

3113 W. GARY ST.
RICHMOND, VA

THE JASPER

ESTABLISHED
2018

FULL POURS & HONEST PRICES

HOUSE COCKTAILS



THROWING SHADE \$12

Lunazul blanco tequila, Belle Isle Cold Brew Coffee Moonshine, Banhez mezcal, Punt E Mes, grapefruit, cream, orange bitters



HIGH CRIMES & MISDEMEANORS \$12

Laird's apple brandies, blackstrap rum, Campari, Carpano Antica, barrel-aged bitters



EMERGENCY CONTACT \$14

Fernet Branca, Old Forester rye, Cocchi Barolo Chinato, chocolate



BOWL AMERICA \$12

Vida mezcal, Amaro Sfumato, Genepy de Alpes, Islay scotch, vanilla, rhubarb, absinthe, bitters



SMOOTH OPERATOR \$11

Bols barrel-aged genever, overproof rum, Cardamaro, grenadine, cinnamon



LONE WOLF MCQUADE \$12

El Dorado 8 year rum, black walnut, Islay scotch, The Veil's barrel-aged maple syrup, lemon



HAND OF GOD \$12

Royal Dock navy strength gin, Amaro Averna, grapefruit, spiced cherry



CARIBBEAN KWEEN \$12

Blackstrap tequila, Cappelletti aperitivo, Ancho Reyes chili liqueur, pineapple, lime, tiki bitters



THE MIND FLAYER \$11

Plantation 3 star rum, overproof rum, coconut, banana, lime, bitters



BIG WHOOP \$11

Famous Grouse blended scotch, Cocchi Americano, almond syrup, apricot liqueur, lemon, grapefruit, thai chili, bitters *contains nuts*



PROVIDENCE & GRACE \$11

Jim Beam bourbon, Punt E Mes, East India sherry, lemon



THE DEVEREAUX \$12

Malfy gin, pineapple, sweet tea, peach, lavender bitters



VIBE CHECK \$12

Laird's bonded apple brandy, Amaro Abano, pomegranate, lime, absinthe, bitters

PENICILLING SHOTS

BLENDED SCOTCH. ISLAY SCOTCH.
LEMON. HONEY. GINGER.

1 FOR \$6!
2 FOR \$10!



THE DOCTOR IS IN!



\$12

DRAFT ZOMBIES

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

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

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.

Please let your server know if you have any food allergies or sensitivities

CLASSICS & BEYOND



WARDAY'S COCKTAIL \$13

Beefeater gin, calvados, Carpano Antica, Yellow Chartreuse Savoy Cocktail Book, 1930s



D-DAY RUM SAZERAC \$11

Smith & Cross rum, cane syrup, bitters, absinthe New Orleans heart with a Jamaican vibe. By S. Dagenhart.



HAILSTORM JULEP \$12

Laird's apple brandy, Smith & Cross rum, port, mint The calling card of lauded Richmond barkeeps, John Dabney and Jasper Crouch.



DON'T GIVE UP THE SHIP \$11

Gin, Dubonnet Rouge, Grand Marnier, Fernet Branca Crosby Gaige, Cocktail Guide and Ladies' Companion, 1941



LUX MANHATTAN \$21

Elijah Craig Barrel Strength bourbon, Cocchi Barolo Chinato, bitters A rich bourbon take on one of the most famous cocktails.



JET PILOT \$12

Blackwell rum, Appleton Reserve rum, Plantation OFTD rum, Velvet Falernum, cinnamon, grapefruit, lime, bitters The Luau, 1950s



INFANTE \$12

Blanco tequila, orgeat, lime, orange blossom water *contains nuts* Giuseppe Gonzalez, NYC



TERESA \$11

Campari, creme de cassis, lime, cinnamon Rafael Ballesteros, Spain, 2003

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

DRAFT BEER

BARREL-AGED FARMHOUSE PALE ALE / OXBOW / NEWCASTLE, ME / 6.5% ABV \$8 / 10oz

Here's the deal. You like sour saisons with crisp brightness and great minerality, and we love pouring them for you. Stop acting like you only like hoppy beers.

WHY THE GONG FACE? / BENCHTOP / NORFOLK, VA / 8% ABV \$6 / 10oz

Come along with me, friend! I wish to show you this hazy double IPA that oozes with tropical fruit and crisp hoppiness. It's hot out there, but this beer is cold and it will make your little tummy all cool and your head will feel all nice and stuff.

PILSNER / VON TRAPP BREWING / STOWE, VT / 5.4% ABV \$6 / 16oz

You ever watch that movie The Sound of Music? It's that movie where the lady is singing about a female deer and some other stuff or whatever? Well anyway, the family that makes this crisp and refreshing pilsner is the same family they made that movie about, so what do you think about that, big guy?

