

## SIGNATURE STARTERS

### CHICKEN STREET TACOS 12.5 GF

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

### GUACAMOLE & CHIPS 12 GF

Guacamole, Fire Roasted Tomato Salsa, White Corn Tortilla Chips

### DIP DUO 12.5

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 9.5 MGF

Grape Tomato, Shaved Parmesan, Grilled Lemon, Caesar

## BIG SALADS

### RARE SEARED AHI TUNA\* 16 MGF

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

### ROTISSERIE CHICKEN & AVOCADO 16 MGF

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

### LARGE JUNIPER HOUSE SALAD 10 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](#), [Cucumber Wasabi](#), [House Vinaigrette](#), [Ranch](#), [Caesar](#), [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, Carmelized Onion, Jalapeño Mayo, Lettuce, Tomato, House BBQ

### GRILLED MAHI 15.5 MGF

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

### ALL NATURAL BEEF BRISKET 15 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\* 21

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

### GRILLED FISH TACOS 19 MGF

3 Cajun-Style Filets, Lettuce, Mango Salsa, Bang Bang, Sour Cream  
[2 Grilled Fish Tacos 16](#)

### HONEY CHIPOTLE SHRIMP TACOS 19.5

3 Tacos, Bang Bang, Lettuce, Chipotle Crema, Corn Salsa, Cotija Cheese  
[2 Shrimp Tacos 16.5](#)

### 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 20 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 BEEF BRISKET 21 GF

House BBQ, Yukon Gold Mashed

### SLOW SMOKED BABY BACK RIBS 25 GF

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

### SLOW ROASTED SHORT RIB 24

Yukon Gold Mashed, Succotash, Short Rib Sauce

## CENTER OF THE PLATE

### WOOD GRILLED SALMON\* 24 GF

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

### CHIPOTLE SKIRT STEAK\* 26 GF

Yukon Gold Mashed, Chipotle Drizzle

### CENTER CUT 8 OZ. FILET\* MKT GF

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

### DUROC PORK CHOP\* 24 GF

All Natural Corn-Fed Pork, Pepper Chutney, Yukon Gold Mashed

## 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.*