

SIGNATURE STARTERS

GUACAMOLE & CHIPS 10.5 GF
Fresh Guacamole, Fire Roasted Tomato Salsa,
White Corn Tortilla Chips

BRISKET QUESADILLA 14.5
Slow Smoked BBQ Brisket, Monterey Jack, Jalapeños,
Caramelized Onions, Sour Cream, Pico de Gallo

SEARED AHI TUNA 14
Sesame Ginger Vinaigrette, Fried Wontons, Mixed
Greens, Cucumber Wasabi

DIP DUO 11
Jalapeño Queso Blanco, Fire Roasted Tomato Salsa,
White Corn Tortilla Chips

STREET TACOS 11 GF
Pulled Chicken on Soft Corn Tortillas, Taco Slaw,
Pico de Gallo & Cotija Cheese

SIGNATURE CAST IRON SKILLET CORNBREAD 5.5

SOUPS & SALADS

ROTISSERIE CHICKEN TORTILLA SOUP 4.5 CUP

JUNIPER HOUSE STARTER SALAD 5.5 MGF
Organic Greens, Local Bacon, Grape Tomatoes, Red
Onion, Jicama, Cotija Cheese, Cornbread Croutons

CAESAR STARTER SALAD 5.5
Chopped Romaine, Cornbread Croutons, Parmesan

LARGE JUNIPER HOUSE SALAD 9.5 MGF
Organic Greens, Local Bacon, Grape Tomatoes, Red Onion,
Jicama, Cotija Cheese, Cornbread Croutons
ADD CHICKEN 5 | SALMON 7.5 | STEAK 8.5

WOOD GRILLED ROMAINE 7.5 MGF
Grape Tomatoes, Shaved Parmesan, Grilled Lemon,
Caesar Dressing ADD CHICKEN 5 | SALMON 7.5 | STEAK 8.5

ROTISSERIE ROASTED CHICKEN & AVOCADO 14.5 MGF
Avocado, Roasted Corn, Grape Tomatoes, Almonds, Dates,
Cornbread Croutons, Goat Cheese, Creamy Bacon Dressing

RARE SEARED AHI TUNA* 14.5 MGF
Organic Greens, Mango, Grape Tomatoes, Avocado,
Asparagus, Fried Wontons. Sesame Ginger Vinaigrette,
Cucumber Wasabi

GF Dressings: Creamy Bacon, Balsamic Vinaigrette,
House Vinaigrette, Ranch, Cucumber Wasabi, Oil & Vinegar
Dressings: Sesame Ginger Vinaigrette, Caesar

HANDHELDS

Choice of Hand Cut Fries or Coleslaw Substitute a Gluten-Free Bun +\$1

ANGUS CHEDDAR BURGER* 13.5 MGF
Brioche, Cheddar, Lettuce, Tomato, Red Onions,
Pickles, Ketchup, Mayo

MAKE IT AN IMPOSSIBLE BURGER! +2
Vegetarian and Vegan Replacement Options Available.
Ask Your Server for Details.

CALIFORNIA BURGER* 14.5 MGF
Brioche, Local Bacon, Monterey Jack, Lettuce,
Fresh Guacamole, Red Onion, Bang Bang
also great with chicken

ALL NATURAL ANGUS BEEF BRISKET 14 MGF
Brioche, House BBQ, Lettuce, Tomato, Horseradish Sauce

CAMPFIRE CHICKEN 13 MGF
Ciabatta, Local Bacon, Aged Cheddar, Caramelized
Onion, Jalapeño Mayo, Lettuce, Tomato, House BBQ

GRILLED FISH 14.5 MGF
Simply Grilled or Cajun-Style, Bang Bang, Lettuce,
Tomato, Red Onion & Ciabatta



SOUTHWESTERN

GRILLED FISH TACOS 14 MGF
2 Cajun-Style Filets, Lettuce, Mango Salsa, Bang Bang,
Sour Cream, Drunken Black Beans & Brown Rice
3 GRILLED FISH TACOS 17

CHICKEN ENCHILADAS 16 MGF
Fire Roasted Tomato Sauce, Colorado Verde, Cheddar Jack,
Pico de Gallo, Cilantro Crema

HONEY CHIPOTLE SHRIMP TACOS 14.5
2 Tacos, Bang Bang, Lettuce, Chipotle Crema, Corn Salsa
& Cotija Cheese 3 SHRIMP TACOS 17.5

SHRIMP & CRAB ENCHILADAS* 18
Rich Lobster Mornay Sauce, Monterey Jack, Pico de Gallo
& Cilantro Crema

VEGETABLE ENCHILADAS 14 MGF
Zucchini, Grilled Corn, Asparagus, Roasted Peppers,
Fire Roasted Tomato Sauce, Monterey Jack, Guacamole, Pico
de Gallo & Chipotle Crema

SANTA FE BOWL 18 MGF
Southwest Quinoa, Monterey Jack, Pico de Gallo, Black Bean
& Corn Salsa, Avocado-Green Chili Aioli
SLOW SMOKED BRISKET | GRILLED CHICKEN | SALMON +2

CENTER OF THE PLATE

ALL NATURAL SPIT FIRED AMISH CHICKEN 19 GF
Memphis-Rubbed Chicken, Yukon Gold Mashed, Succotash
Offered After 5 o'Clock

SMOKEHOUSE PLATTER 19 GF
Choose 2: Slow Smoked Baby Back Ribs, Beef Brisket or
BBQ Chicken Breast. Choice of Hand Cut Fries or Coleslaw

SLOW SMOKED ALL NATURAL ANGUS BEEF BRISKET 19 GF
House BBQ, Yukon Gold Mashed

WOOD GRILLED SALMON* 23 GF
Simply Grilled, Wood Grilled Asparagus
Add Jalapeño Honey Mustard or Honey Chipotle Glaze 1

SLOW SMOKED BABY BACK RIBS 24 GF
Locally Raised, All Natural Corn-Fed Pork, Hand Cut Fries

CHIPOTLE SKIRT STEAK* 24 GF
Yukon Gold Mashed, Chipotle Glaze

PREMIUM GOLD ANGUS CENTER CUT 8 OZ. FILET* MKT GF
Wood Grilled Asparagus
Add Caramelized Onions, Gorgonzola or Horseradish Crust 2

16 OZ. VEAL PORTERHOUSE* 34 MGF
Yukon Gold Mashed, Pepper Chutney

ACCOMPANIMENTS

Drunken Black Beans & Brown Rice 4
Wood-Grilled Asparagus 4.5
Roasted Vegetables 4.5
Featured Vegetable 4.5
Yukon Gold Mashed 4
Hand Cut Fries 4
Coleslaw 4

DESSERT

Peanut Butter Pie 8
S'mores Trifle 8
Vanilla Creme Brûlée 6
New York Style Cheesecake 9
Strawberry Sauce & Whipped Cream
Sarris Ice Cream 5
Add Milk Chocolate Hard Coat 1

GF - Items come naturally free of gluten. MGF - Items may be prepared gluten-free.
Ask for details. Please make us aware of any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.