

# the Table



at JUNIPINE

## SOUP, SALADS ~~AND~~ SHARABLES

### POZOLE 9 (BOWL) / 5 (CUP)

pork, hominy, shredded cabbage, radish,  
sliced avocado and fresh lime wedges

### CRAZY GOOD CHICKEN DRUMETTES (12) 12

house buffalo sauce with blue cheese  
or ranch dipping sauce

### THE ORIGINAL CHOPPED SALAD 11

arugula, corn, tomatoes, currants, asiago cheese  
and pesto buttermilk dressing

Add chicken 5 Add salmon 7

Add portobello 5 Add mahi-mahi 7

### HOUSE SALAD 11

field greens, cotija cheese, tomatoes, red onions  
and olives with choice of dressing

Add chicken 5 Add salmon 7

Add portobello 5 Add mahi-mahi 7

### CAESAR SALAD 11

romaine lettuce, grated parmesan,  
croutons and Caesar dressing

Add chicken 5 Add salmon 7

Add portobello 5 Add mahi-mahi 7

### HEART & SOUL 11

cup of pozole and half-portion of any salad

## HANDCRAFTED PIZZAS

### ~ BUILD YOUR OWN PIZZA ~

#### CHEESE PIZZA 17

#### ADDITIONAL TOPPINGS 2

pepperoni, sausage, bacon, chicken, ground beef,  
olives, mushrooms, onions, green peppers, tomato,  
red onion, pineapple and jalapeno

### MARGHERITA 19

farm-fresh vine ripened tomatoes, mozzarella and basil

(All pizzas are 14")

### BBQ CHICKEN 19

chicken, bbq sauce, mozzarella, pineapple,  
red onion and jalapeno

### PESTO 19

pesto, arugula, roasted tomatoes, mozzarella  
and caramelized onion with a balsamic drizzle

## ENTREES

### OUR REALLY GOOD BURGER\* 14

aged cheddar, applewood smoked bacon,  
arugula, homemade onion ring and demi-glace

### GRILLED PORTOBELLO SANDWICH 12

roasted red pepper, mozzarella, pesto, arugula  
and tomato on an herb focaccia roll

### ALMOND CRUSTED RAINBOW TROUT\* 24

quinoa and seasonal fresh vegetables

### GRILLED RIBEYE\* 29

rosemary au jus, garlic roasted mashed potatoes  
and seasonal fresh vegetables

### FISH TACOS\* 15

Mahi-Mahi or Salmon  
jicama pineapple slaw and pico de gallo  
on corn tortillas

### FISH & CHIPS 14

house beer battered cod, french fries and jicama  
pineapple slaw

### GRILLED SALMON\* 25

quinoa and seasonal fresh vegetables

### PAN SEARED BREAST OF CHICKEN 24

mushroom cream sauce, garlic roasted  
mashed potatoes and seasonal fresh vegetables

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF SIX OR MORE - NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE

\*FDA: UNDERCOOKED MEATS, POULTRY, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS





SIGNATURE COCKTAILS

MARGARITA IN THE PINES 10

Altos tequila, mandarine napoleon and key lime juice

SEDONA SPICED CIDER 10

Knob Creek rye and hot cider

THE RED ROCK MULE 10

Tito's vodka, lime juice and Fever Tree ginger beer

THE BEST BLOODY MARY 10

Tito's vodka,housemade bloody mary mix and candied bacon

THE TABLE'S GIN AND TONIC 10

Canyon Diablo gin and Fever Tree tonic

MIMOSA 8

Rotari Talento brut and fresh-squeezed orange juice

KOMBUCHA MIMOSA 10

Wild Tonic kombucha and Rotari Talento brut

DRAFT BREWS (Choose any pint for 7 Growler 5 Growler Fill 10) Growlers and fills are 32 ounces

(Our beers are seasonal. Ask your server about our current selections)

VINOS

MIONETTO PROSECCO DOC, ITALY

Bottle 30

COLUMBIA CREST CHARDONNAY, COLUMBIA VALLEY

Glass 7 Bottle 28

FERRARI-CARANO CHARDONNAY, RUSSIAN RIVER

Bottle 36

Reds

COLUMBIA CREST CABERNET, COLUMBIA VALLEY

Glass 7 Bottle 28

MONSANTO "MONROSSO" CHIANTI, ITALY

Glass 8 Bottle 32

MURPHY-GOODE MERLOT, CALIFORNIA

Bottle 34

CANOE RIDGE SAUVINGNON BLANC, WASHINGTON

Glass 8 Bottle 32

MEZZACORONA PINOT GRIGIO, ITALY

Glass 7 Bottle 28

ANEW ROSE, WASHINGTON

Bottle 21

Whites

HOB NOB PINOT NOIR, FRANCE

Glass 8 Bottle 32

DISENO MALBEC, ARGENTINA

Bottle 30

FLORA SPRINGS CABERNET SAUVIGNON , NAPA

Bottle 40

OTHER BEVERAGES

SOFT DRINKS	3	HOT CHOCOLATE	3
WILD TONIC KOMBUCHA	5	HOT CIDER	4
COFFEE	2.5	JUICE	4
HOT TEA	3	MILK	3