COFFEE STOUT / PERENNIAL ARTISAN ALES / ST. LOUIS, MO / 11.5% ABV \$8 / 10oz

Man alive, these Missourians (is that a word?) sure know how to make a stout that checks all the boxes for me. It's rich and thick and full of flavor (like me, on all three accounts), and pumped full of fancy coffee (also like me), so you can catch a buzz in more ways than one!

CITRA & AMARILLO HOPPED CIDER / POTTER'S / FREE UNION, VA / 8.4% ABV \$7 / 10oz

Look, pal, the world is crazy. You know what else is crazy? This delicious hopped cider from our pals at Potter's. It's light, crisp, hoppy & best of all it isn't gonna make you feel bad about yourself like all those bad apples you normally hang with.

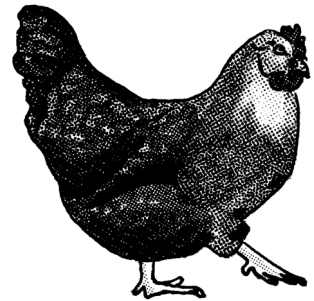
OLD SPECKLED HEN ON NITRO!

\$5 PINT!

MORLAND BREWERY / ENGLAND / 5%

HOUSE BEER!

A rich & malty English ale with a fruity nose.



TRY A HALF PINT WITH A SHOT OF PLANTATION ORIGINAL DARK RUM!

\$7



CANS & BOTTLES

COORS BANQUET BEER STUBBY \$4	MODELO \$4
MILLER LITE \$3	ROTHAUS PILS \$6
BUDWEISER \$3	LAGUNITAS HOPPY REFRESHER (NA) ... \$5



LARGE FORMAT BEER BOTTLES SCAN TO ENTER A WORLD OF PLEASURE.

WINE BY THE GLASS

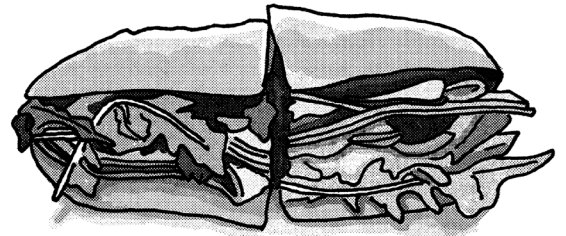
HOUSE BUBBLY Chenin Blanc & Pineau d'Aunis Domaine Brazilier NV Cremant Loire Valley, France \$7 / \$30
HOUSE WHITE Chardonnay & Friulano Scarpetta 2018 Frico Bianco Venuzia Giulia, Italy \$5
HOUSE RED Sangiovese blend Scarpetta 2018 Frico Rosso Tuscany, Italy \$5
HOUSE ROSÉ Montepulciano, Sangiovese Tenuta DeAngelis 2018 Marche, Italy \$5
MADEIRA Henriques & Henriques Madeira, Portugal 3 year Rainwater \$6 10 year Sercial \$12 15 year Verdelho \$17
PORT Quinto do Noval Porto, Portugal Noval Black \$6 20 year Tawny \$22

GALLER
BOTTLES OF BEAUTIFUL BUBBLES!

BOLLINGER Pinot Noir & Chardonnay NV special cuvée Champagne, France \$80
PIERRE MONCUIT Chardonnay NV Hugues De Coulmet Champagne, France \$60
DOMAINE ROLET Poulsard & Trousseau NV Crémant du Jura Brut Rosé Jura, France \$32

FOODTHINGS

SHRIMP COCKTAIL \$13 5 poached jumbo shrimp with cocktail sauce & lemon	SMOKED FISH DIP \$5 Smoked trout, Old Bay™, lemon, cream cheese, pita chips
STEAK TARTARE* \$9 Hand-cut eye of round with egg yolk, shallot, dijon & cornichon served with sliced baguette	CHICKEN LIVER PÂTÉ \$6 Sage, apple & shallot with a cranberry compote, green apple dijon, crostini
CHICKEN & PORK TERRINE \$7 Kite's country ham, sultanas, bacon, dijon mustard, baguette	RABBIT RILLETTE \$6 Confit rabbit, whole grain mustard, house beer jelly, baguette
PICKLE PLATE \$6 Dill pickled egg & pickled veggies	HUMMUS \$6 Garbanzo, lemon, roasted garlic, tahini, toasted pine nuts, pita chips



ITALIAN SUB \$11
Sweet sopressata, spicy capicola, mortadella, calabrese salami, smoked provolone, LTO, sweet-hot pepper relish, Italian vinaigrette

SNACKS!

MIXED MARINATED OLIVES \$5 Orange, fennel, red wine, chilis	TOGARASHI & MUSHROOM SEASONED POPCORN \$4	BAR NUTS \$5 Smoked & spiced nuts with bourbon pecans
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.