

Parties of 6 or more will be subject to a 20% gratuity on their bill

STARTERS

FRENCH BAGUETTE BREAD SERVICE — Half 6 | Full 10
GLUTEN & DAIRY FREE — Mini Loaf 8

Olive Oil, Balsamic, & House Butter

PEPPER BACON WRAPPED DATES — 26

Spiced goat cheese, pomegranate molasses & pistachio dust

SIDE OF ROASTED VEGETABLES — 8

Sautéed Zucchini, Yellow Squash, Shallot, & Seasonal Picking

CHARCUTERIE & CHEESE — 40

Assortment of imported cheeses, cured meats, house-made crackers, French baguette, fruits & spreads

BLACK HILLS MUSHROOM HUMMUS — 24

House garlic naan, pickled watermelon radish, & local mushroom varieties

SALADS & SOUP

Add Chicken 16 | Add Shrimp 18 | Add 6oz Petite Filet 38 (To Any Salad) Split Charge For Salad 1.50

JUNIPER SALAD — 12

Romaine wedge, topped with crispy bacon, heirloom cherry tomatoes, Maytag blue cheese crumbles, garlic butter croutons & house blue cheese dressing

CAESAR SALAD Add Anchovies 3 — 15

Chopped romaine tossed in traditional Caesar dressing with grated parmesan and garlic butter croutons

AUTUMN APPLE — 16

Chopped romaine, dried cranberries, crispy bacon, crumbled feta, toasted pecans, sweet poppyseed vinaigrette, garnished w/ honey crisp apple and pear slices

GRILLED ENDIVE SALAD — 18

Roasted butternut squash, shaved almonds, toasted garbanzo beans, creamed feta, finished with raspberry foam vinaigrette

ROASTED BEET SALAD — 18

Romaine wedge, roasted red & gold beets over a blue cheese cream spread w/ crushed pistachio, parmesan, heirloom cherry tomatoes, & a pear vinaigrette finish

FRENCH ONION SOUP — 12

SOUP DU JOUR — 10

A rotating, fresh & locally-sourced bowl of soup

All of our romaine and spring mix is proudly sourced from Prairie Lane Farm in Newell, SD! No seed oils are used in our kitchen!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

Juniper at VERTEX

523 6TH STREET, RAPID CITY, SD, 57701

www.ALEXJOHNSON.com

Parties of 6 or more will be subject to a 20% gratuity on their bill

ENTREES Split Charge for Entrees (includes two sides) 10

LOCAL MUSHROOM RAGU 38

Black Hills Mushrooms lions mane & oyster mushrooms with portabella mushrooms, sweet mini peppers, zucchini, yellow squash, over creamy grits, garnished with Manchego and local micro greens

PETITE FILET 62

Yukon gold mash potatoes, thyme-roasted carrots, blackberry gastrique, & garlic parsley compound butter

ROASTED PORK BELLY 48

Spanish butter beans and rainbow chard
Ohitashi finished with house apple butter

Add Roasted Vegetables - Broccolini 4 | Sugar Snap Peas 4 |
Thyme Roasted Carrots 4

HALIBUT CHEEK ALMONDINE 52

Pearl couscous cake, coconut milk broth, sugar snap peas, sweet bell peppers, finished with citrus balsamic glaze

BOUDIN STUFFED CHICKEN 48

Creamy grilled corn orzo and collard greens

WAGYU BEEF CHEEK MANICOTTI 45

Roasted red pepper tomato sauce with a ricotta Brule

Ask your server about our Locally Curated Feature of the Week!

Juniper is proud to serve seafood from Dakota Seafood, and Wild Game/Chicken from Prairie Harvest!

DESSERTS

FLOURLESS CHOCOLATE TORTE 10

Choice of a berry compote or salted caramel finished w/ vanilla whip cream

TRY ME DESSERT Small 15 | Large 30

Berry compote chocolate torte, house sorbet & vanilla cheesecake bites w/ salted caramel drizzle

CRÈME BRÛLÉE 10

NEW YORK CHEESECAKE 12

Chocolate, caramel & toasted pecans

SEASONAL DESSERT FEATURE

Ask your server about our Seasonal Feature

HOUSE ICE CREAM OR SORBET 8

Ask your server about today's flavors

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

DINNER MENU