

# Appetizers

**SUMMER ROLLS (GF)** ..... \$10  
Poached GA Shrimp, Chinese Pork Jerky, Pickled Veggies, Spiced Peanut Dipping Sauce

**IMPERIAL ROLLS (GF)**..... \$10  
Minced Pork and Shrimp, Glass Noodles, Wood Ear Mushrooms, and served with Lettuce and Herbs Wraps

**STAR FRUIT, CITRUS, AND GREEN PAPAYA SALAD (GF)**..... \$9  
Salad of Freshly Shredded Star Fruit, Green Papaya, Vegetables, Finished with Toasted Coconut, Shallots, Garlic, and Peanuts

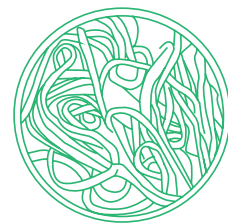
**CRISPY OKRA (GF)**..... \$9  
Sweet and Hot Peppers, Hand Torn Herbs, Nuoc Cham Salt

**MUSSELS (GF)**..... \$9  
Steamed Mussels, Starfruit, Lemongrass-Coconut Broth, Grilled Baguette



## Pastries (Served during Breakfast Hours)

Croissants  
Plain ..... \$4  
Chocolate ..... \$5  
Almond..... \$5  
Portugese Egg Tart..... \$3  
Turkish Egg Bread ..... \$8  
Spinach and Cheese Turnover ..... \$4  
Brioche Muffin ..... \$3  
Juniper Cafe Cookie ..... \$4



## Banh Mi's, Noodles, & Salads

**BAHN MI'S**..... \$12  
All of our Banh Mi's are served with Cucumber, Pickled Carrot and Daikon, Cilantro, and Pate on a Housemade Baguette

- ☀ Housemade Lemongrass Sausage
- ☀ Vietnamese Caramel Pork
- ☀ Roasted Eggplant \$11

**PHO**..... \$16  
12 Hour Oxtail Broth, Rare Sliced Beef, Housemade Meatballs, Tallow, Traditional Accompaniments

**VEGGIE PHO (GF)**..... \$15  
Vegan Broth, Bac Ha, Fresh Rice Noodles, Traditional Accompaniments

**BUN NOODLE SALAD (GF)**..... \$14  
Rice Vermicelli Bowl with Lettuces, Herbs, Cucumber, Carrot, Daikon Radish, Crunchy Peanuts, Fried Shallots and Garlic, Housemade Nuoc Cham.  
**+ an Imperial Roll \$3**

- ☀ Roasted & Glazed Eggplant \$13
- ☀ Vietnamese Caramel Pork
- ☀ Housemade Lemongrass Sausage
- ☀ Marinated Chicken



## Coffee

**Vietnamese Coffee (Hot/Iced)**  
with Sweetened Condensed Milk ..... \$6.50  
with Sweetened Condensed Coconut Milk.. \$7  
Espresso ..... \$3  
Cappuccino ..... \$6  
Latte ..... \$6  
Americano ..... \$4  
Cortado ..... \$5  
Drip Coffee (Hot/Iced) ..... \$3  
Cold Brew Coffee (Iced) ..... \$4

**Flavors +\$1**  
Mocha, Raspberry, Lychee, Passion Fruit



## Tea ..... \$4

Raspberry Green, English Breakfast, Earl Grey, Tusil Chai, Ruby Oolong, Tropical Coconut Oolong, White Tea Rose Melange, Rooibos, Blueberry Rooibos, Peppermint, Jasmine Pearls, Hibiscus  
Thai Tea (Hot/Iced)  
served with Half & Half ..... \$5  
Sweet Tea / Unsweet Tea ..... \$4  
Patagonia Wild Guava ..... \$7  
Silver Needles White Tea ..... \$6  
Matcha Gyokuro ..... \$7

