

3113 W. GARY ST.  
RICHMOND, VA

# THE JASPER

ESTABLISHED  
2018

FULL POURS & HONEST PRICES

## OUR LATEST OFFERINGS

**N** BOOZIEST TO MOST REFRESHING    **□** NON-ALCOHOLIC OPTION    \* POSSIBLE ALLERGEN



### DESERT ROSE \$13

Mezcal, blanco tequila, fino sherry, Cocchi Rosa, bitter orange blossom



### REVOLVER \$13

Knob Creek bourbon, house espresso liqueur, orange bitters  
*John Santer, San Francisco, early 2000's*



### SELECTIVE MEMORY \$14

Dutch gin, blanco tequila, bergamot liqueur, maraschino, grapefruit bitters, red wine float



### UP THE GARDEN PATH \$14

Cachaça, amontillado sherry, herbal liqueur, Amaro Nonino, herbal cider liqueur, celery bitters



### DUNHILL \$13

Gin, East India sherry, dry vermouth, curaçao, absinthe  
*Hatchett's Bar, London, 1920's*



### NA-GRONI \$12

Seedlip Garden, Lyre's Italian Orange, Lyre's Aperitif Rosso, juniper, vanilla bean



### VAPID VILLAIN \$13

Sacred Bond bonded brandy, Monkey 47 gin, amontillado sherry, strawberry, bitters



### THOUGHT & COUNSEL \$14

The Sexton Irish whiskey, Benedictine, yuzu sake, aperitif wine, Islay scotch



### SMUGGLIN' RAISINS \$12

Cynar, overproof rum, carrot, PX sherry, lemon, cream\*, nutmeg \*contains dairy



### FLUTE SPELL \$13

Amaro blend, overproof Jamaican rum, strawberry, lime, banana, absinthe



### BANANAS & BLUE \$14

Chartreuse, bonded brandy, banana, lemon, blueberry, falernum, orange blossom



### CLAY PIGEON \$13

Bourbon, pineapple, lemon, allspice, smoked rhubarb, falernum, bitters



### AMETHYST SOUR \$12

Dickel Rye, Haitian rum, Averna, blueberry, lemon, celery bitters  
*Al Sotack, Jupiter Disco, 2018*



### RAMBLE ON \$12

Rhubarb amaro, rye whiskey, blackberry, lemon, pineapple



### ALL CAPS \$13

Bolivian brandy, mezcal, vanilla, raspberry, lime, bitters



### HUMUHUMUNUKUNUKUAPUA'A \$13

Gin, pineapple, lemon, orgeat\*, bitters  
*Marcovaldo Dionysos, Smuggler's Cove*

*May be made non-alcoholic! \*contains nuts*



### SOFT MACHINE \$13

Ouzo, rhum agricole, pineapple, honey, yogurt\*, lime, mint liqueur

*May be made non-alcoholic! \*contains dairy*



### TICKET TO RIDE \$13

Seaweed-infused Italian gin, cherry brandy, lime, sesame oil



### ALABAZAM \$14

Cognac, orange liqueur, a heavy dose of Angostura bitters, lemon  
*Leo Engel, Criterion Hotel, London, 1878*



### SOBOLO \$9

Hibiscus, pineapple, chili, ginger, pepper and spice blend  
*Spicy hibiscus drink native to Ghana*

Spike it with your rail spirit of choice +\$4

## HALL OF FAME



### CARIBBEAN KWEEN \$12

Blackstrap tequila, Cappelletti aperitivo, ancho chili liqueur, pineapple, lime, tiki bitters  
*A tropical Jasper tradition!*



### ESPRESSO MARTINI \$12

Vodka, house espresso liqueur, fancy cold brew coffee  
*Dick Bradsell, London, 1983*

Make it a coconut espresso tini! \$14



### HAILSTORM JULEP \$12

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



### LUX MANHATTAN \$22

Barrell Dovetail bourbon, Cocchi Barolo Chinato, Angostura bitters  
*A rich bourbon take on one of the most famous cocktails. You're worth it.*



### QUOIT CLUB PUNCH \$11

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



### DRAFT ZOMBIE \$12

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



## PENICILLIN SHOTS!

BLENDED SCOTCH. ISLAY SCOTCH. LEMON. HONEY. GINGER.  
*The doctor is in!*

1 FOR \$6  
2 FOR \$10!

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

ASK ABOUT OUR  
**OUT OF BOND  
AND BOND  
STOCK!**  
ONLY 8 DOLLARS!

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

# DRAFT BEER

**TRIPEL / ALLGASH BREWING CO. / PORTLAND, ME / 9% ABV** ..... \$7 / 10oz

This strong golden ale is classic. It's got sweetness and fruit on the palate, cleaning up with a dry finish, and if you drink more than one you might turn into a superhuman.

