



SIGNATURE STARTERS

- STREET TACOS 14** GF
Pulled Chicken, 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
- SPICY SHRIMP FLATBREAD 16**
Cajun Seared Shrimp, Lavash, Bang Bang, Pineapple, Monterey Jack, Roasted Red & Poblano Pepper
- AHI TUNA WONTON* 16**
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

SOUP & SALADS

- ROTISSERIE CHICKEN TORTILLA SOUP** Cup **6** | Bowl **9**
- JUNIPER HOUSE STARTER SALAD 7** MGF
Organic Greens, Bacon, Grape Tomato, Red Onion, Jicama, Cotija, Cornbread Crouton
- CAESAR STARTER SALAD 7** MGF
Chopped Romaine, Cornbread Crouton, Shaved Parmesan, Caesar

BIG SALADS

- RARE SEARED AHI TUNA* 18** MGF
Organic Greens, Mango, Grape Tomato, Avocado, Asparagus, Fried Wonton, Sesame Ginger Vinaigrette, Cucumber Wasabi
- ROTISSERIE CHICKEN & AVOCADO 18** 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 11** MGF
Organic Greens, Bacon, Grape Tomato, Red Onion, Jicama, Cotija, Cornbread Crouton **Add Chicken +7 | Salmon* +11**
- WOOD GRILLED ROMAINE 11** GF
Grape Tomato, Shaved Parmesan, Grilled Lemon, Caesar **Add Chicken +7 | Salmon* +11**

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* 16** MGF
Brioche, Cheddar, Lettuce, Tomato, Red Onion, Pickle, Ketchup, Mayo
- CALIFORNIA BURGER* 17** MGF
Brioche, Bacon, Monterey Jack, Lettuce, Guacamole, Red Onion, Bang Bang **also great with chicken!**
- 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
- ALL NATURAL BEEF BRISKET 17** MGF
Brioche, House BBQ, Lettuce, Tomato, Horseradish Sauce
- Substitute a Gluten-Free Bun +1.5 Make it an Impossible Burger +2**

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 ALL NATURAL BEEF BRISKET 21** GF
House BBQ, Yukon Gold Mashed
- DUROC PORK CHOP* 28**
All-Natural Corn Fed Pork, Pepper Chutney, Yukon Gold Mashed
- SMOKEHOUSE PLATTER 22** GF
Choose 2: Slow Smoked Baby Back Ribs, Beef Brisket, Smoked Sausage, or BBQ Chicken Breast. Choice of Hand Cut Fries or Coleslaw.
All Brisket 24 | All Ribs 26
- SLOW ROASTED SHORT RIB 25**
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 or Horseradish Crust +3
- 14 OZ. STRIP STEAK* 38** GF
Cajun Compound Butter, Fried Smashed Sweet Potatoes
- WOOD GRILLED SALMON* 25** GF
Simply Grilled, Wood Grilled Asparagus
Add Jalapeño Honey Mustard or Honey Chipotle Glaze +2
- JUMBO LUMP CRAB CAKES 36**
Two Jumbo Lump Crab Cakes, Coleslaw, Chipotle Remoulade
- CHILEAN SEA BASS 36**
Horseradish Crust, Wasabi Glaze, Wood Grilled Asparagus



SIGNATURE CAST IRON SKILLET CORNBREAD 7
With Whipped Honey Butter



CALI FRESH

- All Tacos and Enchiladas are served with Street Corn.*
- SANTA FE BOWL 21** MGF
Quinoa, Monterey Jack, Pico de Gallo, Black Bean & Corn Salsa, Avocado, Green Chili Aioli
Roasted Vegetables | Slow Smoked Brisket | Grilled Chicken | Salmon* +4
- GRILLED FISH TACOS 18** MGF
Two Tacos, Cajun-Style Mahi Filets, Lettuce, Mango Salsa, Bang Bang, Sour Cream
3 Grilled Fish Tacos 22
- HONEY CHIPOTLE SHRIMP TACOS 17**
Two Tacos, Bang Bang, Lettuce, Chipotle Crema, Corn Salsa, Cotija
3 Shrimp Tacos 21
- 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 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 | Fried Smashed Sweet Potatoes 5 |
| Hand Cut Fries 5 | Wood-Grilled Asparagus 5 |
| Street Corn 5 | Roasted Vegetables 5 |
| Coleslaw 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.