

**** Menu available for full take-out in addition to dine-in ****

First

Yellowfin Tuna Poké-Rock Shrimp Tower with Crispy Nori, Avocado, Cucumber and Mango Vinaigrette *
24

Beef Tartare with House Made Chips, Sunny Side Up Quail Egg, Cornichons and Truffle Aioli
22

Grilled Spanish Octopus with Potato-Chorizo-Cauliflower Sauté and Almond Romesco
20

Roasted Butternut Squash Soup with Crème Fraîche, Pepitas and Pumpkin Oil
14

French Onion Soup Au Fromage with Focaccia Croutons
15

Caesar Salad with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons
14

Roasted Beet & Gnocchi Salad with Arugula, Asparagus, Shaved Midnight Moon and Truffle Vinaigrette
17

Poached Pear Salad with Crispy Prosciutto, Spiced Pecans, Dried Cherries and White Balsamic
15

Duck Confit Pizza with Butternut Squash, Caramelized Onions, Dried Figs and Reduced Balsamic
24

Vine Ripened Tomato & Fresh Mozzarella Pizza with Pine Nut-Basil Pesto and Reduced Balsamic
22

Chef Selection of House Artisan Cheeses
34

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*

**** Menu available for full take-out in addition to dine-in ****

Main

Veal Scalopini

with Angel Hair 'Caprese', Asparagus, Lemon Beurre Fondue and Veal Reduction
40

Organic Atlantic Salmon

with Artichoke-Broccolini-Gnocchi Sauté and Basil Pesto
40

Agave Glazed Pork Chop

with Sweet Potato Hash, Brown Butter Brussels Sprouts and Beet Compote
44

Chilean Sea Bass

with Rock Shrimp-Fingerling Potatoes, Sugar Snap Peas and Lobster Beurre Blanc
46

Colorado Chicken

with Sweet Potato Gratin, Grilled Broccoli and Tomato Relish
38

Braised Short Rib

with Creamy Polenta, Sautéed Parsnip-Carrot Medley and Boursin Cheese
38

Filet Mignon and Lobster Duo

with Creamed Spinach and Twice Baked Potato *
56

Blue Corn Crusted Rocky Mountain Trout

with Brown Butter Couscous, Cauliflower and Red Pepper Coulis
38

Sesame Crusted Yellowfin Tuna

with Udon Noodle-Mushroom Broth, Shrimp Spring Rolls and Sweet Soy *
46

Maple Leaf Farms Duck Breast

with Carrot-Bean-Farro Fried Rice and Five Spice Apple Chutney
42

'CAB' Ribeye

with Grilled Asparagus, Tortilla Strips and Chimichurri *
58

Chef's Choice Seasonal Vegetable Plate

38

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*

Juniper Restaurant • 970.926.7001 • www.juniperrestaurant.com • info@juniperrestaurant.com

**** Menu available for full take-out in addition to dine-in ****

FINISH 12

Charles' Hot Sticky Toffee Pudding Cake

Myers's Rum Sauce and Whipped Cream

South Florida Key Lime Pie

Whipped Cream and Blueberry Compote

Warm Flourless Chocolate Cake

Caramel Popcorn and Whipped Cream

SIDES

House Made Truffle Fries 9

Grilled or Steamed Asparagus 9

Three Bean Sauté 9

Grilled or Steamed Broccolini 9

Polenta Cake 10

Yukon Gold Potato Gratin 10

Rock Shrimp-Corn Succotash 12

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*