



Juniper's

Gin Joint

APPETIZERS

- Wisconsin Cheese Curds 8.00**
Locally produced, fried golden brown & served with roasted tomato marinara sauce
- Chicken Fritters 9.00**
Chicken tenders with a crispy golden breading served with our tangy home-made honey mustard
- Sesame Seared Ahi 17.00**
Sesame seed crusted Ahi tuna pan seared rare, served with soy sauce, pickled ginger & wasabi aioli
- Baked Brie 12.00**
Creamy brie cheese wrapped in puff pastry & baked golden brown served with jam, crostini & fresh fruit
- Jalapeno Poppers 13.00**
Oven roasted jalapenos hand stuffed with blend of bacon, onions, cheddar & cream cheeses
- Loaded Tater Tots 9.00**
A generous helping of crispy fried tater tots topped with chopped bacon & cheddar cheese sauce
add chicken chili \$2.50
- Bread Basket (3) 2.00**
Dinner rolls served with Fat Louie's oil and balsamic

SALADS

Dressings: Ranch, French, Bleu Cheese, Balsamic Vin, Honey Mustard, Chili-Ranch, Tomato Basil Vinaigrette

- Side Salad 4.00**
Fresh spinach, cucumber, tomato & parmesan with choice of dressing
- House Salad 8.00**
A blend of spinach & romaine, with hard-boiled egg, tomato, cucumber, parmesan, bacon, sunflower seeds & choice of dressing
- Apple Gorgonzola Salad 9.00**
Spinach, fresh apples, tomato, red onion, gorgonzola, candied walnuts & balsamic vinaigrette
- Caesar Salad 8.00**
Crispy romaine tossed with creamy caesar dressing, parmesan & croutons (anchovy upon request)
- add grilled chicken or pulled pork to any salad for \$5**

SOUPS

- Chicken Chili 5.00 cup 7.00 bowl**
Creamy blend of grilled chicken, peppers, onions, tomato, beans & spices
- Soup Du Jour 4.00 cup 6.00 bowl**

substitute gluten free bun on any sandwich for \$2

* 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 when ordering. A maximum of 3 checks will be given per table.

BURGERS & SANDWICHES

*Sandwiches served with choice of fries or coleslaw
Substitute soup (add \$1), or chili (add \$2)*

- All American Burger * 9.00**
Our house blend 6oz burger patty topped with cheddar, crisp lettuce, tomato & red onion
- Dynamite Burger * 12.00**
Our house burger topped with bacon, tater tots, cheese sauce & a drizzle of sriracha aioli
- Spicy Hawaiian Burger * 14.00**
House blend burger patty with spicy jalapenos, a pineapple ring, grilled ham & pineapple chili sauce
- He-Man Burger * 14.00**
A burger topped with slow roasted pulled pork, sautéed mushrooms & onions, cheddar cheese, finished with smoky bbq sauce & garlic aioli
- Veggie Burger 11.00**
Beyond Burger vegan patty on ciabatta bread topped with crisp lettuce, tomato & sriracha aioli
- Steakhouse Sandwich * 19.00**
8oz ribeye on ciabatta bread finished with sautéed mushrooms & onions
- Grilled Chicken Ciabatta 10.00**
Grilled chicken breast on ciabatta bread with crisp lettuce, tomatoes & garlic aioli
- Fried Whitefish Sandwich 11.00**
Lightly breaded whitefish fried golden brown topped with swiss cheese & creamy coleslaw
- Portobello Grilled Cheese 11.00**
Melted provolone & cheddar cheeses, sautéed onions, sliced Portobello mushrooms & tomatoes on toasted multi-grain bread
- Turkey Avocado Sandwich 12.00**
Sliced turkey breast, bacon, avocado, sprouts, tomato & provolone cheese with garlic aioli on toasted multi-grain bread
- Turkey Club Wrap 10.00**
Sliced turkey breast, bacon, cheddar, tomato, lettuce & garlic aioli wrapped in a flour tortilla

ENTREES

- Grilled Ribeye * 23.00**
8oz choice ribeye with seasonal vegetables & redskin mashed potatoes
- Old Fashioned Meatloaf 16.00**
Grandma's secret recipe served with seasonal vegetables & mashed redskins
- Fried Perch Plate 22.00**
A half-pound of perch filets fried golden brown served with steak fries, creamy coleslaw & tartar
- Chicken Pot Pie 14.00**
A house favorite with peas, carrots & all the good stuff topped with a flaky pie crust
- Linguine Primavera 15.00**
Linguine pasta tossed with seasonal vegetables, in your choice of creamy pesto or roasted tomato marinara sauce *add grilled chicken \$5*
- Chicken Broccoli Alfredo 18.00**
Linguine pasta with roasted garlic alfredo, grilled chicken, broccoli, tomatoes & parmesan

COCKTAILS

The Classic Martini \$7

DC Gin martini with a lemon twist

Java White Russian \$8

DC Java Infusion, Kahlua & cream

Sturgeon Bay Martini \$9

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

Luminous Martini \$10

DC Luminous Vodka chilled with olives. This outstanding vodka compares to any top-shelf...

