

Specialty Spirits & More

Gins	single	double
Door County Gin - Door County, WI	5	7
Great Northern Herbalist - Plover	6	8
Tanqueray - London	5	7
Tanqueray 10 - London	7	10
Beafeaters - London	5	7
Bombay Sapphire - London	6	8
Boodles - London	8	12
Dingle - Ireland	8	12
Monkey 47 - Germany	9	13
Hendrick's - Scotland	8	12
Junipero - California	7	10
St. George Dry Rye - California	9	13

Fine Whiskey, Bourbon & Scotch

Door County Whiskey - Wisconsin	8	12
Tin Cup Whiskey - Colorado	7	10
Templeton Rye - Iowa	8	12
Booker's - Kentucky Bourbon	8	12
Basil Hayden's - Kentucky Bourbon	7	10
Knob Creek - Kentucky Bourbon	7	10
Chivas 12 yr - Scotland	8	12
Glenlivet 12 yr - Scotland	7	10
Johnny Walker Blue - Scotland	20	35

Craft Tonics

Fever Tree Indian Tonic 200mL	5
Fever Tree Naturally Light 200mL	5

Shipwrecked Craft Ales, Egg Harbor

	Draft Pint \$5	Half Pint \$3
Lighthouse Light	DC Cherry Wheat	
Bayside Blonde	IPA	
Captain's Copper	Seasonal	
Peninsula Porter		

Domestic Bottles \$4

Miller Light, Bud Light, Coors Light, O'Douls NA
Redd's Apple Ale

Specialty Bottles \$5

Stella Artois, Blue Moon, Corona

Martinis & Cocktails

The Classic Martini \$9

DC Gin martini with a lemon twist

Steakhouse Martini \$10

DC Luminous Vodka in a timeless dirty martini,
garnished with bleu cheese olives

Fish Creek Sunset Martini \$9

DC Cherry Vodka with orange and pineapple

Sturgeon Bay Martini \$9

"As cosmopolitan as things get around here"
DC Vodka, Cranberrnet wine, and hints of lime

Metropolitan Martini \$9

DC Brandy mixed with sweet vermouth and a few
dashes of bitters

Fat Louie's Martini \$10

DC Luminous Vodka with strawberry, lime and
hints of fresh pepper

Wisconsin Brandy Slush \$7

DC Brandy, fresh brewed tea and orange

Bee's Knees Tea \$10

DC Whisky iced tea with honey and lemon

Fine Wines

Whites

	glass	bottle
Chardonnay, Door Peninsula	7	24
Chardonnay, Hess - Monterey	9	34
Chardonnay, Louis Max - France	-	40
Cheverny Blanc, Salvard - France	12	40
Pinot Grigio, Door Peninsula	7	24
Pinot Grigio, Riff - Italy	-	30
Sauvignon Blanc, Seeker - New Zealand	-	30
Riesling, Door Peninsula	7	24
Moscato, Piquitos Vanlentino - Spain	8	30
Lighthouse White, Door Peninsula	7	24

Reds

Sinister Red Blend, Door Peninsula	8	26
Pinot Noir, Door Peninsula	9	32
Pinot Noir, Folk Machine - California	13	48
Pinot Noir, Hahn - California	-	40
Pinot Nior, Leyda-Chile	-	44
Pinot Noir, Davis Bynum - Sonoma	-	50
Pinot Noir, Foley - California	-	58
Merlot, Door Peninsula	8	26
Merlot, Raymond Estates - California	10	38
Merlot, Chalone - Monterey		32
Cabernet, Door Peninsula	8	26
Cabernet, Rodney Strong - Sonoma	10	38
Cabernet, Dry Creek - Sonoma	-	42
Cabernet, Alexander Valley - Calif	-	48
Cabernet, Sequoia Grove - California	-	48
Syrah, Door Peninsula	7	24
Shiraz, Shoofly- Australia	9	34
Shiraz, "Stump Jump" - Australia	-	38
Malbec, Filus - Argentina	9	34
Primitivo, Mataine - Italy	-	38
Zinfandel, Hullabaloo - Lodi	9	34
Zinfandel, Castoro - Paso Robles	-	46

Blush & Fruit Blends

White Zinfandel, Door Peninsula	7	24
Sunset Splash, Door Peninsula	6	20
Peninsula White, Door Peninsula	7	24
Peninsula Red Blend, Door Peninsula	7	24
Blackberry Merlot, Door Peninsula	7	24

Bubbles

Sparkling Brut, Salmon Creek - California	8 split
Prosecco Brut, Canella - Italy	30
Cava Brut, Cristalino - Spain	32
Champagne, Chartogne-Talliet - France	60

Lunch Menu

Juniper's Gin Joint

4170 Main Street
Fish Creek, Wisconsin 54212
920-868-2667



Welcome to Your
New Favorite
Restaurant!

