

SIGNATURE STARTERS

CHICKEN STREET TACOS 12.5 GF

Soft Corn Tortillas, Monterey Jack, Taco Slaw, Pico de Gallo, Cotija

GUACAMOLE & CHIPS 11.5 GF

Guacamole, Fire Roasted Tomato Salsa, White Corn Tortilla Chips

DIP DUO 11

Jalapeño Queso Blanco, Fire Roasted Tomato Salsa, White Corn Tortilla Chips. [Substitute Guacamole +4](#)

SPICY SHRIMP FLATBREAD 13.5

Cajun Seared Shrimp, Bang Bang, Pineapple, Monterey Jack, Roasted Red & Poblano Pepper

AHI TUNA WONTON 14.5

Rare Seared, Fried Wonton, Fresh Mango Puree, Chipotle Drizzle

BRISKET QUESADILLA 16

Slow Smoked BBQ Brisket, Monterey Jack, Jalapeño, Carmelized Onion, Sour Cream, Pico de Gallo

SOUPS & SALADS

ROTISSERIE CHICKEN TORTILLA SOUP

Cup 5 | Bowl 8

JUNIPER HOUSE STARTER SALAD 6 MGF

Organic Greens, Local Bacon, Grape Tomato, Red Onion, Jicama, Cotija, Cornbread Crouton

CAESAR STARTER SALAD 6

Chopped Romaine, Cornbread Crouton, Parmesan

WOOD GRILLED ROMAINE 8.5 MGF

Grape Tomato, Shaved Parmesan, Grilled Lemon, Caesar

BIG SALADS

RARE SEARED AHI TUNA* 14.5 MGF

Organic Greens, Mango, Grape Tomato, Avocado, Asparagus, Fried Wonton, Sesame Ginger Vinaigrette, Cucumber Wasabi

ROTISSERIE CHICKEN & AVOCADO 14.5 MGF

Organic Greens, Avocado, Roasted Corn, Grape Tomato, Almond, Date, Cornbread Crouton, Goat Cheese, Creamy Bacon Dressing

STRAWBERRY MINT SHRIMP 14.5 MGF

Organic Greens, Mandarin Orange, Strawberry, Red Bell Pepper, Asparagus, Red Onion, Goat Cheese, Strawberry Mint Vinaigrette

LARGE JUNIPER HOUSE SALAD 9.5 MGF

Organic Greens, Local Bacon, Grape Tomato, Red Onion, Jicama, Cotija Cheese, Cornbread Crouton
[Add Chicken +5](#) or [Salmon +8](#)

WOOD GRILLED CHICKEN ROMAINE 13.5 MGF

Grape Tomato, Shaved Parmesan, Grilled Lemon, Caesar
[Substitute Salmon +3](#)

GF Dressings: [Creamy Bacon](#), [Balsamic Vinaigrette](#), [Caesar](#), [House Vinaigrette](#), [Ranch](#), [Cucumber Wasabi](#), [Strawberry Mint Vinaigrette](#), [Oil & Vinegar](#)
Dressings: [Sesame Ginger Vinaigrette](#)

HANDHELDS

[Choice of Hand Cut Fries or Coleslaw](#)

CHEDDAR BURGER* 14.5 MGF

Brioche, Cheddar, Lettuce, Tomato, Red Onion, Pickle, Ketchup, Mayo

CALIFORNIA BURGER* 15.5 MGF

Brioche, Local Bacon, Monterey Jack, Lettuce, Guacamole, Red Onion, Bang Bang [also great with chicken!](#)

CAMPFIRE CHICKEN 14 MGF

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

GRILLED MAHI 14.5 MGF

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

ALL NATURAL BEEF BRISKET 14 MGF

Brioche, House BBQ, Lettuce, Tomato, Horseradish Sauce

[Substitute a Gluten-Free Bun +\\$1](#)

[Make It An Impossible Burger +\\$2](#)

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



CALI FRESH

[Served with Drunken Black Beans & Brown Rice](#)

CHICKEN ENCHILADAS 17 MGF

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

SHRIMP & CRAB ENCHILADAS* 20

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

GRILLED FISH TACOS 18 MGF

3 Cajun-Style Filets, Lettuce, Mango Salsa, Bang Bang, Sour Cream
[2 Grilled Fish Tacos 15](#)

HONEY CHIPOTLE SHRIMP TACOS 19

3 Tacos, Bang Bang, Lettuce, Chipotle Crema, Corn Salsa, Cotija Cheese
[2 Shrimp Tacos 16](#)

VEGETABLE ENCHILADAS 16 MGF

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

SOUTHWESTERN

SANTA FE BOWL 20 MGF

Ancient Grains, Monterey Jack, Pico de Gallo, Black Bean & Corn Salsa, Avocado, Green Chili Aioli
[Slow Smoked Brisket](#) | [Grilled Chicken](#) | [Salmon +3](#)

ALL NATURAL SPIT FIRED AMISH CHICKEN 19 GF

Memphis-Rubbed Chicken, Yukon Gold Mashed, Succotash, au Jus
[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](#)
[Choose 2 Portions of Ribs +6](#)

SLOW SMOKED ALL NATURAL BEEF BRISKET 19 GF

House BBQ, Yukon Gold Mashed

SLOW SMOKED BABY BACK RIBS 24 GF

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

DUROC PORK CHOP 22 GF

All Natural Corn-Fed Pork, Pepper Chutney, Hand Cut Fries

CENTER OF THE PLATE

WOOD GRILLED SALMON* 23 GF

Simply Grilled, Wood Grilled Asparagus
[Add Jalapeño Honey Mustard](#) or [Honey Chipotle Glaze 1](#)

CHIPOTLE SKIRT STEAK* 24 GF

Yukon Gold Mashed, Chipotle Drizzle

CENTER CUT 8 OZ. FILET* MKT GF

Wood Grilled Asparagus
[Add Caramelized Onions](#), [Gorgonzola](#) or [Horseradish Crust 2](#)

14 OZ. STRIP STEAK* MKT GF

Street Corn, Compound-Lime Butter

ACCOMPANIMENTS

| | |
|-------------------------------------|--|
| Yukon Gold Mashed 5 | Drunken Black Beans & Brown Rice 5 |
| Hand Cut Fries 5 | Wood-Grilled Asparagus 5 |
| Street Corn 5 | Roasted Vegetables 5 |
| Coleslaw 5 | Featured Vegetable 5 |

Don't forget **SIGNATURE CAST IRON SKILLET CORNBREAD** for the table! 6

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.](#)