



SIGNATURE STARTERS

- DIP TRIO 15** GF
Jalapeño Queso Blanco, Fresh Guacamole, Fire Roasted Tomato Salsa, White Corn Tortilla Chips
- SALMON GRAVLAX CANAPE* 17**
House-Cured Salmon, Wonton Canape, Dill Cream Cheese, Capers, Lemon Infused Honey
- STREET TACOS 14** GF
Chicken or Pork, Soft Corn Tortillas, Taco Slaw, Pico de Gallo, Cotija
- AHI TUNA WONTON* 16**
Rare Seared, Fried Wonton, Mango Purée, Avocado, Chipotle Drizzle
- SPICY SHRIMP FLATBREAD 16**
Cajun Seared Shrimp, Lavash, Bang Bang, Pineapple, Monterey Jack, Roasted Red & Poblano Pepper
- BRISKET QUESADILLA 17**
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 18** 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
- SALMON STRAWBERRY SALAD* 19.5** MGF
Grilled Salmon, Organic Greens, Strawberries, Goat Cheese, Almonds, Poppyseed Vinaigrette
- CRAB CAKE SALAD 24**
One Jumbo Lump Crab Cake, Organic Greens, Avocado, Grape Tomato, Red Onion, Jicama, Cotija, Cornbread Crouton, Creamy Champagne Dressing
- WOOD GRILLED ROMAINE 11** GF
Grape Tomato, Shaved Parmesan, Grilled Lemon, Caesar
Add Chicken +7 | Salmon* +11

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 17** MGF
Brioche, House BBQ, Lettuce, Tomato, Horseradish Sauce
- CAMPFIRE CHICKEN 16** 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

CENTER OF THE PLATE

- ALL-NATURAL ROTISSERIE CHICKEN 22** 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, Smoked Sausage, Pulled Pork, or BBQ Rotisserie Chicken. Choice of Hand Cut Fries or Coleslaw.
All Brisket 24 | All Ribs 29
- DUROC PORK CHOP* 28**
Pepper Chutney, Yukon Gold Mashed
- SLOW ROASTED SHORT RIB 30**
Yukon Gold Mashed, Succotash, Short Rib Sauce
- CHIPOTLE SKIRT STEAK* 31** GF
Yukon Gold Mashed, Chipotle Drizzle
- 14 OZ. RIBEYE* 38** GF
Cajun Compound Butter, Smashed Fried Sweet Potatoes
- CENTER CUT 8 OZ. FILET* 40** GF
Wood Grilled Asparagus
Add Caramelized Onions, Gorgonzola or Horseradish Crust +3

FROM THE SEA

- WOOD GRILLED SALMON* 25** GF
Simply Grilled, Wood Grilled Asparagus
Add Jalapeño Honey Mustard or Honey Chipotle Glaze +2
- CRAB CAKES 38**
Two Jumbo Lump Crab Cakes, Smashed Fried Sweet Potatoes, Coleslaw
- CHILEAN SEA BASS 38**
Seafood Grits, Garlic Sautéed Spinach, Romesco Sauce
- SEARED HALIBUT 34**
Watermelon Salsa, Wood Grilled Asparagus

CALI FRESH

- All Tacos and Enchiladas are Served with Street Corn*
- SANTA FE BOWL 18** MGF
Ancient Grain Pilaf, Monterey Jack, Pico de Gallo, Black Bean & Corn Salsa, Avocado, Green Chili Aioli, Tortilla Strips
Grilled Chicken 19.5 | Slow Smoked Brisket 20.5 | Salmon* 23
- GRILLED FISH TACOS Two 18 | Three 24** MGF
Two Tacos, Cajun-Style Mahi Filets, Lettuce, Mango Salsa, Bang Bang, Sour Cream
- HONEY CHIPOTLE SHRIMP TACOS Two 18 | Three 24**
Two Tacos, Bang Bang, Lettuce, Chipotle Crema, Corn Salsa, Cotija
- SHRIMP & CRAB ENCHILADAS 22**
Rich Lobster Mornay Sauce, Monterey Jack, Pico de Gallo, Cilantro Crema
- VEGETABLE ENCHILADAS 17** MGF
Zucchini, Grilled Corn, Asparagus, Roasted Pepper, Fire Roasted Tomato Sauce, Monterey Jack, Guacamole, Pico de Gallo, Chipotle Crema

ACCOMPANIMENTS

- | | |
|---------------------|--------------------------------|
| Yukon Gold Mashed 5 | Smashed Fried Sweet Potatoes 5 |
| Seafood Grits 5 | Ancient Grain Pilaf 5 |
| Hand Cut Fries 5 | Wood Grilled Asparagus 5 |
| Coleslaw 5 | Chef-Inspired Vegetables 5 |
| Street Corn 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.