Starters

Gin & Juice Ceveche'	\$14.99
scallops, shrimp & calamari rings with citrus juices, Door County Distillery Gin, tomatoes, red onion & avocado served with tortilla chips	
Speakeasy Spinach & Artichoke Dip	\$10.99
with toasted crostini	
Bleu Cheese Chips	\$9.99
house made potato chips topped with bleu cheese dressing, crumbled maple bacon, crumbled bleu cheese & green onion	
Fried Veggies	\$9.99
beer battered zucchini & portobello mushroom fries with lemon aioli	
Wisconsin Cheese Curds	\$8.99
Kauffolds curds, golden fried and served with buttermilk ranch	
Cheese & Charcuterie Board	\$19.99
Renard's Cherry Cheddar, Morel & Leek Jack & Aged White Cheddar; Klement's Summer Sausage, Prosciutto & Angel Salumi Venison Salami; house juniper pickles, mustards & crusty bread	
Artisan Sausage Board	\$17.99
Canadian Venison with Merlot & Blueberries, Chicken with Apples & Cranberries, House Smoked Klement's Polish Sausage & Grilled Door County Cherry Brat with mustards, beer braised onions, house juniper pickles & crusty bread	
BBQ Fries.	\$10.99
crisp French fries topped with smoked pulled pork, cherry bbq sauce, crumbled maple bacon, green onions & sharp cheddar cheese	
Roasted Red Pepper Soup . . cup \$4.99 . . . bowl	\$6.99
not too spicy, just like tomato soup with a kick	
Soup of the Moment cup \$4.99 . . . bowl	\$6.99
made fresh daily & changing often	
Garden Salad	\$5.99
mixed greens, tomato, carrots, cucumber, butter croutons Choice of dressing: Smoky French, Buttermilk Ranch, Maple Balsamic Vinaigrette, Cherry Vinaigrette, Blue Cheese	

House Specialties

Cherry BBQ Ribs half \$19.99 . . . full	\$27.99
slow roasted in Door County Cherry BBQ with fries & apple slaw	
Loaded Mac & Cheese.	\$16.99
4 cheese mac topped with crumbled bacon, green onion & diced tomato	
Lump Crab Cakes	\$14.99
with lemon aioli & mixed green salad	

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

Please notify your server of split checks in advance. A maximum of 3 checks will be given per table. Reservations for groups of ten or more require a credit card guarantee. If your plans change we require notice of cancellation no less than 24 hours in advance or you may be subject to a \$20 per person cancellation fee.

Sandwiches

all sandwiches served with choice of fries, apple slaw, or house made chips	
Braised Prime Rib Sandwich'	\$15.99
with aged cheddar, horseradish cream & beer braised onions on a crusty roll	
Beer Battered Whitefish Club	\$12.99
locally caught whitefish with bacon, avocado, lettuce, tomato & honey mustard	
House Smoked Pulled Pork Sandwich	\$10.99
with cherry bbq & apple slaw	
Grilled Salmon Sandwich'	\$15.99
wild Atlantic salmon with greens, tomato, red onion & honey mustard	
Grilled Veggie & Goat Cheese	\$12.99
toasted sourdough topped with grilled zucchini, eggplant, peppers & onions with herbed goat cheese	
Beer Brat	\$9.99
Klement's brat topped with beer braised onions & Polish Mustard	
Grilled Cherry BBQ Chicken	\$11.99
with lettuce, tomato, red onion & cherry bbq mayo	
Door County Waldorf Wrap	\$11.99
creamy chicken salad with walnuts, dried cherries, apples & celery wrapped in a spinach tortilla	
All American Burger'	\$11.99
1/3 lb Angus beef patty with cheddar cheese, lettuce, tomato, onion & house juniper pickles on a pretzel roll	
Bacon & Bleu Burger'	\$12.99
1/3 lb Angus beef patty with beer braised onions, maple bacon & bleu cheese on a pretzel roll	
Smokehouse Burger'	\$12.99
1/3 lb Angus beef patty with bacon, cheddar, cherry bbq & crispy onion strings on a pretzel roll	
Patty Melt'	\$12.49
1/3 lb Angus beef patty with beer braised onions & mushrooms, Swiss cheese & thousand island on rye	

Entrée Salads

Grilled Chicken Caesar Salad	\$12.99
romaine, tomato, butter croutons & parmesan	
Door County Spinach Salad.	\$14.99
fresh spinach, grilled chicken, dried cherries, blue cheese, maple bacon, sliced green apple, candied walnuts & cherry balsamic dressing	
Summer Fields Salad	\$13.99
mixed greens, candied walnuts, strawberries, blueberries, raspberries, red onion & goat cheese with cherry balsamic dressing	
Steak Salad'	\$15.99
mixed greens, grilled steak, sliced red onion, crumbled blue cheese, crispy fried onions with maple balsamic dressing	
BBQ Chop Salad	\$14.99
Romaine lettuce, smoked chicken, maple bacon, avocado, tomato, onion, cheddar, corn & bbq ranch	

