

# MOTHER'S DAY

## Juniper Grill

### Starters

**GUACAMOLE & CHIPS 10.5**  
FRESH GUACAMOLE, FIRE ROASTED TOMATO SALSA, WHITE CORN TORTILLA CHIPS

**SEARED AHI TUNA 14**  
SESAME GINGER VINAIGRETTE, FRIED WONTONS, MIXED GREENS, CUCUMBER WASABI

**BRISKET QUESADILLA 14.5**  
SLOW-SMOKED BBQ BRISKET, MONTEREY JACK, JALAPENOS, CARAMELIZED ONIONS, SOUR CREAM, PICO DE GALLO

**DEVILED EGGS 9.5**  
FARM FRESH EGGS, CANDIED BACON, CHIVE

### Starter Salads

**JUNIPER HOUSE SALAD 5.5**  
ORGANIC GREENS, LOCAL BACON, TOMATOES, RED ONION, JICAMA, COTIJA CHEESE, CORNBREAD CROUTONS

**HOUSE CAESAR 5**  
HEARTS OF ROMAINE, SHAVED PARMESAN, CORNBREAD CROUTONS

### DRESSINGS

CAESAR, SESAME GINGER VINAIGRETTE  
GF: CREAMY BACON, CUCUMBER WASABI, BALSAMIC VINAIGRETTE,  
HOUSE VINAIGRETTE, RANCH, OIL & VINEGAR

### Big Salads

**ROTISSERIE ROASTED CHICKEN & AVOCADO 14.5**  
AVOCADO, CORN, TOMATO, ALMONDS, DATES, CORNBREAD CROUTONS, GOAT CHEESE, CREAMY BACON DRESSING

**RARE SEARED AHI TUNA\* 14.5**  
ORGANIC GREENS, MANGO, GRAPE TOMATOES, AVOCADO, ASPARAGUS, FRIED WONTONS. SESAME GINGER VINAIGRETTE, CUCUMBER WASABI

**WOOD GRILLED SALMON ROMAINE 15**  
TOMATO, PARMESAN CHEESE, GRILLED LEMON, CAESAR DRESSING

### Dessert

**S'mores Trifle 8**

**Sarris Ice Cream 5**  
ADD MILK CHOCOLATE HARD COAT 1

**Peanut Butter Pie 8**

**New York Style Cheesecake 9**  
STRAWBERRY SAUCE & WHIPPED CREAM

**Vanilla Creme Brûlée 6**

### Brunch

**AVOCADO TOAST 10.5** AVAILABLE UNTIL 2 P.M.  
TOASTED MULTIGRAIN BREAD, GUACAMOLE, CRUMBLD GOAT CHEESE, TOASTED OATS, TOMATO, FRESH FRUIT.

**BREAKFAST SANDWICH 11.5** AVAILABLE UNTIL 2 P.M.  
BRIOCHE BUN, WHIPPED CREAM CHEESE, HONEY-CURED THICK-CUT BACON, CHEDDAR CHEESE, BREAKFAST POTATOES. CHOICE OF FRIED OR FLUFFY EGG.

**JUNIPER BREAKFAST PLATE 12** AVAILABLE UNTIL 2 P.M.  
THICK-CUT BACON, 2 BREAKFAST SAUSAGE LINKS, 2 FRIED EGGS, BREAKFAST POTATOES, MULTIGRAIN TOAST.

**STEAK AND EGGS 17** AVAILABLE UNTIL 2 P.M.  
4 OZ. FILET, GREEN CHILI BEARNAISE, BREAKFAST POTATOES, SUNNY SIDE UP EGGS, MULTIGRAIN TOAST.

### Entrees

**ALL NATURAL AMISH CHICKEN 19**  
MEMPHIS RUBBED, SERVED WITH YUKON GOLD MASHED. OFFERED AFTER 4 P.M. LIMITED AVAILABILITY

**VEGETABLE ENCHILADAS 14**  
ZUCCHINI, CORN, ASPARAGUS, ROASTED PEPPERS, FIRE SAUCE, MONTEREY JACK, GUACAMOLE, PICO DE GALLO, RED PEPPER CREMA

**SMOKEHOUSE PLATTER 19**  
CHOOSE 2: SLOW SMOKED BABY BACK RIBS, BEEF BRISKET OR BBQ CHICKEN BREAST.  
CHOICE OF HAND CUT FRIES OR COLESLAW

**SANTA FE BOWL 18**  
SOUTHWEST QUINOA, MONTEREY JACK, PICO DE GALLO, BLACK BEAN & CORN SALSA, AVOCADO-GREEN CHILI AIOLI  
SLOW SMOKED BRISKET | GRILLED CHICKEN | SALMON +2

