

# JUNIPER



## BITES

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### ROASTED CALIFORNIA ALMONDS 7

Sea Salt

### MARINATED OLIVES 8

Lemon, Rosemary, Chili, Fennel

### BACON WRAPPED CALIFORNIA DATES 13

Laura Chenel Goat Cheese

### ROASTED CARROT "HUMMUS" 14

Garlic Herb Flatbread

### GRILLED FOCACCIA 15

Whipped Bellwether Ricotta, Spicy Honey, Pistachio Dukkah

### WAFFLE FRIES 12

Garden Herb Buttermilk Dipping Sauce

### SWEET POTATO 'TOTS' 27

Crème Fraiche, Chives, Sustainable California Caviar

## FOR THE TABLE

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### CALIFORNIA CHEESE BOARD 24

Point Reyes Blue, Fiscalini Cheddar, Marin French Brie, House Honey-Fruit Compote, Cranberry-Walnut Toast, Breadsticks

### CHARCUTERIE BOARD 25

Prosciutto, Salami, House Made Chicken Liver Mousse, Grilled Bread, Spicy Parmesan Crackers

### BAJA STYLE SHRIMP COCKTAIL 21

Spicy Tomato, Cilantro, Avocado, Tostadas

## FROM THE GARDEN

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### JAPANESE SWEET POTATO 14

Spicy Coconut Yogurt, Gomasio

### SPICE ROASTED HEIRLOOM CAULIFLOWER 15

Green Goddess

### GRIDDLED BROCCOLINI 14

Sauce Romesco

### ROASTED BRUSSELS SPROUTS 15

Thai Basil, Sweet Chili Vinegar

### "GREEK" SALAD 17

Little Gem Lettuce, Cucumber, Cherry Tomato, Pickled Onion, Green Olives, Local Feta

## PLATES

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### HOUSE MADE CHICKPEA BURGER 23

Spinach Herb Wrap, Mixed Sprouts, Spicy Lemon Tahini Sauce, Green Salad

### GRASS FED BEEF BURGER 24

Aged White Cheddar, Niman Ranch Bacon, Brioche Bun, Pickles, Red Onion, Tomato, French Fries

### BRICK CHICKEN BREAST 29

Parsley, Capers, Lemon, Wilted Garden Greens

### GRILLED WHOLE FISH MP

Citrus & Castelvetrano Olive Salsa

### GRILLED SKIRT STEAK 42

Grilled Scallions, Roasted Chili Salsa

## SWEETS

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### TRIO OF HOUSE MADE COOKIES 12

### SEASONAL SORBET OR GELATO 9

### TAHINI BROWNIE SUNDAE 13

Vanilla Gelato, Tahini Caramel, Whipped Cream

Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# JUNIPER



## JUNIPER INSPIRED COCKTAILS 20

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### LAST WORD

Bombay Sapphire Gin, Luxardo Maraschino,  
Green Chartreuse, Lime

### CORPSE REVIVER #2

Roku Gin, Cointreau, Lillet Blanc, Absinthe, Lemon

### CLOVERLEAF

Empress 1908 Gin, Lemon, Raspberry, Mint, Egg White

### NEGRONI

Beefeater Gin, Campari, Sweet Vermouth

## BEER 9

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### STONE IPA

Escondido, California

### FAT TIRE

New Belgium

### STELLA ARTOIS

Leuven, Belgium

### AMSTEL LIGHT

Amsterdam

### CORONA

Mexico

## COCKTAILS 20

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### HOLLYWOOD HIBISCUS SPRITZ

Aperol, Prosecco, Wild Hibiscus Syrup, Fever Tree  
Club Soda, Orange

### CHILL PILL

Hanson Organic Cucumber Vodka, Aloe Vera, Mint,  
Melon, Fever Tree Yuzu + Lime Soda

### THE GREENHOUSE

The Botanist Gin, Fresh Pressed Green Juice,  
Luxardo Liqueur, Lemon Juice, Froth

### BUENAVISTA CLUB

Belvedere Organic Blackberry + Lemon Grass,  
Creme de Mure, Raspberry, Lemon

### HERMOSA SOUR

Hendricks Gin, Yellow Chartreuse, Strawberry Purée,  
Rhubarb Bitters, Lemon

### FLOWER POWER

Absolut Elyx, Lychee Purée, Lemon, Orange  
Blossom Hibiscus

### SUNSET

Casamigos Tequila Blanco, Fresno Chile, Cilantro,  
Lime, Agave

### OAXACAN PALOMA

Vida Mezcal, Combiar Pink Pamplemousse, Lime,  
Fever Tree Pink Grapefruit, Tajin

### EAGLE ROCKED

Casa Noble Reposado Tequila, Bigallet China China, Amaro  
Montenegro, Aztec Chocolate Bitters, Saline

### SUSTAINABLE ESPRESSO MARTINI

Patron Reposado, Spent Espresso & Orange Peel Syrup, Mr.  
Black Coffee Liqueur

# JUNIPER



## WHITE WINE

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### TIAMO PINOT GRIGIO ○

Veneto, Italy 18 / 72

### DOMAINE VOCORET ET FILS CHABLIS S

Burgundy, France 16 / 63

### PASCAL JOLIVET SANCERRE S

Loire Valley, France 18 / 72

### NAUTURALIS SAUVIGNON BLANC ○

New Zealand 18 / 72

### SANFORD ESTATE CHARDONNAY S

Santa Rita Hills, California 21 / 80

## RED WINE

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### ROSE ROCK PINOT NOIR S

Eola-Amity Hills, Oregon 21 / 8

### TWOMEY PINOT NOIR S

Russian River Valley, California 21 / 80

### CHÂTEAU DE VILLAMAJOU S

Corbieres, France 18 / 72

### ANGOVE NATURALIS CABERNET SAUVIGNON ○

Paringa, South Australia 18 / 72

### MOUNT VEEDER CABERNET SAUVIGNON S

Napa Valley, California 21 / 80

### SOKOL BLOSSER PINOT NOIR ○

Dundee Hills, Oregon 79

## BUBBLES

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### GIULIANA PROSECCO

Prosecco, Italy 16 / 65

### MUMM NAPA ROSÉ

Napa, California 16 / 65

### VEUVE CLICQUOT YELLOW LABEL BRUT NV

Reims, France 35 / 175

### LANSON "GREEN LABEL" ORGANIC BRUT NV ○

Champagne, France 210

### KRUG GRANDE CUVÉE

Reims, France 500

### PERRIER-JOUËT BELLE ÉPOQUE

Reims, France 600

### DOM PÉRIGNON

Champagne, France 600

## ROSÉ

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### COTES DES ROSES ROSÉ

Languedoc, France 16 / 60

### CHÂTEAU LA GORDONNE ROSÉ

Côtes De Provence, France 18 / 72

### RUMOR ROSÉ

Côtes de Provence, France 21 / 84

○ Organic V Vegan S Sustainably Produced

A mandatory gratuity equal to 20% of the total cost of food and beverage and amenity fee will be added to your bill for parties of 6 or more and will be fully distributed to Hotel employees who provided service, including your server(s), bartender(s), and busser(s).