

# Juniper GRILL

## SIGNATURE STARTERS

### DIP TRIO 15 GF

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

### CHICKEN STREET TACOS 13.5 GF

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

### AHI TUNA WONTON\* 16

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

### CRAB TOSTADA 18 GF

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

### BRISKET QUESADILLA 16

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

## SOUP & SALADS

### ROTISSERIE CHICKEN TORTILLA SOUP 6

### JUNIPER HOUSE STARTER SALAD 8 MGF

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

### CAESAR STARTER SALAD 8 MGF

Chopped Romaine, Cornbread Crouton, Shaved Parmesan, Caesar

## SIGNATURE CAST IRON SKILLET CORNBREAD 8

## BIG SALADS

### ROTISSERIE CHICKEN & AVOCADO 17 MGF

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

### RARE SEARED AHI TUNA\* 19.5 MGF

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

### CRAB CAKE SALAD 24

Jumbo Lump Crab Cake, Organic Greens, Avocado, Grape Tomato, Red Onion, Jicama, Apple, Cotija, Cornbread Crouton, Creamy Champagne Dressing

### WOOD GRILLED ROMAINE 10 GF

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

GF Dressing: Creamy Bacon, Balsamic, Cucumber Wasabi, House, Ranch, Caesar, Oil & Vinegar

Dressing: Sesame Ginger Vinaigrette, Creamy Champagne

## HANDHELDS

Choice of Side

### CHEDDAR BURGER\* 17 MGF

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

### CALIFORNIA BURGER\* 18 MGF

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

### ALL-NATURAL BEEF BRISKET 16.5 MGF

Brioche, House BBQ, Lettuce, Tomato, Horseradish Sauce

### CAMPFIRE CHICKEN 15 MGF

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

### GRILLED MAHI 18 MGF

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

## CALI FRESH

Served with Drunken Black Beans & White Rice

### GRILLED FISH TACOS 18 MGF

2 Cajun-Style Mahi Filets, Lettuce, Mango Salsa, Bang Bang, Sour Cream  
Add an Additional Taco 6

### HONEY CHIPOTLE SHRIMP TACOS 18

2 Tacos, Bang Bang, Lettuce, Chipotle Crema, Corn Salsa, Cotija  
Add an Additional Taco 6

### SANTA FE BOWL 18 MGF

Ancient Grain Pilaf, Monterey Jack, Pico de Gallo, Black Bean & Corn Salsa, Avocado, Green Chili Aioli  
Grilled Chicken 19.5 | Slow Smoked Brisket 20.5 | Salmon\* 22

### CHICKEN ENCHILADAS 17 MGF

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

### SHRIMP & CRAB ENCHILADAS 22

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

### VEGETABLE ENCHILADAS 16.5 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 BEEF BRISKET 21 GF

House BBQ, Yukon Gold Mashed

### SMOKEHOUSE PLATTER 22 GF

Choose 2: Slow Smoked Baby Back Ribs, Beef Brisket or BBQ Rotisserie Chicken. Choice of Hand Cut Fries or Apple-Jicama Slaw.  
All Chicken 22 | All Brisket 24 | All Ribs 29

### SLOW ROASTED SHORT RIB 30

Yukon Gold Mashed, Succotash, Short Rib Sauce

### WOOD GRILLED SALMON\* 25 GF

Simply Grilled, Wood Grilled Asparagus  
Add Jalapeño Honey Mustard or Honey Chipotle Glaze +1

### CRAB CAKES 38

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

### CHILEAN SEA BASS 36

Seafood Grits, Garlic Sautéed Spinach, Romesco Sauce

### 14 OZ. RIBEYE\* 38 GF

Cajun Compound Butter, Street Corn

### CHIPOTLE SKIRT STEAK\* 31 GF

Yukon Gold Mashed, Chipotle Drizzle

### CENTER CUT 8 OZ. FILET\* 40 GF

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

## ACCOMPANIMENTS

Yukon Gold Mashed 5

Seafood Grits 5

Hand Cut Fries 5

Apple-Jicama Slaw 5

Street Corn 5

Drunken Black Beans & White Rice 5

Ancient Grain Pilaf 5

Wood Grilled Asparagus 5

Chef-Inspired Vegetables 5

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