

# RISE AND SHINE

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## **GRANOLA** 14

bles-wold honey vanilla greek yogurt,  
1/2 grilled ruby red grapefruit {V}

## **STUFFED FRENCH TOAST** 18

stewed apples, brie, apricot coulis,  
candied nuts {V}

## **GRILLED AVOCADO** 17

1 avocado halved & grilled, poached  
egg, charred corn, crumbled Crystal  
Springs feta, oven dried tomatoes,  
sourdough {V, GFP, DFP}

## **BREKKY SALAD** 18

tossed kale, seasonal greens & herbs,  
lemon vinaigrette, 2 poached eggs,  
Noble farms goats cheese, candied  
nuts {V, GFP, DFP}

## **EGGS YOUR WAY** 14

2 eggs cooked your way served w/  
Valbella farmhouse sausage or bacon,  
brown butter hash & toast.  
{VP, GFP, DFP}

## **SHAKSHUKA** 15

skillet braised eggs in za'atar spiced  
tomato sauce, preserved lemon &  
cilantro, hummus & grilled sourdough  
{V, GFP, DF}

## **HUEVOS RANCHEROS** 16

BBQ Pork Shoulder, refried beans,  
tomato salsa, sunny side eggs, avocado,  
cheddar, corn tortilla {VP, GFP, DFP}

## **FRITATTA** 16

pork belly, smoked cheddar, green  
onion, arugula, sourdough {V, GFP}

## **SALMON BENNY** 18

citrus biscuit, house smoked salmon,  
lemon crème fraiche, pickled shallots,  
2 poached eggs, hollandaise, brown  
butter hash {GFP}

## **JUNIPER BENNY** 17

bannock, braised rabbit, buffalo  
mozzarella, juniper berry glaze,  
2 poached eggs, hollandaise, brown  
butter hash {VP, GFP}

## **STEAK AND EGGS** 18

hanger steak, sunny side eggs, red  
pepper relish, oven dried tomato,  
brown butter hash {GFP, DFP}

## **THE JUNIPER BURGER** 18

fresh ground patty, applewood smoked  
cheddar, aioli, bread & butter pickle,  
brioche bun, brown butter hash  
{GFP, DFP}

## **STRIPLOIN SANDWICH** 18

4 oz striploin, lettuce, aioli,  
caramelized onions, sourdough, brown  
butter hash {GFP, DF}

## **PULLED PORK POUTINE** 15

brown butter hash, slow roasted pork  
shoulder, hollandaise, cheese curd,  
bread & butter pickle {GFP, DFP}

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**JUNIPER HOTEL**  
**BISTRO**

# DRINKS



## COFFEE

All Coffee is sourced from Fratello, Calgary

Drip coffee  
Espresso  
Americano  
Long Black  
Latte  
Cappuccino  
Flat White  
Mocha  
Hot Chocolate

## POP

Pepsi  
Diet Pepsi  
7up  
Schweppes Ginger ale  
Schweppes Tonic  
Brisk Ice Tea  
Lemonade  
Soda

## TEA

All tea is sourced from Banff Tea Company

3 Canadian Breakfast  
3 black tea - med caffeine  
4 Earl Grey  
4 aromatic - high caffeine  
4 Cascade Shooting Star  
5 green tea, tropical fruits,  
5 cardamom, ginger  
5 Juniper Sage  
5 white tea, juniper, sage,  
4 lavender, elderberries  
3 Canadian Berries  
3 hibiscus, apple, berries,  
3 peaches, linden flowers  
Peppermint  
classic & soothing

## JUICE

Orange  
Clamato  
Apple  
Pineapple  
Cranberry  
Grapefruit

## MORNING KICK

\*All cocktails are 2oz serves and available from 10am

4 Mimosa 11  
Grey Monk Odyssey traditional brut topped w/juice  
4 Spritzed Yuzu\* 14  
aperol, yuzu, grapefruit, sparkling  
Lady Mac\* 13  
banff ice vodka, st-germain, grapefruit, lemon, rosemary  
Mosquito Bite 12  
park chili vodka, cucumber, cilantro, lime, chili salt rim  
Juniper Caesar 14  
A Canadian classic with a Juniper twist, served w/ gin  
Peaked\* 12  
hennessy VS, amaretto, espresso, maple, chocolate bitters

## MOCKTAILS

8  
\*these options are available to be made non-alcoholic

# KIDS' MENU

## KIDS EGGS YOUR WAY 10

Wildflour sourdough or multi-grain, bacon, one egg cooked your way, w/ brown butter hash

## KIDS GRANOLA 10

Granola, fresh fruits, w/ yogurt

## KIDS FRENCH TOAST 10

Served w/ Québec maple syrup {VP}

*We are proud to offer handcrafted, seasonal cuisine from scratch therefore please understand we may not be able substitute your request*

{VP} Can be served as a vegetarian dish

{VEGP} Can be served as a vegan dish

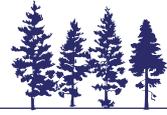
{GFP} Can be served gluten free

{DFP} Can be served dairy free

\* If you have any dietary restrictions please let our staff know.

