



DIPS - \$10 EACH 3 FOR \$25

(SERVED WITH HOUSEMADE PITA)

MUHUMMARA [RED PEPPER, WALNUT + PECAN DUKKAH]

BABA GHANOUT [SMOKED EGGPLANT+ ROSEMARY]

TZATZIKI [GARLIC, CUCUMBER + GREEK YOGURT]

HUMMUS [SWEET POTATO, POM MOLASSES + FRIED SHALLOTS]

MEZZE

MISO LENTIL STEW \$15

SHIITAKE, BLACK LENTILS + POMEGRANATE MOLASSES

FATTOUSH SALAD \$14

MIXED GREENS, PICKLED RADISHES, TOMATO, CUKES, SHEEP'S FETA, PITA CROUTONS + SUMAC VIN

CHICKEN SHISH TAOUK \$17

GRILLED MARINATED SKEWERS, BRAISED GREENS + HARISSA YOGURT

ROASTED CARROTS + B SPROUTS \$14

GARLIC-THYME LABNEH, ZA'ATAR PEPITAS + EVOO

QUINOA FALAFEL \$16

FINE BULGUR SALAD, GREENS, PICKLED ONIONS + TAHINI

EGGPLANT CAKE \$16

MATBUCHA, CASHEW MOZZARELLA + BASIL

CHOPPED SALAD \$18

ROMAINE, GRILLED CILANTRO SHRIMP, MARINATED VEGGIES, SPICED CHICKPEAS + SESAME DRESSING

FRIED CAULIFLOWER \$15

SHISHITO PEPPERS, TOMATO CURRY, GREENS, BALSAMIC + PECAN DUKKAH

ADD ONS

TWO QUINOA FALAFELS \$6.00

TWO CHICKEN SKEWERS \$10.00

FOUR CILANTRO SHRIMP \$10.00

ENTRÉES

GHALIEH MAHI \$32

CLAMS, MUSSELS, SHRIMP, OCTOPUS, SPICY GREEN SCHUG BROTH + SAFFRON RICE

LAMB BOLOGNESE \$28

HANDMADE SAFFRON PASTA, ROASTED TOMATO SAUCE + MINT LABNEH

CHICKEN TAGINE \$27

BRAISED CHICKEN THIGHS, GOLDEN RAISINS, TOASTED ALMONDS + ISRAELI COUSCOUS

BRAISED BEEF SHORTRIB \$30

PORCINI BROTH, PECORINO GRITS + GINGER CARROT SLAW

SCHNITZEL \$28

BREADED CHICKEN, HARISSA BÉARNAISE, BATATA HARRA, CANDIED PISTACHIOS, PECORINO + FRIED CAPERS

BUTTERNUT SQUASH FARRO RISOTTO \$26

CASHEWS, SPINACH, POMEGRANATE MOLASSES+ CASHEW MOZZARELLA

GRILLED STEAK \$40

14 OZ STRIP, CHARRED BROCCOLINI, SWEET POTATO HUMMUS, BACON RELISH + SHALLOTS

STEAMED MUSSELS \$28

PICKLED PEPPERS, BACON, FETA, ANISETTE BROTH + GRILLED CROSTINI

DESSERT

WARM DATE CAKE \$12

CANDIED PECANS, STICKY TOFFEE SAUCE, CINNAMON WHIPPED CREAM

PORT \$10 EACH [3 OZ POUR]

KOPKE 10 YEAR TAWNY, JUSTIN 'OBTUSE' RUBY, CROFT PINK, DALVA WHITE

JUNIPERWELLESLEY.COM • (781) 446-6950 • 13 CENTRAL STREET, WELLESLEY, MA 02482

*These items may be served raw, undercooked, or cooked to your specification. The Commonwealth of Massachusetts suggests that the consumption of undercooked or raw meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy.

Cocktails = 15

ICARUS LANE

BLANCO TEQUILA, APEROL, HOUSE-MADE
GRAPEFRUIT HABANERO CORDIAL

FLANNEL TUESDAY

APPLEWOOD SHERRY WHISKEY, VERMOUTH, CYNAR,
BENEDICTINE, APPLE BITTERS, ABSINTHE SPRITZ

BLACK & MILD

SMOKED TEQUILA, BLACK CARDAMOM GIN, AGAVE,
GRAPEFRUIT, LIME, CLOVE TINCTURE

DON'T JUDGE MY JAMMIES

APPLE BRANDY, ALLSPICE, POMEGRANATE
GRENADINE, LEMON, ANCHO CHILI

RED BOTTOM

HIBISCUS VODKA, LOCAL HIBISCUS-RASPBERRY
KOMBUCHA, AMARO, LILLET, PINK PEPPERCORN

NAUGHTY GOURD

PUMPKIN INFUSED BOURBON, COFFEE LIQUEUR,
CREAM SHERRY, SPICED BROWN SUGAR

50\$ CASH PRIZE

RUTTU GIN, PEAR, ROSEMARY, LIME SIMPLE

Wines by the Glass

Whites

PROSECCO (SPLIT) [CANDONI | ITALY] - 11
SAUV BLANC [LE WINES | FRANCE] - 11
YELLOW MUSCAT [GONC | SLOVENIA] - 12
MOSCHOFILERO [SPIROPOULOS | GREECE] - 14
CHARDONNAY [AVIARY | CALIFORNIA] - 17
CHENIN BLANC [PERRAULT-JADAUD | FRANCE] - 16

