

Bottomless

Limited to 90 minute serving time | Last Call 3:15

Mimosas & Bellinis \$22

Sparkling Wine \$24

Aperol Spritz \$26

Bloody Mary \$26

Rose \$22

Small Bites

Crispy Calamari 10

purple cabbage coleslaw, lime, and sweet chili thai sauce

Mexican Street Corn 6

Tajín, spicy mayo, cotija crema, cilantro, and lime

Spicy Tuna Crispy Rice 12

Avocado, sweet soy, scallions, fresno pepper, and sesame seeds

Ribeye Steak Mash Potato Cakes 12

Mushrooms, cipollini onions, and demi-glaze

Fruit Bowl 9

Seasonal fresh fruit, toasted coconut

Mussels 10

Garlic, shallots, wine, and cream broth

Ceviche Tostadas 12

Ceviche mixto, shaved red onion, aji amarillo, wonton chip, and micro greens

Tacos 12

Corn tortilla, coleslaw, pico de gallo, cotija cheese, aji amarillo aioli, cilantro

Choice of Fish or Shrimp

Salads

Caesar Salad 14

Parmesan cheese, croutons, classic dressing

Quinoa Green Salad 15

Spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, parsley

Tomato Burrata Salad 16

micro greens, truffle oil, balsamic glaze

Add Chicken 10 | Shrimp 16 | Salmon 19

Eggs

Vegetable Frittata 17

Baby Spinach, tomato, red peppers, garlic, shallots and cheese, served with arugula salad, lemon vinaigrette

Juniper Eggs Benedict 17

Canadian bacon, poached eggs, asparagus, hollandaise, and polenta cake

Lobster Eggs Benedict 24

Lobster Salad, poached eggs, asparagus, hollandaise, and polenta cake

Salmon Eggs Benedict 20

Citrus cured salmon, poached eggs, asparagus, hollandaise, and polenta cake

Avocado Toast 16

Multigrain bread, smashed avocado, feta cheese, 2 eggs any style

Steak & Eggs 28

6 oz. steak, 2 eggs any style, served with arugula salad and lemon vinaigrette

Griddle

Buttermilk Pancakes 16

Add blueberries or strawberries 3

Churros French Toast 16

Whipped cream, maple syrup and mixed berries

Belgian Waffle 16

Caramel pineapple sauce, whipped cream, and coconut

Signature

Shrimp & Grits 26

Creamy grits, shrimp, pork andouille sausage, and micro greens

Short Rib Hash 32

Potatoes, onions, red peppers, 2 eggs any style, black truffle demi glaze

Sandwiches

Blackened Mahi Sandwich 20

Brioche bun, coleslaw, lemon aioli, tomatoes and fries

Juniper Burger 21

8oz. Angus blend, caramelized onions, swiss cheese, bacon and fries



BOOK YOUR NEXT EVENT

All checks include an 18% gratuity

Consuming raw or undercooked fish, seafood, meat or poultry may increase your chances of food borne illnesses

Raw

Salmon Tartare 22

Avocado, wakame, ponzu, & caviar

Ahi Tuna Nachos 12

Wonton chips, red and green peppers, cucumber, sesame seeds, scallions, sweet soy sauce, & spicy mayo

Oysters MP

½ Dozen, or Dozen MP

Cocktail sauce, horseradish, & mignonette sauce

Seafood Garden for 2 MP

1/2 lobster, 3 oysters, 3 shrimp, seafood ceviche, cocktail sauce, horseradish, & mignonette

Seafood Garden for 4 MP

1 whole lobster, 6 oysters, 6 shrimp, seafood ceviche, cocktail sauce, horseradish, & mignonette

Stone Crab Claws MP

mustard cream sauce

Sides

Bacon 6

Grits 6

French Fries 8

Asparagus 10

Bagel 3

Fruit 6

Roasted Potatoes 5

Grilled Andouille 6

2 Eggs (Any Style) 6

Greek Yogurt & Honey 10