# GRAZE

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## SMALL PLATES

<b>DAILY SOUP</b> Chef's daily creation	12
<b>KALE &amp; QUINOA SALAD</b> {VEGAN, GF} dried cranberries, roasted squash, chickpeas, toasted walnuts, preserved lemon vinaigrette	14
<b>VINE RIPENED TOMATOES</b> {VP, GF, DFP} Valbella's Rhoess Spek, candied walnuts, bleu d'elizabeth, batvia lettuce	16
<b>WILD BC MUSHROOMS</b> {VEGAN, GF} wild mushrooms, haskap berry, pine-nut, truffle oil, house pickles	18
<b>ARANCINI</b> {GF} panko crusted risotto, truffle oil, Cantel cheese, taleggio locale, smoked duck fat aioli	12
<b>BEEF CARPACCIO</b> {GFP, DF} Certified Angus Beef® tenderloin, juniper berry & pink peppercorn, caper, smoked duck fat aioli, pickled shallot, arugula, house-made kettle chips	16

## SHARE PLATES

<b>MUSSELS</b> {GFP} 1 lb. Atlantic mussels, harissa cream, roasted red peppers, pickled fennel, chili oil, Wildflour bread	26
<b>SCALLOPS &amp; BACON</b> {GF} two pan-seared scallops, Valbella's Rhoess Spek, corn puree, grilled seasonal fruit	26
<b>CHICKEN LIVER PATE</b> {GFP} pink peppercorn, pickled okanagan cherries, granny smith apples, grilled Wildflour sourdough	12
<b>BEEF TARTARE</b> {GFP, DF} Certified Angus Beef® tenderloin, dijon mustard, capers, white anchovy, cured egg yolk, kettle chips	22
<b>CHARCUTERIE &amp; CHEESES</b> {GFP} Valbella charcuterie & Canadian cheeses, house-pickled veggies, warm bread & crackers	36

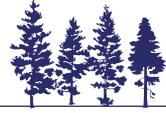
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**JUNIPER HOTEL**  
**BISTRO**

# THE MAIN EVENT



AVAILABLE FROM 5PM ONWARDS

## LARGE PLATES

- CAULIFLOWER CASHEW BOWL** {VEGAN, GF} 29  
cauliflower rice, rosemary cashew cream, fried brussels sprouts, roasted sweet potato & pear
- BEET GNOCCHI** {VEGP, GF, DFP} 29  
Canmore Pasta Co. beet gnocchi, brown butter, heirloom tomato, goats cheese, arugula
- KUTERRA SALMON** {GF} 29  
celeriac puree, sautéed mustard greens, oven-dried tomato, sage brown butter
- ATLANTIC SCALLOPS RISOTTO** {GF} 34  
three grilled Atlantic scallops, squash risotto, acorn & butternut squash, toasted pepitas
- WILD BOAR** {GF} 34  
bone-in Canadian boar loin, butter poached fingerling potato, bourbon apple sauce
- SLOW BRAISED SUNGOLD LAMB NECK** {GF, DFP} 32  
rosemary, shallot, fingerling potatoes, oven-dried tomato, heirloom carrots, red wine
- PAN-SEARED KING COLE DUCK BREAST** {GF} 32  
smoked beet puree, yellow beet quinoa, duck fat confit, baby fennel
- CERTIFIED ANGUS BEEF® TENDERLOIN** {GF} 34  
truffle & tarragon gratin, carrot puree, red wine jus, tomato & green peppercorn relish

## ON THE SIDE

- SPECK & BRUSSELS** crispy Brussels, umami glaze, roasted Valbella speck {GF, DF} 12
- CHARRED BROCCOLINI** grilled baby sweet broccoli, lemon & thyme vinaigrette {V,GF, DF} 10
- HEIRLOOM CARROTS**, tri-coloured baby carrots, honey & chili glaze {V, GF, DF} 12
- POACHED BEETS** orange and cardamom, balsamic reduction, goats' cheese, candied nuts, pickled fennel {V,GF, DFP} 10
- SEASONAL SIDE** ask your server for today's foraged or locally sourced vegetables 10

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{GFP} Can be served gluten free

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{DFP} Can be served dairy free

