)	13
Forage & Farm black garlic aioli, sea salt	

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 SHORT RIB FEATURE

49

Ask your server for details

SPICED KUTERRA SALMON FILLET (GF)

42

Dill & horseradish cream, warm beets, roast fingerling potatoes, red veined sored, shoots

ROAST FREE RANGE CHICKEN BREAST (GF)

32

Bacon & white bean cassoulet, rainbow carrots, pomegranate & apple molasses

ALBERTA PORK RIBS (GF)

30

Slow cooked and grill finished, juniper berry and birch syrup glaze, creamy celeriac slaw, fries or side house salad

RED FOX MUSHROOM PARPPARDELLE (V)

29

Baby spinach, broccolini, white wine cream sauce, fresh herbs, shaved parmesan

CHICKPEA & CAULIFLOWER PANISSE (V) (GF)

29

Wild mushroom, cashew crema, Deepwater Farms kale, sundried tomato oil, paprika & pepita crumbs

JUNIPER BURGER

26

Ground Alberta brisket, sirloin & chuck patty, smoked cheddar, aioli, tomato relish, bread & butter pickle, brioche bun. Served with a side Juniper salad or fries

DESSERT



ELDERFLOWER CRÉME BRÛLÉE (GF)	12
Served with fresh berries	
STICKY TOFFEE PUDDING (GF)	14
Served with vanilla ice cream, maple crumble and maple rum sauce	
MILK CHOCOLATE BUDINO (GF)	12
Miso caramel and vanilla whip	
SORBETTO (VG) (GF)	12
served with fresh berries and coconut whip (ask your server for today's flavour)	

SPECIALTY COFFEE sourced via Wild Flour Bakery

Drip	5	Add 1oz of the following to any coffee:	
Espresso	5	Baileys	8
Americano	5	Disaronno	8
Latte	6	Frangelico	8
Cappuccino	6	Kahlua	8
Mocha	6	Grand Marnier	9
Hot Chocolate	5.5		
Chai Latte	5.5		
<i>with almond milk or oat milk</i>	+1		

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