

3113 W. GARY ST.
RICHMOND, VA

THE JASPER

ESTABLISHED
2018

FULL POURS & HONEST PRICES

HOUSE COCKTAILS

-  **IMPEACHMENT JULEP \$11**
Copper & Kings brandy, apricot, peach, green tea, mint
-  **ROLL ON, OBLIVION \$13**
Busnel Calvados VSOP, amaro, chicory, Jerry Thomas bitters, lemon bitters
-  **CANE BRAKE \$12**
Laird's Old apple brandy, Amaro Montenegro, Yellow Chartreuse, aromatic bitters
-  **YOU WON'T \$11**
Fundador brandy, Gran Classico bitter, Carpano Antica, Zucca
-  **STEPPING STONES \$11**
Roku gin, tangerine-infused dry vermouth, citrus bitters
-  **BLESS UP \$11**
Plantation Original Dark rum, Campari, cacao, sweet vermouth
-  **THROWING SHADE \$11**
Belle Isle Coffee, blanco tequila, mezcal, Punt E Mes, grapefruit, cream, orange bitters
-  **PRIVATEER \$12**
Batavia Arrack, falernum, Smith & Cross rum, Dubonnet Rouge, lime, bitters, nutmeg
-  **CARIBBEAN KWEEN \$12**
Blackstrap tequila, Cappelletti aperitivo, Ancho Reyes chili liqueur, pineapple, lime, tiki bitters
-  **THE MORNING STAR \$11**
George Dickel 8, mezcal, Averna amaro, green apple, lime, cinnamon
-  **ALYSSA'S BIG NIGHT OUT \$11**
Kopper Kettle vodka, strawberry, balsamic, Génepy le Chamois, lime, orange bitters
-  **BLIND TIGER \$12**
Jägermeister, banana, lime, grapefruit, bitters
-  **DUKE OF WINDSOR \$11**
Tanqueray gin, lemon, egg white, red wine



DRAFT ZOMBIE

Tight rums, falernum, grenadine, cinnamon, grapefruit, lime, absinthe.
Born of Donn the Beachcomber, resurrected by Jeff "Beachbum" Berry.

CLASSICS AND BEYOND

-  **ADMIRAL "SOC" MCMORRIS \$11**
Famous Grouse, funky Jamaican rum, honey, orange bitters
-  **MOMENT OF SILENCE \$12**
Bonded rye whiskey, apricot, Averna amaro, Angostura bitters, apple brandy, Campari rinse
Maks Pazumialk, Cure
-  **COMMON SENSE \$12**
Monkey Shoulder scotch, Dolin blanc vermouth, Averna amaro, chocolate bitters
Steve Schneider, Employees Only
-  **HAILSTORM JULEP \$12**
Laird's apple brandy, Smith & Cross rum, port, mint.
The calling card of lauded Richmond barkeeps, John Dabney and Jasper Crouch.
-  **APPLE BRANDY & TONIC \$11**
Enter the maximum flavor vortex.
-  **COQUITO \$11**
Tight rums, coconut, milk, spices
-  **PORTER SANGAREE \$10**
 **(SERVED HOT!)**
Founder's Porter, bourbon, cherry, orange, molasses
-  **GOLF LINKS SOUR \$12**
Wild Turkey rye 101, port, apricot, Jamaican rum, pineapple, lemon, soda, mint
-  **BLOOD ORANGE SPRITZ \$11**
Aperol, blood orange, Spanish brandy, sparkling wine, soda

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 big cats any incivility from the waiter or any inattention in the service.

DRAFT BEER

HOUSE LION / OFF COLOR / CHICAGO, IL / 4.8% ABV.....\$9 / 10oz

This is a table saison made with Brettanomyces, and that means you can have a great tasting low ABV brew with the boys and still feel like you're in control of your grand destiny. Bottoms up!

MYSTERIOUS HAZE / SMUTTNOSE BREWING CO. / HAMPTON, NH / 6.7 % ABV.....\$7 / 16oz

I was sipping one of these New England-style IPAs the other day and I thought to myself, "Dang, Brandon, this beer is so juicy and delicious, I might just have another", and at that moment I got an email telling me that I'd won a million dollars. Coincidence?

FOR LOVE / THE VEIL BREWING CO. / RICHMOND, VA / 5% ABV.....\$8 / 16oz

This American lager from one of Richmond's most acclaimed breweries is downright wonderful. It's got it all: balanced malt sweetness, a crisp bitterness and a round body. It makes me want to start a blog about lager beers and call myself the Lager Blogger™.

BLACK LAGER / BINGO BEER CO. / RICHMOND, VA / 4.8% ABV.....\$6 / 16oz

This might be the best beer coming out of Richmond right now. Its light drinkability paired with its rich and roasty flavours will hit you right in the feels.

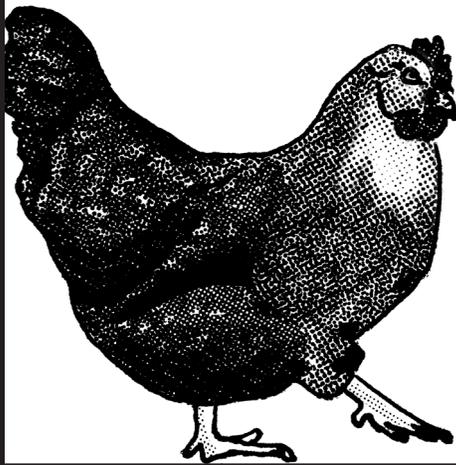
CASHMERE HOPPED CIDER / POTTER'S CRAFT CIDER / FREE UNION, VA / 8.5% ABV.....\$7 / 10oz

Take a walk on the wild side with this 100% Jonagold cider, that has been gloriously dry-hopped with Cashmere hops.



CANS

COORS BANQUET BEER.....	\$3
MILLER LITE.....	\$3
BUDWEISER.....	\$3
MODELO.....	\$4
DOG FISH HEAD SEA QUENCH ALE.....	\$5
ROTHAUS PILS (BOTTLE).....	\$6
CRISPIN BROWNS LANE CIDER.....	\$7
PRAIRIE XMAS BOMB (BOTTLE).....	\$13



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 PLANTATION 5YR RUM.....\$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!



FOODTHINGS

STUFFED CORTILLAS

QUESO FUNDIDO

Mexican chorizo, queso, yukon, white sauce \$8

SIDE POCKET

Refried beans, red rice, Unmoo, salsa \$7

LATE BLOOMER

Cremini mushroom, carmalized onions, Blooming Onion dip \$7

BRAISED BEEF

Lengua, onion, radish, cilantro, guajillo pepper \$7

MORROCAN IN THE POCKET

Braised lamb, cous cous salad, harissa \$8

SALAD SANDWICHES

TIJUANA SANDWICH

Caeser salad, mortadella, pistachio, boquerones \$10

CHICKPEA SANDWICH

Chickpea, cous cous, rutabaga, raisin, carrot, Vegenaïse, rye \$9
(add Unmoo \$1)

VIETNAMESE SANDWICH

Cabbage, carrot, radish, mint, cilantro, peanut fish sauce vinaigrette \$8
(add tofu \$1, add beef \$3)

SPREADS

MUHAMMARA

Boiled egg, pita \$6

LENTIL HUMMUS

Curry, ginger, pita \$6

BAR SNACKS

HAPI SNACKS \$5

MARINATED OLIVES \$6

SPICY HOMINY AND PEANUTS \$5

NOW FEATURING BREAD FROM

POP'S
MARKET ON GRACE