

# JUNO RESTAURANT

## BREAKFAST SELECTIONS

### BISCUITS & GRAVY.....\$12

Two eggs any style, 2 biscuits smothered in sausage gravy and breakfast potatoes.

### OATMEAL ..... \$7

Steel Cut oats topped with brown sugar, raisins and almonds.

### SIMPLY SWEET ..... \$8

Your choice of bagel, toasted and served with cream cheese, jam, and flavored yogurt.

\*Add a fresh fruit cup for \$3.

### SMOKED SALMON EGGS BENEDICT . . \$18

Fork split English Muffin topped with smoked salmon, poached eggs, hollandaise sauce and capers.

**\*\*ASK ABOUT THE CHEF'S SPECIAL\*\***

## SIDES & BEVERAGES

TOAST WITH BUTTER & JAM \$3

ASSORTED DANISH OR MUFFIN \$2

SIDE BACON OR SAUSAGE \$5

COFFEE OR TEA \$3

ALASKA GLACIER WATER \$3

JUICE \$3

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

# JUNO RESTAURANT

## HOTEL FAVORITES

### **BREAKFAST BUFFET..... \$20**

A full array of breakfast favorites including our signature "Eggs Your Way," breakfast meats with healthier options, a chef's selection of breakfast potatoes and local hot favorites. Also included in an assortment of baked goods, hot or cold cereals, fresh fruits and yogurt. Includes coffee, tea and a juice.

### **CONTINENTAL BREAKFAST..... \$15**

An assortment of breads, pastries and baked goods, hot or cold cereals, fresh fruits and yogurt. Includes coffee, tea and a juice.

### **ALL AMERICAN BREAKFAST ..... \$18**

Two fresh eggs prepared any style with your choice of bacon or sausage, breakfast potatoes and toast.

### **OMELET YOUR WAY ..... \$15**

A three-egg omelet made just the way you like it! Choose three from bacon, sausage, tomatoes, peppers, onions, mushrooms, Cheddar, Provolone or Swiss. Served with breakfast potatoes, and toast.

### **BUTTERMILK PANCAKES ..... \$13**

Hot and fluffy buttermilk pancakes grilled to a golden brown, topped with butter and served with warm syrup.

## CHEF'S SPECIALTY

### **EGGS BENEDICT ..... \$15**

A timeless classic of two poached eggs and Canadian bacon atop an English muffin, topped with Hollandaise sauce and served with breakfast potatoes.

### **FRENCH TOAST ..... \$12**

Thick Texas style toast dipped in a cinnamon infused egg batter and grilled to a golden brown. Served with your choice of bacon or sausage, and warm syrup.

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# JUNO

## Small Plates

MUST TRY

- GRILLED SHRIMP TACOS fresh pico de gallo, crispy cabbage, cilantro-lime crema ..... 11.00
- TUSCAN CHICKEN FLATBREAD naan, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo ..... 14.00
- FRENCH DIP SLIDERS sliced sirloin, caramelized onions, horseradish aioli, bourbon demi, King's Hawaiian® rolls ..... 15.50
- WINGS choice of sauce: sriracha, roasted garlic parmesan or buffalo, blue cheese & veggies ..... 13.00
- SPINACH & ROASTED ARTICHOKE DIP blended cheeses, roasted garlic, toasted herb naan ..... 13.50
- WHITE CHEDDAR MAC & CHEESE aged cheddar, roasted garlic, panko ..... 8.00
- CHICKEN QUESADILLA blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema ..... 13.00
- sub steak +3.00 sub shrimp +5.00

### SALADS

MUST TRY

- CHOPPED CHICKEN 14.00
- mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet italian dressing
- SESAME GINGER 16.50
- chili glazed shrimp or sriracha sirloin, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing
- HOUSE CHICKEN SALAD 14.00
- seasonal fresh fruit, fresh berries, toasted naan
- CAESAR 9.00
- romaine, shaved parmesan, croutons, caesar dressing
- add shrimp +8.00 salmon +10.00 chicken +6.00

MUST TRY

### HANDHELDS

- CUBAN sliced mojo pork, ham, dill pickles, swiss cheese, mustard, pressed cuban roll ..... 15.75
- GRILLED CHICKEN BRUSCHETTA ..... 14.75
- fresh mozzarella, housemade tomato bruschetta, roasted garlic aioli, balsamic glaze, caesar greens, toasted brioche bun
- TURKEY CLUB bacon, avocado, lettuce, tomato, cheddar cheese, mayo ..... 15.00
- GRILLED CAESAR STEAK WRAP\* sirloin, tomatoes, caesar greens, flour tortilla ..... 16.00
- served with french fries or pub chips

### BURGERS

MUST TRY

- BBQ BACON JACK\* monterey jack cheese, bacon, caramelized onions, bbq sauce ..... 15.75
- MUSHROOM SWISS\* sautéed mushrooms, swiss cheese, roasted garlic aioli ..... 15.75
- HOUSE\* choice of cheese, house burger sauce ..... 14.50
- SOUTHWEST VEGGIE wheat bun, pico de gallo, pepper jack cheese, cilantro-lime crema ..... 13.50
- served on a brioche or wheat bun with lettuce, tomato, onion and your choice of french fries or pub chips

