

[BREAKFAST MENU]

FRUIT CUP seasonal fruit	6
SMOOTHIES green apple & kale, mixed berry or chocolate & peanut butter	8
GREEK YOGURT PARFAIT fresh berries, house made granola, honey & mint	8
PROTEIN NUT BOX greek yogurt, mixed spiced nuts, hard boiled egg & assorted fruit	8

[LIGHT & EASY]

CROISSANT chocolate or plain	6
SCONES selection of fresh scones	4
MUFFINS seasonal selections	4
STEEL CUT OATMEAL vermont maple syrup, berries, nuts & brown sugar	7
AVOCADO TOAST avocado, cucumber, smoked salmon & tomato relish	12

[COFFEE & JUICE]

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

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.

Executive Chef
Chef

Nathaniel Cayer
Felipe Patron

[TAKE SOME TIME]

all breakfasts come with a side salad & home fries

HAM & CHEESE OMELETTE country ham & swiss cheese	14
VEGGIE OMELETTE spinach, onion, tomato, mushrooms & goat cheese	14
EGGS BENEDICT country ham, poached eggs, spinach & hollandaise	15
STEAK BENEDICT grilled hanger steak, poached eggs, spinach & hollandaise sauce	18
FLORENTINE BENEDICT grilled heirloom tomatoes, poached eggs, spinach & hollandaise	14
FRENCH TOAST brioche, pineapple & cream cheese	12
[TRIPLE 2'S two eggs, two bacon, two mini french toast	14]

[SIDES]

TOAST white, wheat or rye	3
BAGEL plain or blueberry	4
BACON	4
SAUSAGE	4
HOME FRIES	4
AVOCADO	4
EXTRA EGG	2

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JUNIPER

SPIRITS & OYSTERS

[BRUNCH MENU]

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
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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
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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