CHEF OWNER RON HSU  
EXECUTIVE CHEF TIMOTHY RUFINO  
HEAD BAKER CHAO WEN

BEVERAGE DIRECTOR CARL VAN TYLE GILBERT  
GENERAL MANAGER NATASHA SAMONE

## Chef Specialties

☀ = Dinner Only

**BANH XEO (GF)** ..... \$18  
Savory Coconut Crepe, Local Shrimp, Shiitake Mushrooms, Served with Lettuce and Herb Wrappers  
☀ Vegetarian Banh Xeo ..... \$16

**BU LUC LAC** ..... \$28  
"Unshaken Grilled Beef," Peach and Watercress Salad

**CHA TRUN HAP** ..... \$21  
Grilled Seasonal Vegetable Terrine, Cucumber and Tomato Salad

**VIT QUAY**☀ (GF) ..... \$25  
Five Spice Seasoned Roasted Duck Leg, Cucumber and Scallion Salad, Pink Peppercorn Pineapple Nuoc Cham, Thai Basil

**LEMONGRASS PORK CHOP**☀ (GF) ..... \$24  
Marinated and Grilled Center Cut Pork Chop, Tomato and Sweet Corn Succotash, Chive

**VIETNAMESE HOT FRIED CHICKEN**☀ (GF) ..... \$26  
Half Crispy Chicken, Thai Chili Oil, Jicama-Cabbage Slaw

**SIDE OF RICE** ..... \$3

**SIDE OF STIR-FRIED MUSHROOMS** ..... \$6

## Dessert

**COCONUT SHAVED ICE (GF)**... Small \$6, Large \$12  
Razor thin shaved ice infused with coconut and topped off with fresh strawberries, mangoes, and mochi  
**+ a Scoop of Pineapple Ice Cream \$3.**

**JUNIPER CAFE COOKIE**..... \$4  
Big, gooey cookie stuffed with pecans, oatmeal and chocolate chips  
**+ a Scoop of Vanilla Ice cream \$3**

**Please Note:** A 20% service charge is added to all checks.

## Natural Soda ..... \$6

- ☀️ Acerola, Black Tea, Lemon, Dark Agave, Lavender
- ☀️ Kumquat, Yuzu, Lime, Light Agave, Thai Basil, Black Pepper
- ☀️ Pineapple, Calamansi, Chrysanthemum, Lime, Almond, Lactose
- ☀️ Orange, Rose, Buddha's Hand, Cinnamon, Honey, Citric Acid
- ☀️ Passionfruit, Rhubarb, Lime, White Tea, Maltitol



## Beer

- Doppo Sunshine Pilsner ..... \$7  
Okayama, Japan, 5%
- Saigon, Lager ..... \$8  
Vietnam, 4.9%
- Echigo, Red Ale ..... \$9  
Chubu, Japan, 5.5%
- Hitachino, Lacto-Stout ..... \$10  
Japan, 4%
- Ginga Kogen, Wheat ..... \$9  
Tohoku, Japan, 5.5%
- Strong Belgian Ale ..... \$11  
Nippon, Japan, 9%
- Yo-Ho, Yuzu Salt Ale ..... \$10  
Nagaro, Japan, 4%

## Makgeolli ..... \$9

- Makku, Blueberry  
South Korea, 6%
- Makku, Mango  
South Korea, 6%
- Makku, Original  
South Korea, 6%



## Hard Seltzer ..... \$9

- Lunar, Lychee Hard Seltzer  
Brooklyn, NY, 4.5%
- Lunar, Yuzu Hard Seltzer  
Brooklyn, NY, 4.9%
- Lunar, Plum Hard Seltzer  
Brooklyn, NY, 4.8%



## Sake



- Shibata Shuzo, Pink Junmai Ginjo Nigori ..... \$26  
Chubu, Japan, 15%, 200ml
- Shibata Shuzo, Yuzu Sake ..... \$26  
Chubu, Japan, 8%, 200ml
- Kizakura, Hana Junmai Ginjo..... \$23  
Kinki, Japan, 12%, 300ml
- Kizakura, Kyoto Pure Junmai ..... \$20  
Kinki, Japan, 14%, 300ml
- Homare Sake Brewery, Strawberry Nigori ... \$26  
Tohoku, Japan, 15%, 300ml

