

[BRUNCH MENU]

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| GREEK YOGURT PARFAIT fresh berries, house made granola honey & mint | 8 |
| ACAI BOWL acai purée, orange juice, greek yogurt, berries & seasonal fruits | 9 |
| BABY KALE SALAD baby kale, roasted beets, apple, onion, dried cranberries, candied pecans & shaved parmesan | 10 |
| LOBSTER SALAD avocado, tomatoes, fennel, pickled onions & breakfast radishes | 16 |
| AVOCADO TOAST avocado, cucumber, smoked salmon & tomato relish | 12 |
| HAM & CHEESE OMELETTE country ham & swiss cheese | 14 |
| VEGGIE OMELETTE spinach, onion, tomatoes, mushrooms, & goat cheese | 14 |
| FLORENTINE BENEDICT grill heirloom tomatoes, spinach, poached eggs & hollandaise sauce | 14 |
| STEAK BENEDICT grilled hanger steak, poached eggs, spinach & hollandaise sauce | 16 |
| LOBSTER BENEDICT poached lobster, smashed avocado, mizuna, poached eggs, hollandaise sauce | 16 |
| TRIPLE 2'S two eggs, two bacon, 2 mini french toasts | 14 |
| BANANA PANCAKES banana-grand marnier glaze | 12 |
| FRENCH TOAST brioche, pineapple, cream cheese | 12 |
| BLT Nueske's bacon, triple cream & tomato jam | 15 |

This menu is served Sunday 11am-3pm
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

Executive Chef
Chef

Nathaniel Cayer
Felipe Patron

JUNIPER
SPIRITS & OYSTERS

[BRUNCH COCKTAILS]

- SAUVIGNON BLANC-BERRY** 14
ketel one botanical peach & orange blossom,
nobile sauvignon blanc, blackberry & mint
- A LADY'S BREAKFAST** 14
la marca prosecco, burnt orange,
strawberry or blueberry marmalade & fresh honey
- CLARIDGE HOUSE BLOODY** 14
ketel one botanical cucumber & mint, heirloom
tomato, banana pepper, horseradish-dijon,
bread and butter pickle & celery salt
- GOLD COAST MICHELADA** 14
draft lager, fresh lime, spiced heirloom tomato,
worcestershire, soy sauce & hot sauce
- CLOUD GATE BELLINI** 14
fresh peach nectar, sparkling wine & peach foam

[COFFEE & JUICE]

- FRESH JUICES** 3
orange, grapefruit, apple or cranberry
- COFFEE** 3
fresh brewed colectivo coffee
- ESPRESSO** 3
shot of espresso roast, ground & pulled per order
- CAPPUCCINO** 4
espresso, hot milk & steamed-milk foam
- LATTE** 4
shot of espresso with fresh steamed milk
- TEA** 3
english breakfast, earl grey, peppermint,
chamomile medley, jasmine, jade cloud
or lemon verbena

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