**NO TAG BACKS DIPA / PRECARIOUS BEER PROJECT / WILLIAMSBURG, VA / 8% ABV** ..... \$8 / 16oz

Haze is the craze right now, and you'd be foolish if you thought it was going anywhere. So why not join the juice revoloosh and plop your little tookis down on a bar seat, and smack one back with some of your best buds. This DIPA features a natural pairing of the classic Citra hop and its new best bud, Idaho 7.

**FOR LOVE LAGER / THE VEIL / RICHMOND, VA / 5% ABV** ..... \$7 / 16oz

As hot as it's been lately, all I want is a cold shower and a tight crispy boi like this here American lager brewed with raw wheat, a touch of rye, Sterling hops, some real know how, good buds and little bit of love. Also weirdly I want some milk.

**ABRAXAS IMPERIAL STOUT / PERENNIAL ARTISAN ALES / ST. LOUIS, MO / 11.5% ABV** ..... \$11 / 10oz

This monster imperial stout is brewed with ancho chili peppers, cacao nibs, vanilla beans and cinnamon sticks. It's like eating a Mexican spiced cake where a little baby pops out and slaps you across the face with a growler full of rich dark beer then runs off into the night giggling maniacally. You get the picture.

**PIPPIN CIDER / OLD TOWN CIDERY / WINCHESTER, VA / 6.9% ABV** ..... \$7 / 10oz

I'll tell you what, I really wish we could get back to the olden times of calling cider apfelwein, don't you? I think this crisp and dry single varietal Albemarle Pippin cider would be a great place to start the apfelwein revolution, don't you, brother?

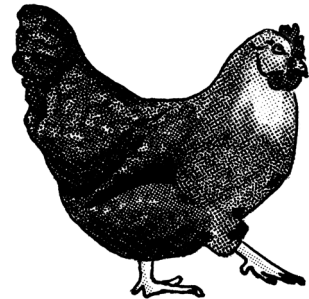
## OLD SPECKLED HEN ON NITRO!

**\$6 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!

**\$8**



## CANS & BOTTLES

COORS BANQUET BEER	\$3	VALLEY ROOTS CIDER (VA)	\$7
MILLER LITE	\$3	ROTHAUS PILS	\$6
BUDWEISER	\$3	LAGUNITAS HOPPY REFRESHER (NA)	\$5
MODELO	\$4	LAGUNITAS IPNA (NA)	\$5



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

## WINE BY THE GLASS

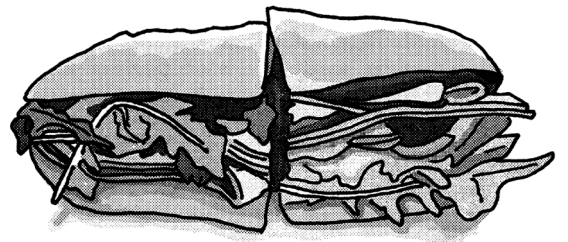
HOUSE BUBBLY   Chenin Blanc & Chardonnay   Merceron Martin   NV Cremant   Loire Valley, France	\$7 / \$30
HOUSE WHITE   Vidal Blanc & Chardonnay   Rosemont   NV Virginia White   La Crosse, Virginia	\$5
HOUSE RED   Sangiovese blend   Scarpetta   2018 Frico Rosso   Tuscany, Italy	\$5
HOUSE ROSÉ   Montepulciano, Sangiovese   Tenuta DeAngelis   2018   Marche, Italy	\$5 / \$18
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

**BALLER**  
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

<b>SHRIMP COCKTAIL</b> ..... \$13 Poached jumbo shrimp with cocktail sauce & lemon	<b>SMOKED FISH DIP</b> ..... \$7 Smoked trout, Old Bay™, lemon, cream cheese, pita chips
<b>STEAK TARTARE*</b> ..... \$13 Hand-cut eye of round with egg yolk, shallot, dijon & cornichon served with sliced baguette	<b>CHICKEN LIVER PÂTÉ</b> ..... \$10 Ginger, garlic, lemongrass, rice wine, sweet & sour plum, dijon, baguette
<b>CHICKEN &amp; PORK TERRINE</b> ..... \$10 Kite's country ham, dried apricots, cornichons, dijon, baguette	<b>PORK RILLETTE</b> ..... \$10 Confit pork, cranberry orange marmalade, whole grain mustard, baguette
<b>PICKLE PLATE</b> ..... \$7 Dill pickled egg & pickled veggies	<b>HUMMUS</b> ..... \$8 Garbanzo, lemon, roasted garlic, tahini, toasted pine nuts, pita chips



**ITALIAN SUB** ..... \$12  
Sweet sopressata, spicy capicola, mortadella, calabrese salami, smoked provolone, LTO, sweet-hot pepper relish, Italian vinaigrette

<b>SNACKS!</b>	<b>MIXED MARINATED OLIVES</b> ..... \$5 Orange, fennel, red wine, chilis	<b>TOGARASHI &amp; MUSHROOM SEASONED POPCORN</b> ..... \$4	<b>BAR NUTS</b> ..... \$5 Smoked & spiced nuts
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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.