

## SIGNATURE STARTERS

### GUACAMOLE & CHIPS 12 GF

Fresh Guacamole, Fire Roasted Tomato Salsa  
White Corn Tortilla Chips

### SMOKED SALMON\* 16

Warm 5 oz. Cold Smoked Salmon, Grilled Rustic Bread,  
Fried Capers, Herb Remoulade

### CHICKEN STREET TACOS 13 GF

Pulled Chicken, Soft Corn Tortillas, Taco Slaw, Pico de Gallo, Cotija

### AHI TUNA WONTONS\* 16

Rare Seared, Flash Fried Wontons, Fresh Mango Puree,  
Chipotle Remoulade

### SPICY SHRIMP LAVASH 14.5

Cajun Seared Shrimp, Spicy Sauce, Pineapple,  
Roasted Red & Poblano Peppers, Monterey Jack

### DIP DUO 12.5

Jalapeño Queso Blanco, Fresh Guacamole,  
White Corn Tortilla Chips

### BRISKET QUESADILLA 15.5

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

## SOUPS & SALADS

### CAST IRON SKILLET CORNBREAD 7

### ROTISSERIE CHICKEN TORTILLA SOUP 6

JUNIPER HOUSE STARTER SALAD 8 MGF  
Organic Greens, Local Bacon, Grape Tomatoes, Red Onion,  
Jicama, Cotija Cheese, Cornbread Croutons

### CAESAR STARTER SALAD 8

Hearts of Romaine, Cornbread Croutons, Parmesan

### WOOD GRILLED ROMAINE 10 MGF

Grape Tomatoes, Shaved Parmesan, Grilled Lemon, Caesar Dressing

## BIG SALADS

### ROTISSERIE CHICKEN & AVOCADO 16.5 MGF

Avocado, Roasted Corn, Grape Tomatoes, Almonds, Dates,  
Cornbread Croutons, Goat Cheese, Creamy Bacon Dressing

### SEARED AHI TUNA\* 17.5 MGF

Organic Greens, Mango, Grape Tomatoes, Avocado, Asparagus,  
Fried Wontons, Sesame Ginger Vinaigrette, Cucumber Wasabi

### CRAB CAKE SALAD 21

Jumbo Lump Crab Cakes, Organic Greens, Avocado, Grape  
Tomatoes, Red Onion, Jicama, Cojita Cheese, Cornbread  
Croutons, Creamy Champagne Dressing.

### WOOD GRILLED ROMAINE 10 MGF

Grape Tomatoes, Shaved Parmesan, Grilled Lemon, Caesar Dressing

Add Steak\* 9 Chicken 5 Salmon\* 7

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

## HANDHELDS

Choice of Side

### CHEDDAR BURGER\* 15 MGF

Certified Angus Beef®, Brioche, Cheddar, Lettuce,  
Tomato, Red Onions, Pickles, Ketchup, Mayo

### CALIFORNIA BURGER\* 16 MGF

Certified Angus Beef®, Brioche, Local Bacon, Monterey Jack,  
Lettuce, Fresh Guacamole, Red Onion, Bang Bang  
*also great with chicken*

### BEEF BRISKET 15.5 MGF

Brioche, House BBQ, Lettuce, Tomato, Horseradish Sauce

### CAMPFIRE CHICKEN 14 MGF

Ciabatta, Local Bacon, Aged Cheddar, Caramelized Onions,  
Jalapeño Mayo, Lettuce, Tomato, House BBQ

### GRILLED MAHI 16 MGF

Simply Grilled or Cajun-Style, Bang Bang, Lettuce,  
Tomato, Red Onion, Ciabatta

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. These items can  
be cooked to guests' requested temperature and specifications.*

