

3113 W. GARY ST.
RICHMOND, VA

THE JASPER

ESTABLISHED
2018

FULL POURS & HONEST PRICES

OUR LATEST OFFERINGS

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

BALLER OLD FASHIONED \$30
Elijah Craig Barrel Proof bourbon, demerara gomme, bitters
Old, overproof and incredibly rich bourbon deserves to be enjoyed like this.

WHITE LIE \$16
Basil brandy, blanc vermouth, rum blend, Benedictine, absinthe
A truly wild & sneakily strong creation.

RIDE THE TIGER \$16
Japanese whisky, blanc vermouth, coconut rum, apricot liqueur
A beautiful concoction that builds on the flavor profile of this fine whisky.

CONSTANCE CADILLAC \$16
Reposado rye gin, amaro blend, Cocchi Barolo Chinato
A cute spin on the Negroni!


GRAN TURISMO \$15
Gin, blanco tequila, tonic syrup, sour beer, lemon, absinthe
This beer cocktail is so refreshing it will have you begging for more.

DIAMOND LOOK \$15
Aquavit, rum, gentian, cantaloupe, coconut, cardamom
It's boozy, fruity, refreshing & fun!

BRAT JUICE \$14
California shochu, gin, melon, almond*, lime, pineapple *nut allergy
A tropical sour with soul & power.

WHISKEY MANGO DOGTROT \$15
Knob Creek bourbon, amaro blend, amaretto, mango, hibiscus, smoked chili, lemon, vanilla
Take your cowboy hat off & stay a while.

NA-GRONI \$12 (NON-ALCOHOLIC)
Monday Gin, Free Spirits Aperitivo, Roots Divino Aperitif Rosso, juniper, vanilla bean
A boozeless concoction that drinks like the Italian classic.

HOT GIRL WALK \$14 
Cognac, bonded bourbon, mint, pistachio*, coffee *nut allergy
It's a buzz you can't get at Starbucks™.

BIG DILL \$14
Savory gin, blanc vermouth, dill, brandy, witchy digestif, lemon, bubbly water
It's a weird one, but in a really cool way.

SWAMP THANG \$14
Funky rum, amaro, blue curaçao, almond*, pineapple, lemon, mint *nut allergy
In the murky depths, deliciousness lies.

PAZUZU \$15
Sotol, basil, blackberry, herbs, lemon, honey, ginger, spice, smoke & bubbles
Deep dive at the Flavortown pool.

HOT TAKE \$14
Blanco tequila, madeira, mezcal, spiced orange, spicy honey, lemon, pineapple, egg white*, bitters *egg allergy
This ain't your granny's tequila sour.

PURE MOODS VOL. 1 \$15 
Coconut vodka, Campari, cassis, almond*, lemon, lime, cinnamon *nut allergy
Fruity, bitter & absolutely fun!

REACH FOR THE SUN \$15
Reposado tequila, dry sherry, amaro, rye whiskey, chili, garlic, spices, lime
Savory, nutty, refreshing & unique.

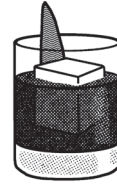
PLUM IN THE EVENIN' \$14
Bourbon, funky rum, honey, lemon, bitter cacao, mint
You deserve a drink this rich!

BUZZER BEATER \$15
Maker's 46, herbal liqueurs, black tea, allspice, lemon, bitters, bubbly water
An even more twisted tea.

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



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
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 \$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 Donm 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.

DRAFT BEER

KUNG FU KITTENS / IPA / PRECARIOUS / WILLIAMSBURG, VA / 6.6% ABV \$8 / 16oz

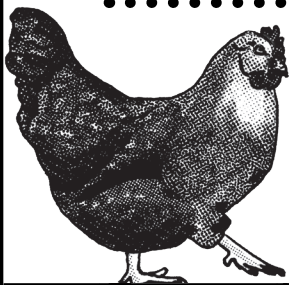
If you are anything like me, you'll think this hazy IPA is really delicious. If you're a lot like me, you'll be like "I'm just gonna have one, okay maybe two" then drink three or four and go home and scream "I'M A HAZY BOY" at yourself in the mirror.

RALF / KELLERBIER / CHARLES TOWNE FERMENTORY / CHARLESTON, SC / 4.5% ABV \$7 / 16oz

I'm gonna get right down to brass tacks here, this is a clean, crisp German-inspired lager. Now that we've covered that, I want to know what that phrase "get down to brass tacks" means. Sounds weird, don't it? Somebody google it and email me the meaning at contact@jasperbarva.com.

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.



HOUSE BEER! ON NITRO!

OLD SPECKLED HEN

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



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

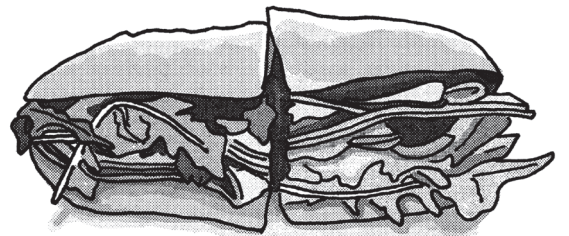
HOUSE BUBBLY Chenin Blanc & Pineau d'Aunis Domaine Brazilier NV Cremant Loire Valley, France	\$7 / \$26				
HOUSE WHITE Vidal Blanc & Chardonnay Rosemont NV Virginia White La Crosse, Virginia	\$6				
HOUSE RED Merlot & Cabernet Franc Rosemont NV Virginia Red La Crosse, Virginia	\$6				
HOUSE ROSÉ Gamay 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 Poached jumbo shrimp with cocktail sauce & lemon	A GENEROUS WEDGE OF BRIE \$12 Served with a rotating fruit compote, honey drizzle & toasted baguette.
STEAK TARTARE* \$13 Hand-cut eye of round with egg yolk, shallot, dijon & cornichon served with sliced toasted baguette	PICKLE PLATE \$7 Dill pickled egg & pickled veggies
COUNTRY STYLE MUSHROOM PATE \$10 Button, cremini & oyster mushrooms, herbs, cream, balsamic onion jam, whole grain mustard, baguette	SMOKED FISH DIP \$7 Smoked trout, Old Bay™, lemon, cream cheese, pita chips
	HUMMUS \$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

*contains nuts

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.