



juniper

Juniper celebrates culinary creativity, seasonality, and freshness. Each month we release a new collection of special dishes, which can be enjoyed a la carte or as a fully featured tasting menu with optional pairings.

General Manager: Jason Koebele Chef: Jerod Price

march specials: luck o'the Irish

5-course tasting option: \$75 per person, +\$35 for Wine or Non Alcoholic Pairings

oysters

21

chargrilled oysters, parmesan cheese,
herb panko crumbs, Guinness caviar

*Cune Cava Brut, Cava – Penedes, Spain
(N/A) Leitz Eins Zwei Sparkling, Riesling – Rheingau, Germany*

irish fish stew

\$10 cup / \$16 bowl

cod, clams, mussels, carrots, potato, celery, herbs

*Selbach, Riesling – Mosel, Germany
(N/A) Ariel Vineyards, Chardonnay – Central Coast, California*

GF bangers and mash

23

Siegi's Irish sausage, duchess potato,
sauteed spinach, demi-glace

*Benevelli Piero, Dolcetto – Piedmont, Italy
(N/A) Leitz Five Rheingau, Pinot Noir – Rheingau, Germany*

GF corned beef and cabbage

26

roasted cabbage, corn beef, fried mashed yukon,
fine moutarde

*Saint Cosme, Syrah – Cotes du Rhone, France
(N/A) Hollow Leg, Cabernet Sauvignon – Galicia, Spain*

guinness stout bundt cake

12

baked meringue, buttermilk icing,
white chocolate snow

*Emilio Hidalgo Sherry, Pedro Ximenez – Jerez, Spain
(N/A) Agave Nectar, Blue Weber Agave, Black Walnut, Guinness 0.0*

Interested in the Juniper classics?

Ask your server about our Juniper Classics tasting option.



first plates

whipped goat cheese - 18
honey, salami, grilled bread

✓ GF crispy brussels - 18
sambal honey, chive, crème fraîche,
3 seed crunch

hummus & house made pita
sweet potato hummus, feta cheese, mint basil
pesto, kale, grapefruit, red onion, pomegranate

GF scallop & pork belly - 24
pear and apple chutney, hazelnut crumble,
demi-glace, fresh apple and fennel salad

soup + salad

GF sweet carrot soup - cup 7 | bowl 12
chive crème fraîche

chef's soup of the day - cup 7 | bowl 12

GF roasted beet salad - 13
arugula, roasted beets, pecans, grapefruit, goat
cheese foam, fennel, blue berry vinaigrette

kale and apple salad - 13
kale, fennel, apple, goat cheese, almonds, croutons,
apple cider vinaigrette

sides

✓ GF vegetable medley - 9
GF mashed potatoes & peppercorn gravy - 9
GF seasonal risotto - 12
GF sautéed haricots verts - 9

entrees

GF seared duck breast - 37
sweet potato purée, sautéed kale,
cherry thyme demi-glace

GF market fish - 52
yellow curry, smashed yukon gold,
pineapple salsa, cilantro oil

beef stroganoff - 38
tenderloin steak, pappardelle pasta,
mushroom cream demi-glace

✓ GF cauliflower steak - 25
charred cauliflower, shishito pepper,
dried cherries, picada sauce,
sherry and almond drizzle

GF pork tenderloin - 36
coffee rubbed tenderloin,
creamy mashed potato,
pepper corn gravy, grilled bok choy

seared trout - 37
trout, sautéed green beans, gnocchi,
brown butter, lemon, shallot

GF grilled beef tenderloin - 49
haricot vert, mashed potato,
veal demi-glace

✓ - Vegan (additional dishes can be made vegan upon request)

GF - Gluten Free