

juniper

weekly special menu

"Prime Plus Wagyu Cattle"
(Bixby, Okla.)

September 26th – September 30th

first plates

red neck charcuterie board 25

burn co. smoked brisket, steak tartar, pickled shallots, garlic dijon foam, housemade pickles, caper cayenne deviled egg, grilled bread

somm's selection:

Domaine de la Chanteleuserie, Rosé of Cabernet Franc
(Loire, France)

butter beef sliders 16

three 3 oz. sliders, brioche, housemade pickles, caper aioli, roma tomato, romaine

somm's selection:

Dead Armadillo Amber (Tulsa, OK)

beef carpaccio 21

beef tenderloin, shaved parmesan, arugula, garlic oil, pickled red onion

somm's selection:

Faire La Fête, Brut Sparkling (Limoux, France)

features

bone-in ribeye 65

18 oz. bone-in ribeye, foie truffle butter, pickled shallot, acorn squash mac and cheese

somm's selection:

Bottle of Tamboerskloof, Syrah (Stellenbosch, South Africa)

skirt steak salad 22

arugula, spinach, roasted red bell pepper, sherry rosemary vinaigrette, pepitas, feta cheese, cucumber ribbon

somm's selection:

Te Mata, Gamay (Hawke's Bay, New Zealand)