MARGARITAS

ALL MARGARITAS USE FRESHLY SQUEEZED SOURS & ARE SERVED ON THE ROCKS

HOUSE 10.5

Sauza Silver Tequila, Orange Liqueur, Salt Rim

PRICKLY PEAR 11

Sauza Silver Tequila, Organic Prickly Pear Syrup, Salt Rim

FRESH FRUIT 12

Your Choice of *Strawberry, Mango or Raspberry Fresh Fruit Purée*, Sauza Silver Tequila, Orange Liqueur, Salt Rim

SERRANO PALOMA 🌶️ 13.5

Serrano-Infused Astral Tequila, Fresh Lime, Pineapple, Grapefruit Soda, Tajin Rim

SIGNATURE COCKTAILS

HOUSE SPICED SANGRIA 10

Red Wine Infused with Captain Morgan Spiced Rum, Pear, Apple, Cinnamon, Clove

WHITE SANGRIA 10

Pinot Grigio Infused with Peach and Strawberry

RUMBLE IN THE JUNGLE 12

Aged Rum, Banana Liqueur, Kiwi Apricot Syrup, Tiki Bitters, Lime

CUCUMBER REFRESHER 13

Ketel One Botanical Cucumber & Mint Vodka, Fresh Lemon, House-Made Mint Syrup, Cucumber Tonic

BOTANICAL MULE 12

Your Choice of *Ketel One Grapefruit & Rose, Cucumber & Mint, Peach & Orange Blossom or Classic Vodka*, Fresh Lime, Ginger Beer

BUTTERFLY 75 13.5

Conniction Kinship Gin, Fresh Lemon, Simple Syrup, Sparkling Wine

SERVED UP

GIN N’ JUICE 13

Gin, Muddled Orange, Freshly Squeezed Sours, Sugar Rim

MANGO HABANERO WHISKEY SOUR* 🌶️ 13

Ole Smoky Mango Habanero Whiskey, Freshly Squeezed Sours, Egg White

PINEAPPLE INFUSED COSMOPOLITAN 12.5

House Infused Pineapple Wheatley Vodka, Orange Liqueur, Cranberry Juice, Fresh Lime

ESPRESSO MARTINI 12.5

Vanilla Vodka, Kapali Liqueur, House Coldbrew

BOTTLES & CANS

ANGRY ORCHARD

BUD LT

BUDWEISER

COORS LT

CORONA LT

CORONA

HEINEKEN

HEINEKEN 0.0

MILLER LITE

MILLER HIGH LIFE (PONY)

NODA PITCHSIDE PILS

WHITE CLAW 16OZ CAN
Black Cherry

INQUIRE ABOUT OUR ROTATING SELECTIONS

DRAFTS

OMB COPPER
DÜSSELDORF ALTBIER | 4.9% | CHARLOTTE, NC

NODA HOP, DROP ’N ROLL
IPA | 7.2% | CHARLOTTE, NC

LEGION BREWING JUICY JAY
IPA | 6.3% | CHARLOTTE, NC

EDMUND’S OAST ROTATING
CHARLESTON, SC

SUGAR CREEK ROTATING
CHARLOTTE, NC

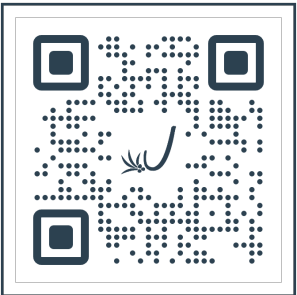
RESIDENT CULTURE ROTATING
CHARLOTTE, NC

ARMORED COW ROTATING
CHARLOTTE, NC

WICKED WEED ROTATING
ASHEVILLE, NC

GUINNESS
IRISH DRY STOUT | 4.2% | IRELAND

YUENGLING
LAGER | 4.5% | POTTSVILLE, PA



SCAN TO VIEW OUR COLLECTION OF RARE, HAND-SELECTED WINE + SPIRITS

SUNTORY HIGHBALL

Artful Blend of Japanese Spirits with Tiny Refreshing Bubbles

TOKI 11 Whiskey, Lemon Twist	HAKU 11 Vodka, Orange Twist	ROKU 11 Gin, Grapefruit Twist
---------------------------------	--------------------------------	----------------------------------

JUNIPER GRILL BARREL PICKS

Our team hand-selects our bourbon barrels with the help of the master distiller at the distillery.

1 oz | 2 oz

Knob Creek Single Barrel Bourbon
7.5 | 15

CLASSIC OLD FASHIONED 15
Knob Creek Single Barrel Bourbon , Sugar Cube, Angostura Bitters, Luxardo Cherry, Orange Peel

BARREL-AGED MANHATTAN 16
Knob Creek Single Barrel Bourbon, Carpano Classico Vermouth, Calvados, Bitters, Luxardo Cherry