

3113 W. GARY ST.
RICHMOND, VA

THE JASPER

ESTABLISHED
2018

FULL POURS & HONEST PRICES

•• HOUSE COCKTAILS •••••

-  **CALLER ID \$11**
Plantation 5 year rum, Smith & Cross rum, Cynar, Ancho Reyes chili liqueur, bitters
-  **SECRET'S OUT \$13**
Cocchi Barolo Chinato, Old Grand Dad 114 bourbon, Campari, ginger, chocolate
-  **CHEF'S KISS \$12**
Hacienda de Chihuahua plata sotol, Bigallet China China, Drambuie, orange bitters, absinthe
-  **THE LIMITED EDITION \$13**
Absinthe, pineapple, lemon, vanilla, spiced rum, bitters
-  **SHE WOLF SWIZZLE \$12**
Laird's apple brandy, Green Chartreuse, chocolate, lemon, bitters
-  **NIGHT MOVES \$11**
Toki Japanese whisky, bergamot, dry vermouth, bitters, absinthe
-  **THE CREDIBLE HULK \$12**
Rujero Singani, Midori, madeira, lime, grapefruit, orgeat, ginger, honey, absinthe **contains nuts**
-  **QUEEN ARTEMISIA \$11**
Hendrick's gin, mango, mint, honey, white balsamic, lemon, absinthe
-  **DROPS OF JUPITER \$11**
Espolon reposado tequila, passionfruit, orgeat, lime, mole **contains nuts**
-  **CARIBBEAN KWEEN \$12**
Blackstrap tequila, Cappelletti aperitivo, Ancho Reyes chili liqueur, pineapple, lime, tiki bitters
-  **SMOKE SHOW \$11**
El Dorado 5 year rum, honey liqueur, mezcal, lime, grapefruit
-  **YOU'RE NOT WRONG \$11**
Novo Fogo aged cachaça, blueberry, mezcal, bergamot, lemon
-  **FEVER DREAM \$11**
Lunazul blanco tequila, raspberry, lime, dry vermouth, genepy, egg white
-  **UNINTENDED CONSEQUENCES \$11**
Beefeater gin, amontillado sherry, East India sherry, lemon, ginger, plum bitters



DRAFT ZOMBIES

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

•• CLASSICS AND BEYOND •••••

-  **MASSEY COCKTAIL \$12**
Irish whiskey, Bombay Sapphire gin, Carpano Antica, Green Chartreuse, Campari
Jacob Grier, Portland
-  **EYORE'S REQUIEM \$13**
Campari, Tanqueray gin, Cynar, Fernet Branca, blanc vermouth, orange bitters
Toby Maloney, Violet Hour, Chicago
-  **HAILSTORM JULEP \$12**
Laird's apple brandy, Smith & Cross rum, port, mint
The calling card of lauded Richmond barkeeps, John Dabney and Jasper Crouch.
-  **MARTINEZ \$12**
Spirit Lab Old Tom gin, sweet vermouth, maraschino, bitters
-  **LUX MANHATTAN \$21**
Booker's bourbon, Cocchi Barolo Chinato, bitters
A rich bourbon take on one of the most famous cocktails.
-  **OLD SPORT \$11**
Wild Turkey 101 rye, oloroso sherry, pineapple, apricot liqueur, bitters
-  **TWELVE MILE LIMIT \$11**
Plantation 3 Star rum, Dickel Rye, Copper & Kings brandy, grenadine, lemon
-  **MODERN COCKTAIL \$11**
Blended scotch, sloe gin, lemon, absinthe, orange bitters

