Juniper GRILL

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

A SALMON STRAWBERRY SALAD 18 GF
Grilled Salmon, Mixed Greens, Strawberries, Goat Cheese, Almond, Poppyseed Vinaigrette

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

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!***

A CLASSIC REUBEN 17
Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye

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

A CHICKEN POT PIE 18
Pulled Chicken, Fresh Vegetable Stew, Puff Pastry

SLOW SMOKED ALL NATURAL BEEF BRISKET 21 GF
House BBQ, Yukon Gold Mashed

A 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
Hand Cut Fries 5
Street Corn 5
Coleslaw 5
Fried Smashed Sweet Potatoes 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
A Signature Atria's item
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.