## Soju \* Sochu \* Baiju

(2oz pours)

- Xi Feng Jiu, Baiju ..... \$12  
China, 56%
- Mizu, Green Tea Shochu ..... \$14  
Kyushu, Japan, 35%
- Hemosu, Korean Ginseng Soju ..... \$19  
South Korea, 40%

Flight of Soju / Shochu / Baiju = \$16, 1oz each



## Cocktails ..... \$12

Our signature cocktails cannot be modified.



- Thunder Punch** - Nikka Coffey Vodka, St. Germaine, Red Dragon Fruit, Pink Lady Apple, Hibiscus, Saffron, Lime
- Patio Country** - Plymouth Gin, Mizu Green Tea Shochu, Kiwi, Cucumber, Lemongrass, Suze, Lime
- No Really!** - Smooth Ambler Contradiction Bourbon, Dolin Sweet Vermouth, Black Tea, Red Bell Pepper, Mango, Lemon
- Ya Don't Say?** - Resurgens Rye, Maison D' Puranique Mango Cognac, St. George Raspberry Liqueur, Yuzu Sake, Fee Brothers Barrel Aged Bitters
- Sandbar Nap** - 10 to 1 Rum, Ginseng Infused Soju, Pineapple, Passionfruit, Pink Peppercorn Honey, Lime, Angostura Bitters
- Zone 1** - Haku Vodka, Roku Gin, Toki Whiskey, Mekhong Rum, Kalani Coconut, Calamansi, Huana, Lemon, Honey **\$16**

## Wine



### SPARKLING

- Brut Rose, Clara Vie ..... \$14 / \$70  
Languedoc-Roussillon, France, NV - Caves
- Cava, Naveran ..... \$16 / \$80  
Catalonia, Spain, 2018
- Blanquette de Limoux Brut Nature, Clara Vie ... \$12 / \$60  
Languedoc-Roussillon, France, NV
- Brut Prestige, Pierre Cellier ..... \$120  
Champagne, France, NV

### WHITE

- Pinot Grigio, Zingara ..... \$11 / \$44  
Veneto, Italy, 2019
- Sauvignon Blanc, Bernier ..... \$12 / \$48  
Loire Valley, France, 2017
- Chardonnay, Aarena Wines ..... \$12 / \$48  
California, 2019
- Chardonnay, Iconic Wines ..... \$14 / \$56  
California, 2018
- Sauvignon Blanc, Long Meadow Ranch..... \$14 / \$56  
Rutherford, California, 2018
- Riesling, Max Ferdinand Richter ..... \$16 / \$64  
Mulheimer Sonnenlay Zeppelin, Mosel, Germany, 2018
- White Blend, Borgo San Daniele ..... \$100  
Venezia Giulia, Italy, 2017

### ROSE & ORANGE

- Verdejo-Sauvignon Blanc, Gulp/Hablo..... \$15 / 60  
Castilla La Mancha, Spain, 2020

### RED

- Malbec, Punta Pays ..... \$12 / \$48  
Mendoza, Argentina, 2019
- Gamay, Terres Blondes ..... \$13 / \$52  
Loire Valley, France, 2019
- Zinfandel, Criss Cross ..... \$13 / \$52  
Old Vine, Lodi, California, 2017
- Cabernet Sauvignon, Iconic Wines ..... \$14 / \$56  
Sidekick, California, 2018
- Cabernet Sauvignon, In Sheep's Clothing..... \$16 / \$64  
Columbia Valley, Washington, 2018
- Pinot Noir, Maysara Winery ..... \$17 / \$68  
Oregon, United States, 2017
- Bordeaux Superieur, Gonet-Medeville ..... \$18 / \$72  
Cru Monplaisir, Bordeaux, France, 2018
- Pinot Noir, Christian Clerget ..... \$150  
Burgundy, France, 2018

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