

JUNIPER



CLARIDGE
HOUSE

[GRAB & GO]

GREEK YOGURT PARFAIT fresh fruit, house made granola, honey & mint	8
PROTEIN NUT BOX greek yogurt, mixed spiced nuts, hard boiled egg & assorted fruit	9
FRUIT CUP seasonal fruit	5
HARD BOILED EGG	1
PASTRIES	5
QUICHE OF THE DAY	8
CROISSANT SANDWICH eggs, canadian bacon, swiss cheese	8

JUICE BAR

FRESH JUICE MADE TO ORDER	7
beets, carrots & cucumbers	
acai, watermelon & mint	
orange & ginger	
spinach, celery & pineapple	
SMOOTHIES	8
green apple & spinach,	
mixed berry	
chocolate & peanut butter	

[COFFEE & JUICE]

FRESH JUICES orange, grapefruit, apple or cranberry	4
COFFEE fresh brewed colectivo coffee	4
ESPRESSO shot of espresso roast, ground & pulled per order	4
CAPPUCCINO espresso, hot milk & steamed-milk foam	5
LATTE shot of espresso with fresh steamed milk	5
TEA english breakfast, earl grey, peppermint, chamomile medley, jasmine,	4

This menu is served Monday-Sunday 7am-11am
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

Chef

Felipe Patron

JUNIPER

[BREAKFAST MENU]

all breakfasts come with a side salad & home fries

GREEK YOGURT PARFAIT	8
fresh fruit, house made granola, honey & mint	
STEEL CUT OATMEAL	7
mackinac bluffs maple farm syrup, berries, & house mixed nuts	
AVOCADO TOAST	13
avocado, radishes, poached egg	
HAM & CHEESE OMELETTE	14
country ham & swiss cheese	
VEGGIE OMELETTE	14
spinach, onions, tomatoes, mushrooms & goat cheese	
EGGS BENEDICT	15
country ham, poached eggs, spinach & hollandaise	
FLORENTINE BENEDICT	14
grilled heirloom tomatoes, poached eggs, spinach & hollandaise	
TRIPLE 2'S	13
two eggs, two bacon, two mini french toast	
CROISSANT SANDWICH	11
eggs, canadian bacon, swiss cheese	
QUICHE LORRAINE	10
bacon, swiss cheese, onion	

[SIDES]

TOAST	4
white, wheat or rye	
BACON	4
SAUSAGE	4
HOME FRIES	4
AVOCADO	4
EXTRA EGG	2

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TO START

CAESAR SALAD	14
classic caesar dressing -add chicken \$4 or shrimp \$6	
WATERMELON SALAD	15
cucumbers, orange, tomatoes, feta cheese, white balsamic vinaigrette	
BEET SALAD	15
almonds, strawberries & goat cheese	
CHILI SOUP	8

[TO SHARE]

add side of salad or fries to any sandwich

LOBSTER ROLL	15
poached maine lobster, paprika & chive mayo, pickled vegetables	
BLT SLIDERS	14
nueske's bacon, brie, arugula, garlic aioli & tomato jam	
CLARIDGE CHEESEBURGER	15
caramelized onions, sauteed mushrooms, garlic aioli, arugula & white cheddar cheese	
PRINCE EDWARD ISLAND MUSSELS	17
white wine, dijon, garlic, tomatoes & crostini	
FRITO MISTO	18
fried calamari, shrimp, pickled, jalapeno, tomato & lemon aioli	
GRILLED SHRIMP	18
shrimps marinate with garlic sauce, arugula & pickled vegetables salad	
CLARIDGE HOUSE FLATBREAD	15
TRUFFLE FRIES	7
Truffle aioli	

[TOO SWEET]

ASSORTED SORBET	7
JUNIPER CHOCOLATE TRUFFLES	6
3 homemade gin infused chocolate truffles	

This menu is served every day from 4pm-10pm
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TO HAVE & HAVE ANOTHER

GIN & TONIC ON TAP 14
bombay sapphire, chartreuse
& house-made grapefruit bitters

SUMMER GIN MULE ON TAP 14
bombay sapphire gin, lime juice,
ginger beer & winter spices

MR. CLARIDGE 14
grey goose vodka, english breakfast tea, honey,
lemon & house-made thyme bitters

MEZCALITA 14
del maguey mezcal, aperol, chartreuse, lime

THE TORRENTS OF SPRING 14
beefeater pink, lemon juice, simple syrup,
egg white, Peychaud's bitters, mint

PRETTY IN PINK 14
union mezcal, porto ruby, ginger shrub
& egg white with grapefruit & prosecco

JACK BENNY GOODMAN 14
tanqueray gin infused with yuzu peel,
cointreau, lemon & house-made meyer lemon
bitters, shaken with egg white

MORK FROM ORK 14
pear eau de vie, elderflower, tanqueray gin,
fresh lemon juice, cucumber & house-made
grapefruit bitters

[DRY COCKTAILS]

MR. CUB 8
blackberry & pineapple shrub, vanilla syrup,
& soda water

TEPACHE 8
4 days fermented pineapple tepache, hibiscus tea
infusion, dehydrated pineapple

SWEETNESS 8
lemon lime "soda", house-made grenadine,
& maraschino cherries

SLOANE'S SECRET 8
lavender infused blackberry syrup, lemon juice
& soda water

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[THE HISTORY OF THE MARTINI]

THE ORIGINAL stirred bombay gin; dirty or with a twist	14
GIBSON stirred bombay sapphire gin, scant dry vermouth, cocktail onion skewer	14
VESPER shaken tanqueray 10 gin & ketel one vodka, kina lillet, lemon swath	14
THE COSMOPOLITAN bombay sapphire gin or belvedere vodka cointreau, cranberry & lime	14

