

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

THE JACK DONAGHY \$14
French apple brandy, Rittenhouse rye whiskey, madeira, honey, bitters
Like a Manhattan, but more worldly.

TRANQUIL IN TANDEM \$14
Japanese gin, celery, yuzu ponzu*, dry sherry, rhum agricole, gentian
*It's 'tini time, my friend. *seafood allergy*

LUCKY DRAGON \$13
Scotch whisky, port wine, amaro
The Negroni, if it had a Scottish cousin that smoked.

TIPPERARY \$14
Irish whiskey, sweet vermouth, herbal liqueur, bitters
ABC of Mixing Cocktails, Harry McElhone, 1922

FLEUR DE LESTAT \$14
Italian gin, aperitif wine, ginger liqueur, absinthe, bitters
A boozy purple sipper!

NA-GRONI \$12 (NON-ALCOHOLIC)
Seedlip Garden, Lyre's Italian Orange, Roots Divino Aperitif Rosso, juniper, vanilla bean
A boozeless concoction that drinks like the Italian classic.

SPICY NOODS \$14
Japanese whisky, bourbon, amaro, peanut*, szechuan peppercorn, pineapple, lime
*The Mai Tai with a decidedly Asian bent. *contains nuts*

CHARIOT \$14
Cognac, miso, honey, orange, lemon
Decadent and refreshing. Dive in!

BUCKET LIST \$13
German amaro, blanco tequila, peach, raspberry, lemon, lime, chocolate bitters
Unique and exciting, just like you.

MISSY MELONS \$14
Indonesian rum, floral brandy, mezcal, cantaloupe, lime, mint
Take a one way trip to Flavortown.

AIRMAIL \$13
White rum, lime, honey, bubbly
1930's Cuba for the win with this sparkling honey daiquiri.

CROWD KILLER \$13
Jägermeister, Fernet Branca, passionfruit, lime, pineapple
Herbal and tropical. Don't be scared!

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May be made non-alcoholic! ∞
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THE NIGHTFLY \$14
Reposado tequila, amaro blend, mezcal, mandarin orange, lime
It's not a margarita. It's even more wild.

BIRD UP! \$13
Dark rum, overproof rum, amaro blend, vanilla, pineapple, lime, cinnamon, bitters
The bird's the word!

PINK CHIHUAHUA \$13
Blanco tequila, lime, almond*, pomegranate, egg white*
*Dick Bradsell, London, 2010 *contains egg/nuts*

RHUBARBIE GIRL \$13
Dark Jamaican rum, oloroso sherry, bonded brandy, smoky rhubarb, lemon
Layers of refreshing smoke and fruit.

PENDENNIS CLUB \$13
Gin, peach, apricot, lime, bitters
The Gentleman's Companion, Charles H. Baker, 1939

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 \$13
Blackstrap tequila, Cappelletti aperitivo, ancho chili liqueur, pineapple, lime, tiki bitters
A tropical Jasper tradition!

ESPRESSO MARTINI \$13
Cirrus vodka, house espresso liqueur, Afterglow cold brew
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 \$25
Barrel 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 \$12
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
Born of Don the Beachcomber, resurrected by Jeff "Beachbum" Berry.



PENICILLING SHOTS!

BLENDED SCOTCH, LEMON, HONEY, GINGER, ISLAY SCOTCH
The doctor is in!

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

∞ Some NA drinks may contain trace amounts of alcohol. Inquire with your server or bartender if this presents an issue for you.



JASPER MERCHANDISE!
TEE SHIRTS (AVAILABLE IN XS-3XL) \$25
STICKERS \$5 · BATHROOM SIGN \$8



Scan this code to see what is currently available!

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

NITRO BOURBON & GINGER
ONLY 8 DOLLARS! A JASPER CLASSIC!

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

DRAFT BEER

MIRRORSHIELD / SOUR / HUDSON VALLEY BREWERY / BEACON, NY / 7% ABV \$6 / 10oz

Have you ever had a sour IPA? Have you ever had a sour IPA with raw wheat, malted oat, milk sugar, lychee, chamomile & lavender? Have you ever danced with the devil in the pale moonlight? For me, it's a yass on all accounts.

STRANGE & ETERNAL / IPA / THE VEIL / RICHMOND, VA / 6% ABV \$8 / 16oz

We got another hazy boy on our hands, and this time it's super duper soft and just straight up packed with fruit notes. You know what else is really soft and packed with fruit? No seriously, I'm genuinely curious.