Wisconsin Jasmine \$8

DC Barrel Finished Gin, Campari & sweet and sour

Singapore Sling \$9

DC Gin with sweet and sour, citrus, grenadine

Door County Apple Fizz \$7

DC Apple Brandy with apple juice and soda

Cherry Sidecar \$9

DC Cherry Brandy, triple sec, citrus

Fish Creek Breeze \$9

DC Vodka muddled with mint & lime, strawberry & lemonade

SPIRIT

Gins

	single	double
Door County Gin - Door County, WI	4	7
DC Barrel Finished Gin - DC, WI	5	7
Tanqueray - London	5	7
Tanqueray 10 - London	7	10
Beafeaters - London	5	7
Bombay Sapphire - London	6	8
Aviation - Portland	6	8
Boodles - London	8	12
Monkey 47 - Germany	12	20
Hendrick's - Scotland	8	12
St. George Dry Rye - California	9	14

Fine Whiskeys, Bourbons & Scotches

Door County Single Malt Whisky - WI	8	12
Door County Bourbon - WI	8	12
Door County Rye - WI	8	12
Bulleit Bourbon	7	10
Tin Cup Whiskey - Colorado	7	10
Templeton Rye - Iowa	8	12
Knob Creek - Kentucky Bourbon	7	10
Booker's - Kentucky Bourbon	10	17
Chivas 12 yr - Scotland	8	12
Basil Hayden - Kentucky	8	12
Glenlivet 12 yr - Scotland	8	12

WINE

Whites

	glass	bottle
Chardonnay, Door Peninsula	7	24
Chardonnay, Kunde - Sonoma County	11	42
Sauvignon Blanc, HURU -	9	32
Cheverny Blanc, Salvard - France	12	45
Pinot Grigio, Door Peninsula	7	24
Fume Blanc, Dry Creek - Sonoma	9	35
Riesling, Door Peninsula	7	24
Moscat canelli, Door Peninsula	7	24
Lighthouse White, Door Peninsula	7	24

Reds

Sinister Red Blend, Door Peninsula	8	30
Pinot Noir, Hahn - California	12	44
Pinot Noir, Foley - California	-	58
Merlot, Door Peninsula	8	30
Merlot, Chalone - Monterey	8	30
Cabernet, Door Peninsula	8	30
Cabernet, Rodney Strong - Sonoma	12	44
Cabernet, Alexander Valley - Calif	-	48
Cabernet, Sequoia Grove -		68
Shiraz, 'Stump Jump' - Australia	10	38
Malbec, Colores Del Sol - Argentina	9	34
Primitivo, Mataine - Italy	-	38

Blush & Fruit Blends

White Zinfandel, Door Peninsula	7	24
Sunset Splash, Door Peninsula	6	20
Blackberry Merlot, Door Peninsula	7	24
Cranberrnet, Door Peninsula	7	24
Rosé, Castle Rock Mendocina, CA	10	38

Bubbles

Prosecco, La Marca - Italy	9 split	
Champagne Brut, Korbel - CA		37
Champagne, Chartogne - Talliet - France		60

WELL

We use Door County Distillery Vodka Bourbon and Gin in all of our well drinks. If you enjoy our local spirits, and would like to try our other varieties, visit the Barrel Room next door, or go to the Door County Distillery located inside the Door Peninsula Winery in Carlsville, WI along HWY 42.

BREW

Shipwrecked Craft Ales, Egg Harbor

Door County Cherry Wheat, Bayside Blonde, IPA, Captain's Copper & Porter

Shipwrecked Draft Pint \$5

Shipwrecked Half Pint \$3

Draft Beer \$6

New Glarus Spotted Cow, Point Amber

Domestic Bottles 4

Miller Lite, Bud Light, Coors Light, O'Douls NA

Specialty Bottles 5

Stella Artois, Blue Moon, Corona, Red Stripe, Angry Orchard Hard Cider