

3113 W. GARY ST.  
RICHMOND, VA

# THE JASPER

ESTABLISHED  
2018

FULL POURS & HONEST PRICES

## OUR LATEST OFFERINGS



### BIG CATS' OLD FASHIONED \$12

Single barrel Rittenhouse rye, demerara gomme, bitters  
*We bought a barrel of rye whiskey that we think you should try.*



### DOCTOR DOCTOR \$15

Blend of four amari, two rums, amaretto, sour cherry, fizzy water  
*It's like a boozy Dr. Pepper!*



### PUMPERNICKEL \$14

Rittenhouse Rye, Punt E Mes, Amaro Ramazzotti, bitters  
*A fun, more bitter Boulevardier riff! Sother Teague, Amor Y Amargo, NYC.*



### QUIET LUXURY \$15

Blanco tequila, dry vermouth, gentian, honey, anise, ginger, melon  
*It's martini-ish and you should drink it.*



### TRIDENT \$13

Aquavit, Cynar, fino sherry, peach and orange bitters  
*A Negroni riff dedicated to the sea. Robert Hess, Seattle, 2002*



### BONDED BY BLOOD \$15

Blend of Scotch whiskies, amaro, orange liqueur, cherry, bitters  
*The Blood & Sand, but actually good.*



### RHINESTONE COWGIRL \$13

Rye whiskey, blanc vermouth, strawberry, red bitter, celery  
*Bitter and fruity with notes of spice. A cup of booze shouldn't drink this easy.*



### LOST IN SPACE \$13

Gin, passionfruit, almond, fino sherry, rum agricole, cherry brandy, rice  
*It's tropical and fun, and it's all alcohol!*



### NA-GRONI \$12 (NON-ALCOHOLIC)

Seedlip Grove, Free Spirits Aperitivo, Roots Divino Aperitif Rosso, juniper, vanilla bean  
*A boozeless concoction that drinks like the Italian classic.*



### BREAKFAST OF CHAMPIONS \$14

Bourbon, funky rum, PX sherry, cherry brandy, blueberry amaro, maple syrup, lemon, cinnamon  
*Layers of refreshing fruit, spice and citrus!*



### CRIMSON & CLOVER \$13

Cognac, rye whiskey, bitter aperitif, red currant, lemon, cocoa, clove  
*Lean into warmer weather with this deliciously spiced sipper.*



### SPLIT DECISION \$13

Rums, banana, amaro, corn liqueur, almond, lemon, pineapple, cocoa, walnut  
*It's decadent and extremely fun! \*contains nuts*



### GOBLIN MODE \$13

Rum blend, mezcal, espresso, almond, cream, anise, cardamom  
*\*contains dairy and nuts A boozy take on the Indian dish Kheer!*



### TORMENTA \$13

Pisco, mezcal, coconut, tarragon, lime, cherry, garam masala, egg white  
*\*contains egg Yes, I would love to take you to Funkytown.*



### JUMPOLOGY \$13

Rye whiskey, aged rum, Cynar, fig, vanilla, egg, bitters, nutmeg  
*\*contains egg You're going to flip over this flip!*



### PINK PRINCE \$13

Rhum agricole, sloe gin, aperitif wine, sotol, black currant, raspberry, lemon  
*It's pink, fruity and friggin' wild.*



### YESTERDAY'S MAIL \$13

Reposado tequila, Montenegro, agave, lemon, lavender, bubbly  
*Light, bright and elegant.*



### CRYING SHAME \$13

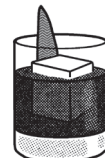
Bittersweet vermouth, navy gin, tonic, pineapple, lemon  
*A lower ABV flavor explosion!*



### 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



### 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*

OR 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 Cocktails!



### DRAFT ZOMBIE \$13

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

## NITRO BOURBON & GINGER

ONLY 8 DOLLARS! A JASPER CLASSIC!