STOCKHOLM GOLD / LAGER / THE VEIL / RICHMOND, VA / 4.9% ABV \$7 / 16oz

People with wheat allergies beware, this 100% wheat lager might not agree with you. But those of you without that allergy can lie about having it, order one of these with a raised brow, take a huge sip and exclaim, "I'm cured! It's a miracle!" and I 1000% guarantee that no one will see that coming.

CHRISTMAS BOMB! / IMPERIAL STOUT / PRAIRIE / OKLAHOMA CITY, OK / 13% ABV \$10 / 10oz

Christmas may be over, but that doesn't mean you have to drink like it is! This big boy of an Imperial Stout is brewed with cacao nibs, chilies, Christmas spices, coffee and vanilla beans, and oh by golly is it delicious.

FARMHOUSE DRY / CIDER / POTTERS / CHARLOTTESVILLE, VA / 8.5% ABV \$7 / 10oz

Sometimes I try a cider and I'm like "This is almost as good as Farmhouse Dry by Potters" and then I just wish I was drinking this crisp, tart, beauty of a dry cider. Then I start to get really mad and my friends are like chill bro its just cidra, hermano.

OLD SPECKLED HEN

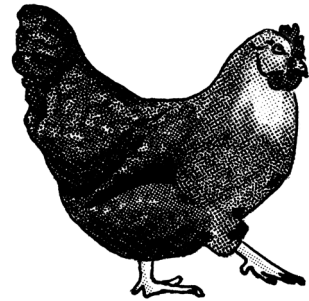
ON NITRO!

\$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	\$4	ROTHAUS PILS	\$6
MILLER LITE	\$4	ATHLETIC BREWING GOLDEN ALE (NA)	\$5
MODELO	\$4	LAGUNITAS HOPPY REFRESHER (NA)	\$5



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

WINE BY THE GLASS

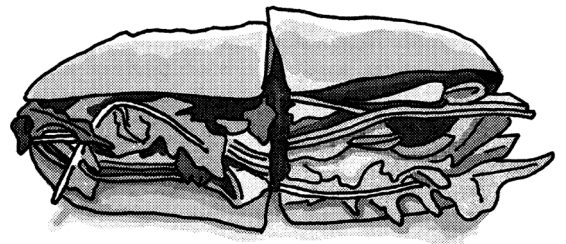
HOUSE BUBBLY Chenin Blanc & Pineau d'Aunis Domaine Brazilier NV Cremant Loire Valley, France	\$7 / \$26
HOUSE WHITE Vidal Blanc & Chardonnay Rosemont NV Virginia White La Crosse, Virginia	\$6
HOUSE RED Merlot & Cabernet Franc Rosemont NV Virginia Red La Crosse, Virginia	\$6
HOUSE ROSÉ Gamay Domaine Nicolas Boudeau 2022 Beaujolais, France	\$6 / \$22
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
Maynard's 20 year Tawny	\$12

BALLER
BOTTLES OF BEAUTIFUL BUBBLES!

BOLLINGER Pinot Noir & Chardonnay NV special cuvée Champagne, France	\$110
PIERRE MONCUIT Chardonnay NV Hugues De Coulmet Champagne, France	\$85
VICTORINE DE CHASTENAY Pinot Noir NV Crémant de Bourgogne Rosé Burgundy, France	\$40

FOODTHINGS

SHRIMP COCKTAIL \$13 Poached jumbo shrimp with cocktail sauce & lemon	SMOKED FISH DIP \$7 Smoked trout, Old Bay™, lemon, cream cheese, pita chips
STEAK TARTARE* \$13 Hand-cut eye of round with egg yolk, shallot, dijon & cornichon served with sliced toasted baguette	CHICKEN LIVER PÂTÉ \$10 Apples, shallots, sage & thyme, honeycrisp apple butter, dijon mustard, baguette
COUNTRY STYLE MUSHROOM PATE \$10 Button, cremini & oyster mushrooms, herbs, cream, balsamic onion jam, whole grain mustard, baguette	HUMMUS \$8 Garbanzo, lemon, roasted garlic, tahini, toasted pine nuts, pita chips
	PICKLE PLATE \$7 Dill pickled egg & pickled veggies



ITALIAN SUB \$12
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	POPCORN \$4 Togarashi & mushroom seasoning	BAR NUTS \$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.