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# TREAT YOURSELF



<b>THE ROCKIES ROAD</b>	<b>9</b>	<b>LIQUID DESSERTS</b>	
black forest chocolate mousse cake, torched marshmallow, drunken cherries, praline {GF}		<b>ESPRESSO MARTINI</b>	<b>14</b>
		espresso w/ vodka and kahlua	
<b>PROFITEROLE</b>	<b>11</b>	<b>BANFF FOG</b>	<b>12</b>
lavender infused Catalan cream, haskap berry puree, frose sorbet		vanilla galliano, grand marnier, earl grey tea syrup, steamed w/hot milk and cinnamon	
<b>LEMON CAMPFIRE</b>	<b>9</b>	<b>JUNIPER COFFEE</b>	<b>12</b>
almond sable base, lemon curd, lemon compote, burnt meringue sticks		rye whisky, sortilege maple liqueur, locally roasted espresso & whipped cream	
<b>BANANARAMA</b>	<b>9</b>	<b>IRISH COFFEE</b>	<b>12</b>
cashew banana cream, walnut date crust, fried banana, salted caramel, vegan chocolate meringue, creamy coconut sorbet {VEGAN, GF}		double shot of coffee with jameson, irish mist & whipped cream	
<b>FIASCO SORBETTOS</b>	<b>10</b>	<b>FIELDING ESTATE ICE WINE</b>	
ask your server for todays flavors {GFP, DFP, V}		2oz single serve	<b>19</b>
		bottle	<b>60</b>
<b>CHEESE BOARD</b>	<b>24</b>	<b>FORTIFIED</b>	
selection of Canadian cheeses, dried fruits, candied nuts & preserves {GFP}		taylors 10 yr 3oz	<b>13</b>
		penfolds grandfather 20 yr 3oz	<b>22</b>
		<b>HENNESSY VS 2oz</b>	<b>13.5</b>
		<b>CALVADOS VS 2oz</b>	<b>7.5</b>
		<b>LIMONCELLO 1oz</b>	<b>5</b>
		<b>SAMBUCCA 1oz</b>	<b>5</b>

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# DRINKS PHILOSOPHY



Skip what you know, drink local.

Our cocktail list shines with fresh, authentic ingredients, including herbs and aromatics grown by local farmers. We also support neighbouring Bow Valley businesses such as Banff Tea Company, Park Distillery Banff & Wildlife Distillery Canmore.

Our wine list is 100% Canadian, not only for positive economic growth, but because it's a mighty fine drop, eh.... From BC to Ontario, Canada is producing some great grape juice.

Canadians like their beer and, here at the Juniper, we like Canadian beer. From BC to Alberta to Ontario, craft beer is the way to go.

You won't find plastic straws here. We removed plastic straws back in May 2017 for obvious environmental reasons. Ask yourself, is it a necessity? Your drink is going to taste just as good without!

## COCKTAILS

*(all cocktails between 2-2.5oz of liquor)*

<b>SPRITZED YUZU*</b> aperol, yuzu, grapefruit, sparkling wine	14
<b>LADY MAC*</b> banff ice vodka, st-germain, grapefruit, lemon, rosemary	13
<b>MOSQUITO BITE</b> park chili vodka, cucumber, cilantro, lime, chili salt rim	14
<b>SUNDANCE</b> 1800 coconut tequila, frangelico, lime	12
<b>CASCADING GLACIER*</b> park glacier rye, green tea, papaya, cardamom, ginger, soda	14
<b>JUNIPER SOUR*</b> park alpine dry gin, juniper & sage white tea syrup, lemon, egg white	14
<b>SMOKED NEGRONI</b> park barrel aged gin, campari, martini rosso, orange bitters	12
<b>LAVELY &amp; NEAT</b> buffalo trace, lavender, peach bitters	11
<b>BACKCOUNTRY</b> bacardi, yellow chartreuse, aperol, spices	11
<b>PEAKED*</b> hennessy VS, amaretto, espresso, maple, chocolate bitters	12
<b>MOCKTAILS</b> <i>*these options are available to be made non-alcoholic</i>	8

## BEER

big rock rhinestone cowboy kolsch	330ml btl	Calgary, AB	8
village brewery blonde ale	330ml btl	Calgary, AB	7
wild rose ponderosa tropical gose	473ml can	Calgary, AB	9
banff ave wheat wit	355ml can	Banff, AB	6.5
banff ave black pilsner	355ml can	Banff, AB	6.5
grizzly paw rutting elk red ale	355ml can	Canmore, AB	7
grizzly paw three sisters pale ale	473ml can	Canmore, AB	9
lighthouse shipwreck IPA	355ml can	Victoria, BC	7.5
wild rose barracks brown ale	341ml btl	Calgary, AB	7
yukon brewing midnight espresso stout	341ml btl	Whitehorse, YT	7.5
mcadam urban cider	473ml can	Montreal, QC	9