Dinner Menu

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Speakeasy Spinach & Artichoke Dip	\$10.99
with toasted crostini	
Crab Cakes	\$14.99
with lemon aioli	
Bleu Cheese Chips	\$9.99
house made potato chips topped with bleu cheese dressing, crumbled maple bacon, crumbled bleu cheese & green onion	
Fried Veggies	\$9.99
beer battered zucchini & portobello mushroom fries with lemon aioli	
Littleneck Clams	\$13.99
steamed with Door Peninsula white wine & garlic butter, served with toasted bread	
Wisconsin Cheese Curds	\$8.99
Kauffolds curds, golden fried and served with buttermilk ranch	
Cheese & Charcuterie Board	\$19.99
Renard's Cherry Cheddar, Morel & Leek Jack & Aged White Cheddar; Klement's Summer Sausage, Prosciutto & Angel Salumi Venison Salami; house juniper pickles, mustards & crusty bread	
Artisan Sausage Board	\$17.99
Canadian Venison with Merlot & Blueberries, Chicken with Apples & Cranberries, House Smoked Klement's Polish Sausage & Grilled Door County Cherry Brat with mustards, beer braised onions, house juniper pickles & crusty bread	
Grilled Shrimp Cocktail	\$14.99
6 jumbo grilled shrimp, smoky cocktail sauce & lemon aioli	
Roasted Red Pepper Soup . . cup \$4.99 . . . bowl	\$6.99
Not too spicy, just like tomato soup with a kick	
Soup of the Moment cup \$4.99 . . . bowl	\$6.99
Made fresh daily & changing often	
Garden Salad	\$5.99
mixed greens, tomato, carrots, cucumber, butter croutons Choice of dressing: Smoky French, Buttermilk Ranch, Maple Balsamic Vinaigrette, Cherry Vinaigrette, Blue Cheese	
Caesar Salad	\$5.99
romaine, tomato, butter croutons & parmesan	
DC Spinach Salad	\$7.99
dried cherries, blue cheese, maple glazed bacon, sliced green apple, candied walnuts & cherry balsamic dressing	
Summer Fields Salad	\$8.99
mixed greens, candied walnuts, strawberries, blueberries, raspberries, red onion & goat cheese with berry balsamic	

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USDA Choice Steaks

Porterhouse' - 16 oz. \$33.99	32 oz.	\$66.99
Bone-In Ribeye' - 20 oz.		\$42.99
NY Strip' - 12 oz.		\$27.99
Filet' - 6 oz. \$24.99	10 oz.	\$37.99

Complimentary Compound Butters:
red wine · bleu cheese · wild mushroom · garlic herb

Steak Enhancements \$3 each:

beer braised onions · sautéed button mushrooms,
blue cheese melt · crumbled maple bacon
Oscar \$7 (crab, asparagus, béarnaise)

Sharable Sides \$6 each:

Loaded Baked Potato · Gramma Fifi's Mashed Potatoes
Uncle David's Creamed Corn · 4 Cheese Mac & Cheese
Grilled Asparagus · Grilled Seasonal Veggies
Bacon Brown Butter Green Beans · Sautéed Spinach

Entrees

Beef Medallions'	\$28.99
tenderloin medallions with Door Peninsula white wine cream sauce, sautéed button mushrooms & mashed potatoes	
Amish Roasted Chicken	\$23.99
USDA Organic, with jus, herb roasted potatoes & maple glazed carrots	
Grilled Pork Chop'	\$19.99
mashed potatoes, roast apple stuffing, apple cider jus	
Juniper Brined Lamb Chop'	\$32.99
pan seared chop with rosemary & cherry port sauce & herb roasted potatoes	
Drunken Gnocchi	\$16.99
with tomato Door County vodka cream sauce & parmesan	
Portabella Mushroom Stack	\$18.99
grilled marinated portabella, grilled tomato slice, crispy onion strings & blue cheese on a bed of mashed potatoes	
Cherry BBQ Ribs half \$19.99 full	\$27.99
slow roasted in Door County Cherry BBQ with fries & apple slaw	
Cedar Plank Grilled Salmon'	\$23.99
wild Atlantic salmon with bourbon maple glaze, asparagus & wild rice pilaf	
Cedar Roasted Halibut'	\$28.99
Alaskan halibut with cherry tomato, artichoke & lemon served with wild rice pilaf & sautéed spinach	
Lemon Juniper Poached Whitefish'	\$21.99
locally caught whitefish with & herb roasted new potatoes	
White Wine Steamed Mussels	\$21.99
steamed with Door Peninsula white wine and served with a toasted mini baguette	

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