### APEROL SPRITZ \$12

"I'll take an Aperol Spritz!" - You

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



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

## PENICILLIN SHOTS!

BLENDED SCOTCH. LEMON. HONEY. GINGER. ISLAY SCOTCH

The doctor is in!

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

**KUNG FU KITTENS / IPA / PRECARIOUS / WILLIAMSBURG, VA / 6.6% ABV** ..... \$8 / 16oz  
If you are anything like me, you'll think this hazy IPA is really delicious. If you're a lot like me, you'll be like "I'm just gonna have one, okay maybe two" then drink three or four and go home and scream "I'M A HAZY BOY" at yourself in the mirror.

**ALEXANDR / CZECH PILSNER / SCHILLING BEER CO / LITTLETON, NH / 5% ABV** ..... \$7 / 16oz  
Sometimes you want big and bold flavors in your cup, and sometimes you just want a nice, clean crispy lager that is going to refresh you in every way. If you think about it, this beer is like a spa for your tummy.

**KBS / IMPERIAL STOUT / FOUNDERS / GRAND RAPIDS, MI / 12% ABV** ..... \$8 / 10oz  
This coffee and chocolate imperial stout is aged in Kentucky bourbon barrels to really tie all these hearty flavors together. They call it a breakfast stout but if you ask me it's very irresponsible to have chocolate and imperial stout for breakfast.

**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.



TSHIRTS	\$25
STICKERS	\$5
BATHROOM SIGN	\$8

HOUSE BEER!



**OLD SPECKLED HEN** *ON NITRO!*  
MORLAND BREWERY / ENGLAND / 5%  
A rich & malty English ale with a fruity nose.

**\$6**  
PINT!

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

**\$8**



CANS & BOTTLES

COORS BANQUET BEER	\$4	DOGFISH HEAD SEA QUENCH ALE	\$6
MILLER LITE	\$4	GUINNESS DRAUGHT CAN	\$6
MODELO	\$4	ATHLETIC BREWING GOLDEN ALE (NA)	\$5
ROTHAUS PILS	\$6	LAGUNITAS HOPPY REFRESHER (NA)	\$5

WINE BY THE GLASS

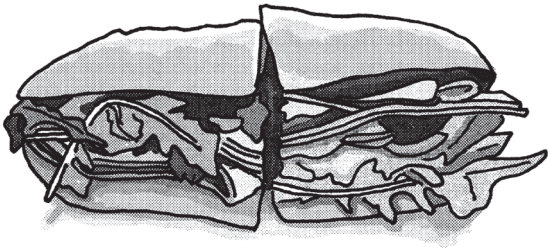
HOUSE BUBBLY		Chenin Blanc & Pineau d'Aunis   Domaine Brazilier   NV Cremant   Loire Valley, France	.....	\$7 / \$26
HOUSE WHITE		Vidal Blanc & Chardonnay   Rosemont   NV Virginia White   La Crosse, Virginia	.....	\$6
HOUSE RED		Merlot & Cabernet Franc   Rosemont   NV Virginia Red   La Crosse, Virginia	.....	\$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	SMOKED FISH DIP ..... \$7
Poached jumbo shrimp with cocktail sauce & lemon	Smoked trout, Old Bay™, lemon, cream cheese, pita chips
STEAK TARTARE* ..... \$13	CHICKEN LIVER PÂTÉ ..... \$10
Hand-cut eye of round with egg yolk, shallot, dijon & cornichon served with sliced toasted baguette	Apples, shallots, sage & thyme, honeycrisp apple butter, dijon mustard, baguette
COUNTRY STYLE MUSHROOM PATE .... \$10	HUMMUS ..... \$8
Button, cremini & oyster mushrooms, herbs, cream, balsamic onion jam, whole grain mustard, baguette	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  
\*contains nuts

SNACKS!	MIXED MARINATED OLIVES ..... \$5	POPCORN ..... \$4	BAR NUTS ..... \$5
	Orange, fennel, red wine, chilis	Togarashi & mushroom seasoning	Smoked & spiced nuts

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.