# Juniper GRILL

## CALI FRESH

Served with Drunken Black Beans & Brown Rice

### GRILLED FISH TACOS 16

2 Cajun Style Filets, Lettuce, Mango Salsa, Bang Bang, Sour Cream

Add an Additional Taco 6

### HONEY CHIPOTLE SHRIMP TACOS 17.5

2 Tacos, Bang Bang, Lettuce, Chipotle Crema, Corn Salsa, Cotija Cheese

Add an Additional Taco 6

### CHICKEN ENCHILADAS 17 MGF

Fire Roasted Tomato Sauce, Colorado Verde, Cheddar Jack,  
Pico de Gallo, Cilantro Crema

### SHRIMP & CRAB ENCHILADAS 21

Rich Lobster Mornay Sauce, Monterey Jack, Pico de Gallo, Cilantro Crema

### VEGETABLE ENCHILADAS 16

Zucchini, Grilled Corn, Asparagus, Roasted Peppers, Fire Roasted Tomato  
Sauce, Monterey Jack, Guacamole, Pico de Gallo, Chipotle Crema

## SOUTHWESTERN

### SANTA FE BOWL 18 MGF

Ancient Grain Pilaf, Monterey Jack, Pico de Gallo, Black Bean & Corn Salsa,  
Avocado, Green Chili Aioli

Grilled Chicken Breast 19.5 | Slow Smoked Brisket 20.5 | Salmon\* 22

### SLOW SMOKED BEEF BRISKET 21 GF

House BBQ, Yukon Gold Mashed Potatoes

### SMOKEHOUSE PLATTER 20.5 GF

Choose 2: Slow Smoked Baby Back Ribs, Beef Brisket or Smoked Sausage  
Choice of Hand Cut Fries or Apple-Jicama Slaw

### SLOW ROASTED SHORT RIB 26

Yukon Gold Mashed, Succotash, Short Rib Sauce

### ALL NATURAL OVEN ROASTED CHICKEN 19.5

Memphis-Rubbed Chicken, Yukon Gold Mashed, Succotash, au Jus

*Offered After 5 o'clock*

### SLOW SMOKED BABY BACK RIBS 26.5 GF

Locally Raised, All Natural Corn-Fed Pork, Hand Cut Fries

## Center of the Plate

### WOOD GRILLED SALMON\* 24 GF

Wood Grilled Asparagus

Add Jalapeño Honey Mustard or Honey Chipotle Glaze

### CHIPOTLE SKIRT STEAK\* 29 GF

Certified Angus Beef®, Yukon Gold Mashed, Chipotle Drizzle

### CENTER CUT 8 oz. FILET\* 38 GF

Certified Angus Beef®, Wood Grilled Asparagus

### 14 oz. STRIP STEAK\* 42 GF

Certified Angus Beef®, Street Corn, Cilantro Lime Compound Butter

### CRAB CAKES 36

2 Jumbo Lump Crab Cakes, Southwest Hushpuppies, Apple-Jicama Slaw

## ACCOMPANIMENTS

YUKON GOLD MASHED 5

DRUNKEN BLACK BEANS & BROWN RICE 5

HAND-CUT FRIES 5

WOOD GRILLED ASPARAGUS 5

APPLE-JICAMA SLAW 5

CHEF-INSPIRED VEGETABLE 5

STREET CORN 5

ANCIENT GRAIN PILAF 5

*Don't forget SIGNATURE CAST IRON SKILLET CORNBREAD for the table! 7*

## Signature Cocktails

### PEACH SANGRIA 9

Pinot Grigio Infused with Peach, Strawberry, Cantaloupe, Honeydew

### HOUSE SPICED SANGRIA 8.5

Red Wine Infused with Captain Morgan Spiced Rum, Pear, Apple, Cinnamon, Clove

### THE ANGRY MULE 🍷 9.5

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

### GINGER MOJITO 10

Blend of White and Coconut Rums, Ginger, Mint, Lime, Grapefruit Bitters

### MANGO HABANERO WHISKEY SOUR\* 🍷 11

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

### CUCUMBER REFRESHER 10

Ketel One Botanical Cucumber & Mint Vodka, Lemon, Fresh Mint, Soda

### BOTANICAL MULE 10

Your Choice of *Ketel One Grapefruit & Rose*, *Cucumber & Mint*, *Peach & Orange Blossom* or *Classic Vodka*, Lime, Ginger Beer