### SOUP

- SOUP DU JOUR ..... 8.00
- \* ASK YOUR SERVER FOR TODAY'S OFFERING \*

## MAINS

MUST TRY

- PAN SEARED SALMON\* GF ..... 28.00
- roasted red potatoes, fresh green beans, mushrooms, roasted red peppers, caramelized onions, herb butter
- CENTER-CUT TOP SIRLOIN, 10 OZ. \* GF ..... 30.00
- choice of topping: sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, fresh green beans, mushrooms, roasted red peppers, caramelized onions
- MEDITERRANEAN SHRIMP PASTA ..... 28.00
- jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream
- ROASTED HERB CHICKEN GF ..... 18.50
- roasted red potatoes, natural jus, fresh green beans, mushrooms, roasted red peppers, caramelized onions

GF INDICATES GLUTEN FREE ITEM

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# CLASSIC & CRAFT COCKTAILS

**MARGARITA** 16.00  
Corazón Blanco tequila • Cointreau • fresh lime juice • housemade simple syrup

**BASIL HAYDEN'S RYE OLD FASHIONED** 15.00  
Basil Hayden's Dark Rye • housemade simple syrup • orange bitters

**BLOODY MARIA** 15.00  
Corazón blanco tequila • housemade bloody mary mix

**JACKURI** 15.00  
Jack Daniel's Tennessee whiskey • Aperol • housemade simple syrup • fresh lime juice

**BEE'S KNEES** 15.00  
Hendrick's gin • honey • fresh lemon juice

**CUCUMBER CHAMPAGNE COOLER** 12.00  
Piper Sonoma Brut NV • muddled cucumber • housemade simple syrup • muddled mint leaves

**ISLAND BREEZE** 15.00  
RumHaven coconut rum • Absolut Citron vodka • cranberry juice • triple sec • fresh lime juice

**CROWNED JEWEL MULE** 15.00  
Ketel One vodka • ginger beer • cranberry juice • blood orange bitters • fresh lime juice

MUST TRY

# BEERS

## DRAFT

**BUD LIGHT** 6.00  
**KING STREET IPA** 6.00  
**ALASKAN BREWING CO AMBER** 6.00

## BOTTLED

**BUD LIGHT** 6.00  
**COORS LIGHT** 6.00  
**HEINEKEN** 7.00  
**CORONA EXTRA** 7.00  
**HEINEKEN 0.0** 6.00  
**SAMUEL ADAMS BOSTON LAGER** 7.00  
**LAGUNITAS HAZY WONDER IPA** 7.00  
**STELLA ARTOIS** 7.00  
**GUINNESS** 7.00  
**BUDWEISER** 6.00  
**ALASKA AMBER** 7.00  
**ALASKA ICY IPA** 7.00  
**KING STREET IPA** 7.00  
**APPALACHAN CIDER** 6.50  
**WHITE CLAW HARD SELTZER** 5.50  
**ANGRY ORCHARD CIDER** 7.00

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

# ZERO-PROOF COCKTAILS

**GARDEN EASTSIDE** 9.00  
Seedlip Garden 108 • simple syrup • fresh lime juice • cucumber • mint

**LIGHT & BREEZY** 9.00  
Seedlip Grove 42 • Fever-Tree ginger beer • lime

# WINES

## WHITE

**CHARDONNAY**  
30 DEGREES, Monterey, CA 6.00/22.00  
SEA SUN BY WAGNER, California 15.00/58.00  
CAMBRIA KATHERINE'S VINEYARD, Santa Maria Valley, CA 14.00/52.00  
KENDALL JACKSON VINTNER'S RESERVE, California 7.00/25.00

**SAUVIGNON BLANC**  
EMMOLO, Napa Valley, CA 9.00/24.00  
KIM CRAWFORD, Marlborough, New Zealand 14.00/52.00  
SEA GLASS, Santa Barbara County, CA 8.00/30.00

**PINOT GRIGIO**  
MASI MASIANCO, FRIULI D.O.C., Venezia, Italy 10.00/38.00  
J VINEYARDS, California 12.00/45.00

**WORLDLY WHITE**  
YALUMBA ORGANIC VIOGNIER, South Australia 12.00/45.00  
S.A. PRUM ESSENCE RIESLING, Mosel, Germany 11.00/42.00  
CHATEAU ST. MICHELLE RIESLING, Columbia Valley, WA 11.00/42.00

**WHITE BLEND**  
CONUNDRUM, California 12.00/45.00

## BUBBLES AND ROSÉS

LAMARCA PROSECCO, Prosecco, Italy 12.00/45.00  
PIPER SONOMA BRUT NV SPARKLING, Sonoma County, CA 10.00/38.00  
CÔTE DES ROSES ROSÉ, Languedoc, France 14.00/54.00

## RED

**MERLOT**  
DECOY BY DUCKHORN, California 14.00/52.00  
JOSEPH CARR, Napa Valley, CA 15.00/59.00

**CABERNET SAUVIGNON**  
30 DEGREES, Paso Robles, CA 8.00/30.00  
STARMONT, North Coast, CA 19.00/74.00  
LOUIS M. MARTINI, California 12.00/46.00  
BERINGER, Knights Valley, CA 20.00/88.00

**RED BLEND**  
MURPHY-GOODE, California 13.00/48.00  
CONUNDRUM, California 14.00/52.00

**PINOT NOIR**  
MEIOMI, California 19.00/74.00  
THE MONTEREY VINEYARDS, California 9.00/35.00

**WORLDLY RED**  
BANFI CENTINE TOSCANA IGT RED BLEND, Tuscany, Italy 8.00/30.00

FOR PARTIES OF 6 OR MORE, 21% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL  
Press room service button on your phone to order all room service orders have \$3.00 delivery charge + 21% gratuity automatically added