

3113 W. GARY ST.
RICHMOND, VA

THE JASPER

ESTABLISHED
2018

FULL POURS & HONEST PRICES

HOUSE COCKTAILS

- FORGET ME NOT \$13**
Rittenhouse rye, Copper & Kings brandy, sweet vermouth, curaçao, maraschino, bitters, absinthe
- RISKY BUSINESS \$11**
Banhez mezcal, maraschino, bitters
- PIPE DREAMZ \$13**
Copper & Kings brandy, Famous Grouse scotch, oloroso sherry, sweet vermouth, Earl Grey tea
- TÂY DÔ TIPPLE \$12**
Dark rum, Amaro Averna, sweetened condensed milk, cold brew coffee, bitters, cinnamon
- RIGHT AS RAIN \$10**
Blackwell rum, Amaro Ramazzotti, raspberry, lime, ginger, bitters
- CARIBBEAN KWEEN \$12**
Blackstrap tequila, Cappelletti aperitivo, Ancho Reyes chili liqueur, pineapple, lime, tiki bitters
- MONTENEGRO BAY \$13**
Amaro Montenegro, Smith & Cross rum, honey liqueur, allspice, lemon, grapefruit, absinthe, nutmeg
- BEWITCHED \$10**
Liquore Strega, fino sherry, lemon, pineapple, absinthe, bitters, nutmeg
- SNOOP LION'S TALE \$10**
Beefeater gin, allspice, grapefruit, lime, bitters
- MUMBAI #5 \$11**
El Dorado 5-year rum, rainwater madeira, Cardamaro, lemon, garam masala bitters
- YOU'RE THE ONLY TENNESSEE \$11**
George Dickel whisky, Licor 43, lemon, fancy orange soda, cinnamon, bitters
- STREET DOLPHIN \$10**
Beefeater gin, Galliano, mandarin orange, lemon, absinthe
- LOKI SHOOK \$10**
Austin Eastciders pineapple cider, Myers's rum, apricot brandy, lime, bitters
- THE BRANCH DAVIDIAN \$11**
Lunazul reposado tequila, Rujero singani, oloroso sherry, grapefruit liqueur, absinthe, lemon bitters, nutmeg
- LIFE'S A BITCH \$11**
Cocchi Americano, Becherovka, Green Chartreuse, Cardamaro, orange bitters, soda water



\$12

Tight rums, falernum, grenadine, cinnamon, grapefruit, lime, absinthe.

Born of Donn the Beachcomber, resurrected by Jeff "Beachbum" Berry.

CLASSICS AND BEYOND

- TUXEDO NO. 1 \$10**
Beefeater gin, fino sherry, orange bitters
- CORPSE REVIVER NO.1 \$13**
Calvados, Copper & Kings brandy, sweet vermouth
- TRANSATLANTIC GIANT \$12**
Larceny bourbon, Smith & Cross rum, Cynar, sloe gin, crème de cacao, bitters
Colin Shearn, 2010
- CHAMBERY FRAISE \$8**
DOLIN BLANC VERMOUTH, STRAWBERRY, CLUB SODA
Low ABV and delicious!
- HAILSTORM JULEP \$11**
Laird's apple brandy, Smith & Cross rum, port, mint
The calling card of lauded Richmond barkeeps, John Dabney and Jasper Crouch.
- PISCO PUNCH \$11**
Macchu Pisco, charred pineapple, lemon, bitters
- ANKLE BREAKER \$13**
Plantation overproof rum, cherry heering, lemon
- PENICILLIN \$11**
Famous Grouse scotch, Laphroig 10 year scotch, ginger, honey, lemon
Sam Ross, 2005
- PENDENNIS CLUB \$13**
Plymouth gin, apricot, peach, lime, Peychaud's bitters
- WARD 8 \$11**
Redemption rye, sour orange, grenadine
- STRAWBERRY T&T \$10**
Lunazul blanco tequila, strawberry, lime, cinnamon, tonic

ASK ABOUT OUR...
**NITRO BOURBON
AND GINGER
ONLY 8 DOLLARS!**



\$11

QUOIT CLUB PUNCH
Jamaican rum, brandy, rainwater madeira, lemon, sugar.
Official drink of Richmond's most popular 19th century social club. Crafted by the good sir, Jasper Crouch.

Patrons will confer a favor by reporting to the management any incivility from the waiter or any inattention in the service.

DRAFT BEER

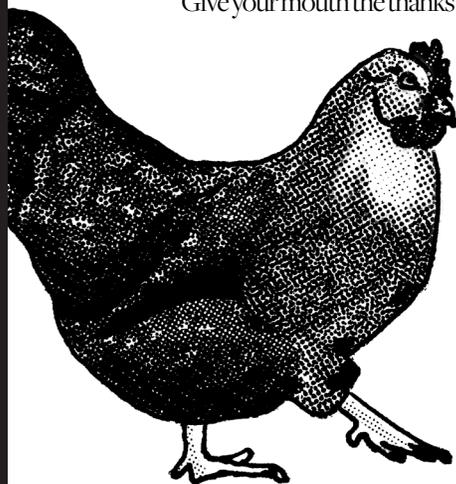
PROPHETS & NOMADS / COLLECTIVE ARTS / ONTARIO, CANADA / 4.5% ABV.....\$6 / 16oz
They probably should have called this awesome gose Profits and No Mads because it's so tart and delicious that they probably sell a billion dollarz of it every day and nobody is mad because it's so good and they feel very good about how they have decided to spend their hard-earned money.