Reds

LAMBRUSCO ROSSO [LINI 910 | ITALY] - 15
PINOT NOIR [FLEUR | CALIFORNIA] - 14
'PETITE ETOILE' MALBEC [MAS DE ETOILES | FRANCE] - 14
SYRAH [PAAL | SPAIN] - 14
CAB SAUV [ONE STONE | CALIFORNIA] - 15
'NAUMAKOS' RED BLEND [CARMINUCCI | ITALY] - 14
TANNAT [VICTOR HUGO | CALIFORNIA] - 15

Rosés

MINERVOIS BLEND [CHAT. EULALIE | FRANCE] - 11
SANGIOVESE [CARMINUCCI | ITALY] - 10
PROVENCE BLEND [DM DE BLAIS | FRANCE] - 13
TXAKOLINA [ULACIA | SPAIN] - 9

Oranges

'TEARS OF VULCAN' [DAY | OREGON] - 15

Bottled & Canned Brews

BELGIAN WHITE

'PLUM ISLAND BELGIAN'
[NEWBURYPOR | MA] (5.4%) = 5

CIDER

'1911 ORIGINAL'
[BEAK & SKIFF | NJ] (5.5%) = 10

PILSNER

'BEIRUT BEER'
[KASSALTY BEIRUT | LEBANON] (4.6%) = 7

IPA

'TO BE NAMED LATER'
[INDIEFERM | MA] (6.5%) = 8

PALESTINIAN DARK LAGER

[TAYBEH | WEST BANK] (6.0%) = 7

Wines by the Bottle

Whites

CHAMPAGNE (1/2 BTL) [PHILIPPE FONTAINE | FRANCE] - 40
CHAMPAGNE [POL ROGER | FRANCE] - 75
CHENIN BLANC [VIGNEAU-CHEVREAU | FRANCE] - 60
CHARDONNAY [WITHERS | CALIFORNIA] - 80
ALVARINHO [SOALHEIRO | PORTUGAL] - 50

Reds

BRUNELLO DI MONTALCINO [LA RASINA | ITALY] - 75
'BLACK CHICKEN' ZINFANDEL [BIALE | CALIFORNIA] - 80
RASTEAU [CHAMFORT | FRANCE] - 60
PINOT NOIR [PATRICIA GREEN CELLARS | OREGON] - 70
'WIGHT VINEYARD' CAB SAUV [LEWELLING | CALIFORNIA] - 100
GAMAY NOIR [MARTIN WOODS | OREGON] - 75

Rosés

ROSE CHAMPAGNE [LECLERC BRIANT | FRANCE] - 120
'GAINTUS' SUMOLL [MONT RUBI | SPAIN] - 50
TAVEL BLEND [GENESTIERE | FRANCE] - 45
'BABYCHEEKS' BLEND [DAY | OREGON] - 55
NERELLO MASCALESE BRUT [MURGO | ITALY] - 60
'CUVÉE DES ANNIBALS' [ANNIBALS | FRANCE] - 45

Tapped Brews = 8

'JUICE BOMB' IPA
[SLOOP | NJ] (6.5%)

'RASPBERRY PREBLE' SOUR ALE
[FORE RIVER | ME] (4.0%)

'CAFFE AMERICANO' DBL STOUT
[CIGAR CITY | FL] (12%)

'SAISON' BELGIAN ALE
[ALLAGASH | ME] (6.1%)

'ALEXANDR 10' PILSNER
[SCHILLING | NH] (5.0%)

ROLLING IN CLOUDS' IPA
[FINBACK | NJ] (7.1%)

DUE TO LIMITED ALLOWANCE FOR GUESTS
INSIDE THE BUILDING, PLEASE LET YOUR
SERVER KNOW IF YOU NEED THE RESTROOM.



Thanksgiving Menu Specials

PRE-ORDERS ENCOURAGED // LIMITED AVAILABILITY

DIPS ~ \$10

CRANBERRY HUMMUS
SWEET POTATO HUMMUS

SERVED WITH FRESH PITA

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ENTREES ~ \$20

TURKEY DRUMSTICKS

APRICOT GLAZED + FENNEL STUFFING

ROOT VEGETABLE FRIED RICE

SHIITAKE CREAM SAUCE, SCALLIONS + SCRAMBLED EGG

TURKEY CONFIT SPANAKOPITA

BUTTERNUT SQUASH, FETA CHEESE + BRAISED KALE

*** **

SIDES ~ \$12

ROAST BRUSSELS & CARROTS

CREAMY ROSEMARY POLENTA

GREEN BEAN CURRY CASSEROLE

TOASTED CUMIN, FENNEL & THYME STUFFING

BRAISED KALE

MUSHROOM GRAVY

All portions are recommended for

2 people

DESSERTS ~ \$12

FARRO PUDDING

CANDIED PISTACHIOS + GOLDEN RAISINS

WARM DATE CAKE

CANDIED PECANS, STICKY TOFFEE SAUCE,
CINNAMON WHIPPED CREAM

WINES TO-GO

WHITES

GRUNER VELTLINER BLEND

[MORIC | AUSTRIA] \$27

CHARDONNAY

[GUY AMIOT | BOURGOGNE] \$30

Rosés

'LES GALETS' PAYS D'OC BLEND

[GENESTIÈRE | RHONE] \$20

'BABYCHEEKS' MALBEC BLEND

[DAY WINES | OREGON] \$30

REDS

CAB SAUV

[RAMSPECK | NAPA] \$35

GAMAY NOIR

[BEAUSEJOUR | LOIRE] \$25

'ROYAL PUNISHERS' PETIT SIRAH

[BIALE | NAPA] \$45

COCKTAILS TO-GO ~ \$15

NAUGHTY GOURD

PUMPKIN INFUSED BOURBON, COFFEE LIQUEUR,
CREAM SHERRY, SPICED BROWN SUGAR

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