

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, Cotija 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