IPA X / ARDENT CRAFT ALES / RICHMOND, VA / 7.1% ABV.....\$7 / 16oz
This hazy IPA is made with Citra and Mosaic hops and by golly when it hits your lips, you're gonna be all like "holy cow, my man, this beer is, like, so dang good I'm gonna write a beeradvocate.com review about it!"

SUNSHINE PILS / TRÖEGS BREWING / HERSHEY, PA / 4.5% ABV.....\$6 / 16oz
This German-style pilsner is so clean and smooth, it's basically the beer equivalent of the Grammy award-winning smash hit by Carlos Santana featuring Rob Thomas of Matchbox 20.

PANCAKE HOUSE / ALEWERKS / WILLIAMSBURG, VA / 8.5% ABV.....\$8 / 10oz
This barrel-aged stout is breakfast in a glass! Brewed with oats, maple syrup, coffee, cocoa, vanilla beans and finished on delicious bacon. This thing is so packed with flavor it's gonna make Guy Fieri have an aneurysm!

DRY-HOPPED CIDER / TIN CITY CIDER CO. / PASA ROBLES, CA / 8.5% ABV.....\$7 / 10oz
These winemakers took a shot at cidermaking and knocked it out of the park. This dry cider is barrel-aged for 3 months, then dry-hopped for additional aromatics. Give your mouth the thanks it deserves with a glass of this delicious juice.



HOUSE BEER!

OLD SPECKLED HEN

MORLAND BREWERY / ENGLAND / 5%

A rich and malty English ale with a fruity nose. Served on nitro!

ONLY
\$5 / 16oz

1/2 PINT WITH A SHOT OF OL JORADO 5YR RUM\$7



CANS

- COORS BANQUET BEER.....\$3
- MILLER LITE.....\$3
- BUDWEISER.....\$3
- MODELO.....\$4
- DOG FISH HEAD SEA QUENCH ALE.....\$5
- ROTHAUS PILS (BOTTLE).....\$6
- AUSTIN EASTCIDERS PINEAPPLE CIDER.....\$5
- CRISPIN BROWNS LANE CIDER.....\$7

WINE

BY THE GLASS

ASK ABOUT
OUR FULL
BOTTLE LIST!

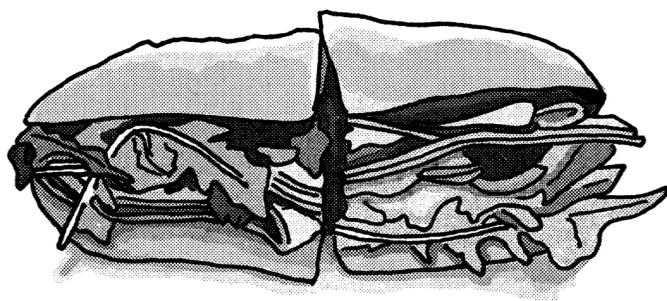
HOUSE BUBBLY | Chenin Blanc & Pineau d'Aunis | Domaine Brazillier | NV Cremant | Loire Valley, France \$7

HOUSE WHITE | Chardonnay & Chenin Blanc | J. Mourat | 2017 Collection Blanc | Loire Valley, France \$5

HOUSE RED | Pinot Noir & Cab Franc | J. Mourat | 2017 Collection Rouge | Loire Valley, France \$5

ROSE OF THE DAY BY THE GLASS \$5

ASSORTED SHERRY, MADEIRA AND PORT AVAILABLE BY REQUEST!



FRENCH ONION DIP \$5
Served with potato chips

HEN LIVER MOUSSE \$7
Jam, mustard seed, house baguette

PRETZEL BREAD \$6
Served warm with nori butter

CAPONATA \$5
Sweet n sour eggplant, house baguette

CASTELVETRANO OLIVES \$4

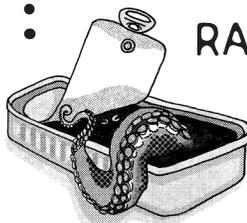
MARCONA ALMONDS \$5

WOODFORD RESERVE'S PAIR AND SHARE! \$15

\$1 FROM EACH SALE OF THIS PAIRED COCKTAIL AND SMALL PLATE WILL BE DONATED TO NO KID HUNGRY DURING THE MONTH OF SEPTEMBER!

GOLDEN BOY
Woodford Reserve bourbon, fino sherry, lemon, orgeat

PORK N' BEEF SPRING ROLL
Pickled vegetables, herbs, red lettuce, pineapple nuoc cham



RAMÓN PEÑA CONSERVA

- TUNA BELLY W/PEPPER RELISH \$11
- CHIMICHURI SQUID W/MARCONA ALMOND \$12
- OCTOPUS W/CHARRED TOMATILLO SALSA \$13

FOODTHINGS

BÁNH MÌ \$10

HARLOW RIDGE HAM, HEN LIVER MOUSSE, PICKLED VEGGIES, CILANTRO, JALAPEÑO, KEWPIE MAYO, HOUSE BAGUETTE

CREMINI SUB \$10

SWEET CHILI MUSHROOMS, SESAME MUSTARD, ARUGULA, PICKLED CUCUMBERS, FRENCH'S ONION, SOUR CHERRY VEGANAISE

BODEGA BOARD \$10

House Buffalo Creek beef jerky, Sheboygan cheddar cheese, Marcona almonds, Bread n Butter pickles