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



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

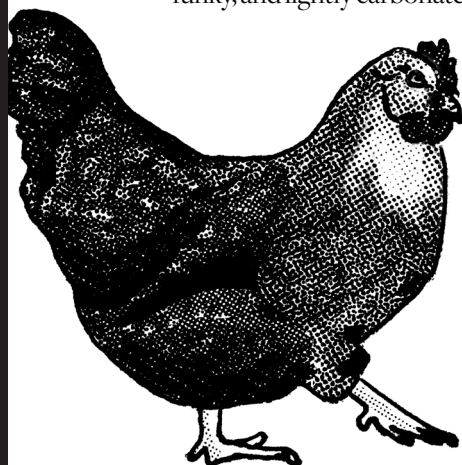
CHAPULIN EXCHANGE / BENCHTOP BREWING / NORFOLK, VA / 4.6% ABV.....\$6 / 10oz
 Ever had a beer with grasshoppers in it? Stay with me! This gose is an homage to Oaxacan chapulinas, a tasty and tangy grasshopper snack. In addition to these delicious little critters, this beer also has chipotle peppers and lime zest to round out a super refreshing, tart and interesting beer. You'll be hopping up for a second one in no time (pun definitely intended).

RELAX (IT'S JUST A HAZY IPA) / OFFSHOOT BEER CO. / PLACENTIA, CA / 6.8 % ABV.....\$6 / 10oz
 Haven't you heard the news? New England style IPAs are all the rage these days, and this Cali brewery won't be left out of the fun. It's hazy, soft and delicious, and if you ask me it's pretty dang tight.

KOYO RICE LAGER / ARDENT CRAFT ALES / RICHMOND, VA / 3.8% ABV.....\$6 / 16oz
 This low ABV Japanese rice lager is a total crusher, my dude. Slap one back, then slap a few more back, then maybe even slap a few more back after that and you'll be in the party zone in no time, fella.

DEFENESTRATOR / ARDENT CRAFT ALES / RICHMOND, VA / 8.7% ABV.....\$7 / 16oz
 While boasting a higher ABV, this doppelbock is as easy drinking as they come. Rich, dark, malty and slightly nutty with a crisp finish, this beer has it all. Also, its name means "a throwing of a thing or a person out of a window".

SIDRA / POTTER'S CRAFT CIDER / FREE UNION, VA / 6.9% ABV.....\$7 / 10oz
 A barrel-fermented cider inspired by the sidras of Asturias, Spain. Tart, rustic, funky, and lightly carbonated, just like me.



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 ORIGINAL DARK RUM.....\$7



CANS & BOTTLES

- COORS BANQUET BEER.....\$3
- MILLER LITE.....\$3
- BUDWEISER.....\$3
- MODELO.....\$4
- DOGFISH HEAD SEA QUENCH ALE.....\$5
- FOUNDER'S PORTER (BOTTLE).....\$5
- ROTHAUS PILS (BOTTLE).....\$6
- CRISPIN BROWNS LANE CIDER.....\$7
- THE VEIL JACKSON FLAVOR.....\$7
- PRAIRIE XMAS BOMB (BOTTLE).....\$13

WINE BY THE GLASS

- HOUSE BUBBLY | | Macabeu, Xarel-lo and Parellada | Castell d'Age | NV Cava | Catalonia, Spain \$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
- HOUSE ROSÉ | Gamay | Domaine Pierre Guindon | 2017 | Loire Valley, France \$5
- SHERRY | Fino, Amontillado, Oloroso, East India and Pedro Ximenez | Bodegas Lustau | Jerez de la Frontera, Spain \$7
- MADEIRA | Henriques & Henriques | Madeira, Portugal | 3 year Rainwater \$6 10 year Sercial \$12
- PORT | Quinto do Noval | Porto, Portugal | Noval Black \$6 20 year old Tawny \$22

ASK ABOUT
 OUR FULL
 BOTTLE LIST!

FOODTHINGS



SANDWICHES

CHICKPEA SALAD \$8
 rutabaga, raisin, cous cous

EGG SALAD \$8
 tonnato, capers

SLOPPY MUHAMMARA \$8
 mushroom, fried shallot,
 little gem lettuce

CHORIZO TORTA \$9
 egg, avocado, red onion,
 tomatillo salsa

DAEJI BULGOGI \$11
 miso apple butter, red lettuce,
 carrot, roasted garlic

DIPS

MUSHROOM RICOTTA \$5
 chili oil, focaccia

WHITE BEAN HUMMUS \$5
 pesto, focaccia

SNACKS

MIXED MARINATED OLIVES \$5

SPICY HOMINY AND PEANUTS \$4

HONEY BUTTER CHIPS \$4

ARANCINI \$5
 calibrian chili, romesco