

# JUNO

## Small Plates

<b>CURED MEATS &amp; CHEESES</b> artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette . . . . .	12.75/16.75
<b>STEAK &amp; STOUT SLIDERS*</b> with melted gouda, stout-braised onions and a side of house pub chips . . . . .	16.00
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> with roasted tomatoes, fresh mozzarella and pesto . . . . .	14.00
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> tossed in a buffalo pepper garlic sauce; served with blue cheese slaw . . . . .	15.50
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> served with toasted crostini . . . . .	13.50
<b>CHICKEN QUESADILLA</b> stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream . . . . .	13.00
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> aged white cheddar topped with panko breadcrumbs . . . . .	8.00

### SALADS

**ADD A PROTEIN TO ANY SALAD\***

Shrimp +6.00 / Salmon +8.00 / Chicken +4.00

**COBB SALAD**  **GF** 16.50

diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

**ROASTED BEET SALAD**  **GF** 12.75

mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

**CAESAR SALAD**  13.00

romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

**QUINOA & BABY GREENS SALAD**  **GF** 13.75

feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

### SOUP

**SOUP DU JOUR** . . . . . 8.00

\* ASK YOUR SERVER FOR TODAY'S OFFERING \*

### HANDHELDS

<b>TURKEY CLUB</b> bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese . . . . .	15.00
<b>CHIPOTLE CHICKEN SANDWICH</b> melted cheddar cheese, bacon and chipotle aioli on a brioche bun . . . . .	15.25
<b>CUBAN SANDWICH</b> sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf . . . . .	15.75
<b>GRILLED STEAK WRAP*</b> . . . . .	16.25


served with french fries or pub chips

### BURGERS

<b>GRUYÈRE &amp; SHROOM BURGER*</b> gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli . . . . .	16.25
<b>BLACK RUM BACON JACK BURGER*</b> monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce . . . . .	15.75
<b>THE HOUSE BURGER*</b> choice of cheese and housemade burger sauce . . . . .	14.75
<b>VEGGIE BURGER</b>  Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli . . . . .	14.50

served with french fries or pub chips

## MAINS

<b>CENTER-CUT TOP SIRLOIN, 10 OZ.*GF</b> . . . . .	33.00
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
<b>CHARBROILED RIBEYE, 12 OZ.*GF</b> . . . . .	38.00
with garlic mashed potatoes and grilled vegetables	
<b>MEDITERRANEAN SHRIMP PASTA</b> . . . . .	31.00
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
<b>SALMON WITH KALE &amp; MUSHROOMS*</b>  <b>GF</b> . . . . .	23.00
with sautéed kale and crimini mushrooms	
<b>TUSCAN FLORENTINE CHICKEN</b> . . . . .	21.00
pesto-marinated chicken breast on top of grilled vegetable orzo	

 INDICATES LIGHTER FARE **GF** INDICATES GLUTEN FREE ITEM

\* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Served in Copper Mugs

# SIGNATURE MULES

Always Great Taste



### CROWNED JEWEL 14.00

Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice

### MEXICAN MULE 14.00

Avión Silver, ginger beer and fresh lime juice

### KENTUCKY MULE 14.00

Bulleit, ginger beer and fresh lime juice

### MOSCOW MULE 14.50

Ketel One, ginger beer and fresh lime juice

## COCKTAILS

<b>BEE'S KNEES</b> Hendrick's, honey and fresh lime juice served up	13.50
<b>COSMOPOLITAN</b> Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice	14.00
<b>MARGARITA</b> Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice	14.50
<b>PIMM'S CUP</b> Pimm's No. 1, ginger ale, cucumber and fresh mint	13.50
<b>BOURBON OLD FASHIONED</b> Knob Creek, housemade simple syrup and orange bitters	14.00
<b>MINT JULEP</b> Woodford Reserve, housemade simple syrup and mint leaves	14.00
<b>CUBAN MOJITO</b> Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda	13.50

## BEER

### DRAFT

<b>BUD LIGHT</b>	6.00
<b>BLUE MOON</b>	7.00
<b>ROTATING SEASONAL</b>	7.00
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### BOTTLED

<b>BUD LIGHT</b>	6.50
<b>BUDWEISER</b>	6.50
<b>COORS LIGHT</b>	6.50
<b>MILLER LITE</b>	6.50
<b>CORONA EXTRA</b>	7.50
<b>HEINEKEN</b>	7.50
<b>STELLA ARTOIS</b>	7.50
<b>MICHELOB ULTRA</b>	7.50
<b>SAMUEL ADAMS BOSTON LAGER</b>	7.50
<b>SAMUEL ADAMS SEASONAL</b>	7.50
<b>BLUE MOON</b>	7.50
<b>LEINENKUGEL SEASONAL</b>	7.50
<b>GOOSE ISLAND IPA</b>	7.50
<b>O'DOULS</b>	6.50
<b>ROTATING ALASKAN SEASONAL</b>	7.50

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

## WINES

### WHITE

<b>CHARDONNAY - HOGUE. WA</b>	8.00/32.00
<b>PINOT GRIGIO - DANZANTE. Italy</b>	10.00/40.00
<b>CHARDONNAY - KJ VINTNERS RESERVE. CA</b>	14.00/56.00
<b>CHARDONNAY - SONOMA CUTRER RR RANCHES. CA</b>	15.00/60.00
<b>WHITE BLEND - CONUNDRUM. CA</b>	12.00/48.00
<b>PROSECCO - VILLA SANDI IL FRESCO. Italy</b>	11.00/44.00
<b>BRUT SPARKLING - CHANDON. CA</b>	15.00/60.00
<b>WHITE ZINFANDEL - BERINGER. CA</b>	7.00/28.00

### RED

<b>MERLOT - HOGUE. WA</b>	8.00/32.00
<b>CABERNET SAUVIGNON - HOGUE. WA</b>	8.00/32.00
<b>CABERNET SAUVIGNON - LOUIS M MARTINI. CA</b>	48.00
<b>CABERNET SAUVIGNON - PENFOLDS MAX. Australia</b>	14.00/56.00
<b>PINOT NOIR - MEIOMI. CA</b>	13.00/52.00
<b>PINOT NOIR - BELLE GLOS LAS ALTUAS. CA</b>	82.00
<b>MERLOT - DECOY. CA</b>	68.00
<b>RED BLEND - 19 CRIMES. Australia</b>	10.00/40.00

FOR PARTIES OF 6 OR MORE OR MORE, A 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

## ROOM SERVICE

Press Room Service button on your phone to order  
All Room Service orders have a \$3.00 delivery charge + 18% gratuity automatically added