**SLOW SMOKED BEEF BRISKET 19**  
BBQ'D, SERVED WITH YUKON GOLD MASHED

**SLOW SMOKED BABY BACK RIBS 24**  
LOCALLY GROWN, ALL-NATURAL CORN FED, HAND-CUT FRIES

### Steaks & Seafood

**SHRIMP & CRAB ENCHILADAS 18**  
RICH LOBSTER SAUCE, MONTEREY JACK, PICO DE GALLO, CILANTRO CREMA

**JUMBO LUMP CRAB CAKES 26**  
ROSEMARY ROASTED REDSKIN POTATOES, ROASTED VEGETABLES, CHIPOTLE REMOULADE

**WOOD GRILLED SWORDFISH 24**  
GRILLED PINEAPPLE SALSA, GRILLED ASPARAGUS

**4 oz. FILET & CRAB CAKE\* 26**  
ROSEMARY ROASTED REDSKIN POTATOES, ROASTED VEGETABLES

**CHIPOTLE SKIRT STEAK\* 24**  
WOOD-GRILLED, SERVED WITH YUKON GOLD MASHED

**CRAB-STUFFED SALMON\* 28**  
VEGETABLE QUINOA, GRILLED ASPARAGUS, AVOCADO CREMA

**12 OZ. ANGUS PRIME RIB\* 30**  
YUKON GOLD MASHED, BURGUNDY MUSHROOMS, AU JUS. OFFERED AFTER 4 P.M. LIMITED AVAILABILITY.

**8 OZ. PREMIUM ANGUS FILET\* 32**  
WOOD GRILLED ASPARAGUS.  
ADD CARAMELIZED ONIONS, GORGONZOLA OR HORSE RADISH CRUST 2

**16 OZ. VEAL PORTERHOUSE\* 34**  
YUKON GOLD MASHED, PEPPER CHUTNEY

# MARGARITAS



ALL MARGARITAS USE FRESHLY SQUEEZED SOURS AND ARE SERVED ON THE ROCKS

### HOUSE 9

Sauza Blanco Tequila & Orange Liqueur, Salt Rim

### PRICKLY PEAR 9

Sauza Blanco Tequila & Organic Prickly Pear Syrup, Salt Rim

### CHILI INFUSED 🌶️ 11

Agave Loco Pepper Tequila, Pineapple, Agave Nectar, Salt Rim

### ELDERFLOWER 11

Rum 6, Fleur Elderflower Liqueur, Agave Nectar, Sugar Rim

### JUNIPER GRAND 12

Sauza Hornitos Reposado, Grand Marnier, Agave Nectar, Salt Rim

*featured*  
MOM-TINI

### STRAWBERRY LIMONCELLO MARTINI 11

Pinnacle Citrus, Limoncello, Fresh Strawberry, House made Sours

## Signature Cocktails

### THE ANGRY MULE 🌶️ 9.5

Chili-Infused Gin, Lemongrass Syrup, Ginger Beer, Lemon

### PEACH SANGRIA 9

Pinot Grigio Infused with Peaches, Strawberries, Cantaloupe, Honeydew

### HOUSE SPICED SANGRIA 8.5

Red Wine Infused with Pears, Apples, Cinnamon, Cloves

### GINGER MOJITO 10

Single Prop Rum, Ginger, Mint, Lime, Grapefruit Bitters

### MANGO HABANERO WHISKEY SOUR 🌶️ 11

Ole Smoky Mango Habanero Whiskey, Freshly Squeezed Sours, Egg White

## SERVED UP

### ROSEMARY'S THYME 11

Revivalist Botanical Gin, Fresh Herbs, Thyme, Lemon

### GIN N' JUICE 10.5

Hendricks Gin, Muddled Orange, Freshly Squeezed Sours, Sugar Rim

### PINEAPPLE INFUSED COSMOPOLITAN 10

House Pineapple Infused Vodka, Combier, Lime, Cranberry Juice

### JUNIPER DIRTY MARTINI 12

Ketel 1 Vodka or Tanqueray 10 Gin with Olive Brine  
Garnished with Bleu Cheese Stuffed Olives

### RASPBERRY BELLINI 10

Raspberry Vodka, Chambord, Fresh Raspberry Puree, Sparkling Wine

## STYLISH CLASSICS

### BARREL-AGED MANHATTAN\* 13

Knob Creek Single Barrel Bourbon, Carpano Classico Vermouth, Calvados, Bitters, Luxardo Cherry

### CLOSING ARGUMENT 12

Wahaka Espadin Mezcal, Green Chartreuse, Luxardo Maraschino Liqueur, Lime, Rosemary

### PA MULE 🌶️ 9.5

Boyd & Blair Vodka, Falernum, Jamaica's Finest Ginger Beer, Candied Ginger

### CLASSIC OLD FASHIONED\* 12

Knob Creek Single Barrel Bourbon, Sugar Cube, Angostura Bitters, Luxardo Cherry, Orange Peel

[ \* HAND SELECTED FOR JUNIPER GRILL ]

## DRAFTS

*Inquire About Our Rotating Drafts*

Guinness Stout 7

Miller Light 4.5

Yuengling 4.5

Voodoo Good Vibes IPA 7

Voodoo Juniper Wheat 7

Sam Adams Seasonal MKT

Rotating Taps MKT

## IMPORT & CRAFT BOTTLES

Dogfish Head IPA 6

Corona Light 5

Bass Pale Ale 5.5

Amstel Light 5

Southern Tier 2xx IPA 6

Dos Equis 5

Chimay Red Label 9

Breckenridge Oatmeal Stout 5.5

Newcastle Brown Ale 6

Heineken 5

Corona 5

Lindeman's Framboise 9

Sierra Nevada 6

Sam Adams 5

Hoegaarden 5.5

🌶️ SPICY

🍹 PA DISTILLED SPIRIT