

[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
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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