[CULT CLASSICS]

MANHATTAN OR ROB ROY stirred whiskey complimented with carpano antica vermouth & house bitters your choice of: bourbon, rye or scotch	14
OLD FASHIONED stirred maker's mark bourbon, cherry vanilla demerara, aromatic bitters, flamed orange peel	14
FRENCH 75 shaken hendrick's gin or remy martin v.s.o.p., rich simple, lemon & sparkling wine	14
BEE'S KNEES shaken botanist gin, honey reduction, fresh lemon	14
AVIATION plymouth gin, luxardo maraschino liqueur, lemon juice, crème de violette	14
WHISKEY SOUR shaken bulleit bourbon or rye, egg white, demerara sugar, lemon juice	14

[BOTTLES] [DRAFT]

CORONA lager	6	GOOSE ISLAND OLD MAN GRUMPY pale ale	7
STELLA ARTOIS pale lager	6	GOOSE ISLAND SOFIE farmhouse ale	8
GUINNESS DRAUGHT BOTTLE stout	7	BLUE MOON wheat ale	7
BUD LIGHT lager	5	SEASONAL DRAFT	6

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[RED WINE]

		GLASS	BOTTLE
CANYON ROAD California	Merlot	10	40
THOMAS ALLEN , 2015 Lodi, California	Cabernet Sauvignon	13	52
URANO , 2014 Mendoza, Argentina	Malbec	13	52
MARQUES DE RISCAL RIOJA PROXIMO , 2009 Castilla Y Leon, Spain	Tempranillo	14	56
SERIZIERS , 2016 Cotes du Rhone, France	Grenache	13	56
FLOR DE CAMPO , 2013 California	Rare Red Blend	20	80
LEVIATHAN , 2014 California	Red Blend		95
THE PRISONER MERITAGE , Napa, California	Cabernet Sauvignon		140
FAUST , 2015 California			

[WHITE WINE]

		GLASS	BOTTLE
CANYON ROAD California	Chardonnay	10	40
TERLATO , 2016 Friuli, Italy	Pinot Grigio	13	52
NOBILO Marlborough, New Zealand	Sauvignon Blanc	14	56
RED TAIL RIDGE , 2016 Finger Lake, New York	Riesling Good Karma	14	56
SHINE HEINZ EIFEL , 2015 Rheinhessen, Germany	Riesling	13	50
STEPHEN ROSS , 2015 Edna Valley, California	Chardonnay	14	56
ARGYROS , 2015 Santorini, Greece	Assyrtico	15	60
SANFORD , 2014 Santa Rita, California	Chardonnay	16	64
MERRY EDWARDS , 2014 Russian River Valley, California	Sauvignon Blanc		92
CHIMNEY ROCK ELEVAGE , 2013 Napa Valley, California	White Blend		105

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[ROSÉ]

GLASS

BOTTLE

FLEUR DE MER

Rosé

14

56

Côtes de Provence, France

[CHAMPAGNE & SPARKLING WINE]

GLASS

BOTTLE

GRAN PASSIONE D.O.C.

Prosecco

13

50

Veneto, Italy

SANTA MARGHERITA

Spumante Rosé

15

60

Veneto, Italy

VEUVE CLIQUOT

"Yellow Label" Brut

22

125

Reims, France

VEUVE CLIQUOT

Rosé Brut

27

150

Reims, France

DOM PERIGNON, 2004

Brut

350

France



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[ALL DAY BRUNCH MENU]

WATERMELON SALAD	15
cucumbers, orange, tomatoes, feta cheese, white balsamic vinaigrette	
BEET SALAD	15
almonds, strawberries & goat cheese	
GREEK YOGURT PARFAIT	8
fresh fruit, house made granola honey & mint	
AVOCADO TOAST	13
avocado, radishes, poached egg	
HAM & CHEESE OMELETTE	14
country ham & swiss cheese	
VEGGIE OMELETTE	14
spinach, onion, tomatoes, mushrooms, & goat cheese	
FLORENTINE BENEDICT	14
grill heirloom tomatoes, spinach, poached eggs & hollandaise	
TRIPLE 2'S	14
two eggs, two bacon, 2 mini french toasts	
BLT SLIDERS	17
nueske's bacon, brie, arugula, tomato jam	
CLARIDGE CHEESEBURGER	18
caramelized onions, sauteed mushrooms, garlic aioli, arugula, white cheddar cheese	
LOBSTER ROLL	18
poached maine lobster, paprika & chive mayo, pickled celery & fine herbs	
FRITO MISTO	18
fried calamari and shrimp & lemon aioli	
QUICHE LORRAINE	10
bacon, swiss cheese, onion	
CHILI SOUP	8

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[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
beer, fresh lime, claridge house bloody mary mix,
worcestershire & hot sauce

JUICE BAR

- FRESH JUICE MADE TO ORDER** 7
beets, carrots & cucumbers
acai, watermelon & mint
orange & ginger
spinach, celery & pineapple
- SMOOTHIES** 8
green apple & spinach
mixed berry
chocolate & peanut butter

[COFFEE & JUICE]

- FRESH JUICES** 4
orange, grapefruit, apple or cranberry
- COFFEE** 4
fresh brewed Tonino Lamborghini coffee 
- ESPRESSO** 4
shot of espresso roast, ground & pulled per order
- CAPPUCCINO** 5
espresso, hot milk & steamed-milk foam
- LATTE** 5
shot of espresso with fresh steamed milk
- TEA** 4
english breakfast, earl grey, peppermint,
chamomile medley, jasmine