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# WINE LIST



## SPARKLING

		6oz	9oz	btl
grey monk odyssey white brut	Lake Country, Okanagan	15		60
noble ridge 'the one' 2016	Okanagan Falls, Okanagan			105

## WHITE WINE

		6oz	9oz	btl
calliope sauvignon blanc	Oliver, Okanagan	14	18	48
evolve pinot gris	Naramata, Okanagan	16	21	55
nk'mip chardonnay	Osoyoos, Okanagan	15	19	50
cave spring riesling	Niagara, Ontario			65
noble ridge pinot grigio	Okanagan Falls			60
noble ridge chardonnay	Okanagan Falls			85
quails' gate stewart family chardonnay	Lake Okanagan			99
lake breeze spice jar	Naramata, Okanagan			60

## ROSE WINE

		6oz	9oz	btl
summerhill syrah malbec rose	Okanagan Falls	14	18	48
culmina R&D	Oliver, Okanagan			70

## RED WINE

		6oz	9oz	btl
liquidity estate pinot noir	Okanagan Falls	18	26	67
nk'mip merlot	Osoyoos, Okanagan	14	20	55
lake breeze meritage	Naramata, Okanagan	16	22	60
foxtrot pinot noir	Naramata, Okanagan			135
cave spring gamay	Niagara, Ontario			55
cave spring cabernet franc	Niagara, Ontario			70
painted rock cabernet franc	Penticton, Okanagan			130
liquidity estate dividend	Okanagan Falls			70
time winery meritage	Penticton, Okanagan			75
ex nihilo bordeaux blend	Oliver, Okanagan			120
osoyoos larose le grand vin	Osoyoos, Okanagan			110
osoyoos larose le grand vin (1.5l)	Osoyoos, Okanagan			240
stags hollow tempranillo	Okanagan Falls			85
moon curser syrah	Okanagan Falls			80
poplar grove syrah	Naramata, Okanagan			100

## SWEETS & FORTIFIEDS

		2oz	3oz	btl
fielding estate riesling ice wine	Niagara, Ontario	19		60
taylor 10yr fortified	Douro, Portugal		13	
penfolds grandfather 20yr tawny	Barossa, Australia		23	
martini dry-sec	Italy	6		
martini rosso	Italy	6		

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# SPIRITS



\*all priced at loz of liquor

## GINS

beefeater  
park alpine dry (*banff*)  
park barrel aged (*banff*)  
wildlife (*canmore*)  
hendricks  
eau claire  
uncle vals

## WHISKIES

6 canadian club 100% rye  
7 park glacier rye  
8 dark horse  
9 crown royal  
9 lot 40  
8 gibsons venerable 18yr  
  
jim beam  
buffalo trace

## TEQUILA

6 sauza silver tequila 6  
7 espolon reposado tequila 9  
7 don julio añejo tequila 12  
7 patron XO cafe 8

## VODKAS

banff ice  
park distillery (*banff*)  
park chili (*banff*)  
wildlife vodka (*canmore*)  
belvedere diamond rye

6 glenmorangie 10yr  
7 ardbeg 10yr  
7  
9 j&b  
11 chivas regal  
jamesons

## RUM

6 bacardi white rum 6  
8 captain morgan spiced 7

## LIQUEURS

11  
15  
baileys 8  
6 disaronno 7  
8 frangelico 7  
8 kahlua 8  
grand marnier 9

# NON-ALCOHOLICS

## COFFEES

*all coffee is sourced from Fratello in Calgary, AB*

coffee  
espresso  
americano  
long black  
latte  
cappuccino  
flat white  
mocha  
hot chocolate

## TEAS

*all tea products are from Banff Tea Co, Banff, AB*

3 canadian breakfast  
black tea - med caffeine  
3 earl grey  
4 aromatic - high caffeine  
5 cascade shooting star  
green tea, papaya, pepper,  
cardamom, ginger, coconut  
5 juniper sage  
5 white tea, juniper, sage,  
lavender, elderberries  
5 canadian berries  
5 hibiscus, apple, berries,  
peaches, linden flowers  
4 peppermint  
soothing peppermint

## COLD

**POP** 4  
pepsi  
diet pepsi  
7up  
brisk iced tea  
4 ginger ale  
tonic  
soda  
**JUICE**  
orange 4.5  
4 motts clamato 4.5  
apple 3.5  
pineapple 3.5  
5 cranberry 3.5  
grapefruit 3.5  
lemonade 3.5  
4 san pellegrino 4.5

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