### ROSEMARY'S THYME 11

Botanical Gin, Fresh Herbs, Thyme, Lemon

### CASK 46 12

Maker's Mark 46, Maker's Mark Cask Strength, House-Made Grenadine, Ginger, Lemon, Soda

## SERVED UP

### GIN N' JUICE 10.5

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

### PINEAPPLE INFUSED COSMOPOLITAN 10

House Pineapple Infused Wheatley Vodka, Combier, Lime, Cranberry Juice

### JUNIPER DIRTY MARTINI 12

Ketel One Vodka or Tanqueray 10 Gin, Olive Brine, Bleu Cheese Stuffed Olives

### RASPBERRY BELLINI 10

Raspberry Vodka, Raspberry Liqueur, Fresh Raspberry Puree & Sparkling Wine, Sugar Rim

### STRAWBERRY LIMONCELLO 11

Citrus Vodka, Limoncello, Fresh Strawberry, House Sours

### ESPRESSO MARTINI 10

Borghetti Espresso Liqueur, Vanilla Vodka, Cream

## STYLISH CLASSICS

### BARREL-AGED MANHATTAN 🍷 14

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

### CLASSIC OLD FASHIONED 🍷 13

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

### LAST WORD 13

Tanqueray 10 Gin, Green Chartreuse, Luxardo Maraschino Liqueur, Lime

### STRAWBERRY WHITE NEGRONI 11

Tanqueray, Carpano Bianco, Strawberry-Infused Cocchi Americano, Peach

## SUNTORY HIGHBALL

*Artful Blend of Japanese Spirits  
with Tiny Refreshing Bubbles*

**TOKI 9.5**  
Whiskey, Lemon Twist

**HAKU 9.5**  
Vodka, Orange Twist

**ROKU 9.5**  
Gin, Grapefruit Twist

## MARGARITAS

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

### HOUSE 9

Blanco Tequila & Orange Liqueur, Salt Rim

### PRICKLY PEAR 9

Blanco Tequila & Organic Prickly Pear Syrup, Salt Rim

### CHILI INFUSED 🍷 12

Pepper-Infused Tequila, Pineapple, Agave Nectar, Salt Rim

### TAMARIND 12

Don Julio Blanco, Tamarind, Lime, Mezcal Spritz

### JUNIPER GRAND 12

Reposado Tequila, Grand Marnier, Agave Nectar, Salt Rim

🍷 SPICY

[ 🍷 HAND SELECTED FOR JUNIPER GRILL ]

## DRAFTS

### GUINNESS 7

IRISH DRY STOUT 4.2%  
IRELAND

### YUENGLING 5

LAGER 4.5%  
POTTSVILLE, PA

### OMB COPPER 6.5

DÜSSELDORF ALTBIER 4.9%  
CHARLOTTE, NC

### SYCAMORE MOUNTAIN CANDY 7

IPA 7.2%  
CHARLOTTE, NC

### LEGION BREWING JUICY JAY 7

IPA 6.3%  
CHARLOTTE, NC

### EDMUND'S OAST ROTATING MKT

CHARLESTON, SC

### ROTATING SELECTIONS

## BOTTLES & CANS

### BUD LT 5

### BUDWEISER 5

### MILLER LITE 5

### MILLER HIGH LIFE (PONY) 3

### COORS LT 5

### MICHELOB ULTRA 5

### STELLA ARTOIS 5.5

### HEINEKEN 5.5

### CORONA LT 5.5

### SAM ADAMS BOSTON 5.5

### SIERRA NEVADA PALE ALE 5.5

### O'DOULS NA 5

### ANGRY ORCHARD 5.5

### WHITE CLAW 16OZ CAN

*Mango & Black Cherry 6*

### TRULY STRAWBERRY LEMONADE 5.5

### ROTATING SELECTIONS