



SIGNATURE STARTERS

- DIP TRIO 15** GF
Jalapeño Queso Blanco, Fresh Guacamole, Fire Roasted Tomato Salsa, White Corn Tortilla Chips
- STREET TACOS 14** GF
Pulled Chicken, Soft Corn Tortillas, Taco Slaw, Pico de Gallo, Cotija
- AHI TUNA WONTON* 17**
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 7**
- 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

BIG SALADS

- ROTISSERIE CHICKEN & AVOCADO 20** MGF
Organic Greens, Avocado, Roasted Corn, Grape Tomato, Almond, Date, Cornbread Crouton, Goat Cheese, Creamy Bacon Dressing
- RARE SEARED AHI TUNA* 21** MGF
Organic Greens, Mango, Grape Tomato, Avocado, Asparagus, Fried Wonton, Sesame Ginger Vinaigrette, Cucumber Wasabi
- SALMON STRAWBERRY SALAD* 21** 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
- GF Dressing:** Creamy Bacon, Balsamic, Cucumber Wasabi, House, Ranch, Caesar, Poppyseed, Oil & Vinegar **Dressing:** Sesame Ginger Vinaigrette, Creamy Champagne

HANDHELDS

- Choice of Side*
- CHEDDAR BURGER* 18** MGF
Brioche, Cheddar, Lettuce, Tomato, Red Onion, Pickle, Ketchup, Mayo
- CALIFORNIA BURGER* 19** 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 17** 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 23** 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, 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 32**
Yukon Gold Mashed, Succotash, Short Rib Sauce
- CHIPOTLE SKIRT STEAK* 34** GF
Yukon Gold Mashed, Chipotle Drizzle
- 14 OZ. RIBEYE* 40** GF
Cajun Compound Butter, Smashed Fried Sweet Potatoes
- CENTER CUT 8 OZ. FILET* 42** GF
Wood Grilled Asparagus
Add Caramelized Onions, Gorgonzola or Horseradish Crust +3

FROM THE SEA

- WOOD GRILLED SALMON* 27** GF
Simply Grilled, Wood Grilled Asparagus
Add Jalapeño Honey Mustard or Honey Chipotle Glaze +2
- CRAB CAKES 40**
Two Jumbo Lump Crab Cakes, Smashed Fried Sweet Potatoes, Coleslaw
- CHILEAN SEA BASS 44**
Seafood Grits, Garlic Sautéed Spinach, Romesco Sauce
- SEARED HALIBUT 36**
Seasonal Salsa, Wood Grilled Asparagus



SIGNATURE CAST IRON SKILLET CORNBREAD 8
With Whipped Honey Butter



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
- VEGETABLE ENCHILADAS 17** MGF
Zucchini, Grilled Corn, Asparagus, Roasted Pepper, Fire Roasted Tomato Sauce, Monterey Jack, Guacamole, Pico de Gallo, Chipotle Crema
- SHRIMP & CRAB ENCHILADAS 22**
Rich Lobster Mornay Sauce, Monterey Jack, Pico de Gallo, Cilantro 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.