

Juniper GRILL

SIGNATURE STARTERS

CHICKEN STREET TACOS 12.5 GF

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

DIP TRIO 15 GF

Jalapeño Queso Blanco, Fresh Guacamole, Fire Roasted Tomato Salsa, White Corn Tortilla Chips

CRAB TOSTADA 18 GF

Baked White Corn Tortilla, Lump Crab, Jalapeño Cream Cheese, Chipotle Crema

AHI TUNA WONTON* 15

Rare Seared, Fried Wonton, Avocado, Mango Purée, Chipotle Drizzle

BRISKET QUESADILLA 17

Slow Smoked BBQ Brisket, Monterey Jack, Jalapeño, Caramelized Onion, Sour Cream, Cilantro Crema, Pico de Gallo

SIGNATURE CAST IRON SKILLET CORNBREAD 6.5

SOUP & 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 MGF

Chopped Romaine, Cornbread Crouton, Shaved Parmesan, Caesar

BIG SALADS

RARE SEARED AHI TUNA* 17.5 MGF

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

ROTISSERIE CHICKEN & AVOCADO 17 MGF

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

CRAB CAKE SALAD 19

One Jumbo Lump Crab Cake, Organic Greens, Avocado, Grape Tomato, Red Onion, Jicama, Cotija, Cornbread Crouton, House Vinaigrette

LARGE JUNIPER HOUSE SALAD 10 MGF

Organic Greens, Local Bacon, Grape Tomato, Red Onion, Jicama, Cotija, Cornbread Crouton **Add Chicken +6 | Salmon* +10**

WOOD GRILLED ROMAINE 10 GF

Grape Tomato, Shaved Parmesan, Grilled Lemon, Caesar
Add Chicken +6 | Salmon* +10

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

HANDHELDS

Choice of Hand Cut Fries or Coleslaw

CHEDDAR BURGER* 15 MGF

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

CALIFORNIA BURGER* 16 MGF

Brioche, Local Bacon, Monterey Jack, Lettuce, Guacamole, Red Onion, Bang Bang **also great with chicken!**

CAMPFIRE CHICKEN 15 MGF

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

GRILLED MAHI 17 MGF

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

ALL NATURAL BEEF BRISKET 16 MGF

Brioche, House BBQ, Lettuce, Tomato, Horseradish Sauce

Substitute a Gluten-Free Bun +1 Make It An Impossible Burger +2

CALI FRESH

Served with Drunken Black Beans & White Rice

GRILLED FISH TACOS 17 MGF

Two Cajun-Style Mahi Filets, Lettuce, Mango Salsa, Bang Bang, Sour Cream
3 Grilled Fish Tacos 21

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

CHICKEN ENCHILADAS 17 MGF

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

HONEY CHIPOTLE SHRIMP TACOS 16.5

Two Tacos, Bang Bang, Lettuce, Chipotle Crema, Corn Salsa, Cotija
3 Shrimp Tacos 20.5

SHRIMP & CRAB ENCHILADAS* 21

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

VEGETABLE ENCHILADAS 16 MGF

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

CENTER OF THE PLATE

ALL NATURAL ROTISSERIE CHICKEN 21 GF

Dry-Rubbed, Yukon Gold Mashed, Wood Grilled Asparagus, Chimichurri
Offered After 5 o'Clock

SLOW SMOKED ALL NATURAL BEEF BRISKET 21 GF

House BBQ, Yukon Gold Mashed

SMOKEHOUSE PLATTER 20 GF

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

All Chicken 20 | All Brisket 23 | All Ribs 26

SLOW ROASTED SHORT RIB 24

Yukon Gold Mashed, Succotash, Short Rib Sauce

CHIPOTLE SKIRT STEAK* 30 GF

Yukon Gold Mashed, Chipotle Drizzle

CENTER CUT 8 OZ. FILET* MKT GF

Wood Grilled Asparagus

Add Caramelized Onions, Gorgonzola, Horseradish Crust or Cajun Compound Butter +2

14 OZ. RIBEYE* 38 GF

Cajun Compound Butter, Street Corn

WOOD GRILLED SALMON* 24 GF

Simply Grilled, Wood Grilled Asparagus

Add Jalapeño Honey Mustard or Honey Chipotle Glaze +1

JUMBO LUMP CRAB CAKES 36

Two Jumbo Lump Crab Cakes, Jicama Slaw, Chipotle Remoulade

CHILEAN SEA BASS 36

Horseradish Crust, Wasabi Glaze, Wood Grilled Asparagus

ACCOMPANIMENTS

Yukon Gold Mashed 5

Hand Cut Fries 5

Street Corn 5

Coleslaw 5

Drunken Black Beans & White Rice 5

Wood-Grilled Asparagus 5

Roasted Vegetables 5

Chef-Inspired Vegetables 5

Please make us aware of any food allergies.

GF Items come naturally free of gluten **MGF** Items may be prepared gluten-free

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