

3113 W. GARY ST.  
RICHMOND, VA

# THE JASPER

ESTABLISHED  
2018

FULL POURS & HONEST PRICES

## OUR LATEST OFFERINGS

↓ DRINKS MOVE FROM STRONGEST  
TO MOST REFRESHING. ENJOY!



### BIG CATS' OLD FASHIONED \$13

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



### WILD BUNCH \$17

Rye whiskey, aged rum, banana, cherry brandy, dry sherry, coffee  
*A boozy lil banana julep.*



### MONEY MOVES \$15

Bourbon, scotch, sesame, amaro, blanc vermouth, dry sherry, orange liqueur, black pepper  
*Layers of mind-blowing flavor.*



### NEGRONI OMBRA \$16

Campari, aged Dutch gin, coffee, amaro blend, aromatized wine  
*A buzzy play on the classic.*



### GOLDEN HOUR \$15

Chamomile vodka, lavender, lemon, blanc vermouth, herbal liqueur  
*Ever had a floral vodka hot toddy?*



### AUTUMN SWEATER \$16

Bitter apple, spiced pear, mezcal, tequila, nutty sherry, amaro, ancho chili, cinnamon, celery  
*Soar into cooler temps with this sipper!*



### SHOTGUN SMILE \$15

Bourbon, espresso, amaro blend, maraschino liqueur, bitters  
*Powerful in all the senses.*



### CHAI CURIOUS \$15

Virago rum, apple brandy, chai tea, honey, nutty sherry, cream\*, nutmeg



*Like a boozy chai tea from Starbucks™.*



### 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.*



### OBEDIENCE SCHOOL \$17

Rye whiskey, aquavit, aperitif wine, pear liqueur, amaro, rhubarb  
*Drinks boozy, but somehow refreshing?*



### REGULAR FRILLS \$15

Aged rum, herbal liqueur, Jäger, anise, vanilla, bitters, cream\*  
*It's like a boozy root beer float!*



### GOLD LION \$17

Rum blend, falernum, off dry sherry, amaro, allspice, coconut, turmeric  
*Are you ready for this vegan milk punch?!*



### THIRST TRAP \$15

Jamaican rum, amaro blend, bergamot, smoked tea, lime, pineapple, bubbly  
*Smoky, fruity & fresh!*



### GIRL FROM MARS \$15

Apple brandy, gin, PX sherry, amaro, hazelnut\*, persimmon, lemon  
*Crushable, unique and delicious.*



### AFTER HOURS \$15

Amaro blend, Guyana rum, allspice, orange, grapefruit, mint, bubbles  
*This amaro-based mojito will delight!*



### TEENY LITTLE SUPER GUY \$17

Japanese gin, sloe gin, herbal liqueur, French amaro, lemon, egg white\*  
*The Sloe Gin Fizz - reimagined.*



### DIZZY DEVIL \$16

Pisco, red bitter, purple corn, lime, egg white\*, berries, bitters  
*The pisco sour on a trip to Mexico.*



### LITTLE DIPPER \$16

Añejo tequila, brandy, sherry, apple, lemon, honey, ginger, celery  
*Does it get more fall-inspired than this?*



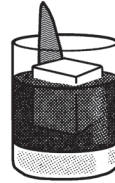
### SOBOLO \$9 (NON-ALCOHOLIC)

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 \$14

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



### ESPRESSO MARTINI \$14

Cirrus vodka, house espresso liqueur, Afterglow cold brew  
*Dick Bradsell, London, 1983.*



MAKE IT A DIRTY CHAI ESPRESSO TINI! \$14



### HAILSTORM JULEP \$13

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 \$13

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 Domn 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\*

\*ALLERGENS:  CONTAINS DAIRY  CONTAINS NUTS  CONTAINS EGGS



1 FOR \$6!  
2 FOR \$11!

## 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

# MERCH

**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 "TMA HAZY BOY" at yourself in the mirror.

**AUGUSTIN 13° / DARK LAGER / SCHILLING BEER CO. / LITTLETON, NH / 5.6% ABV ..... \$7 / 16oz**

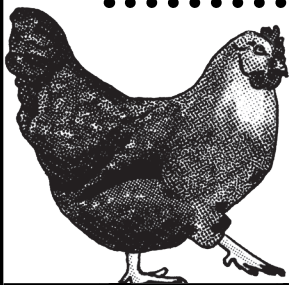
Technically only a "half dark" lager, this tasty lil boy straddles the line of toffee and dark sugar along with bitter fruit and it's honestly pretty dang good in my opinion if you ask me.

**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! 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 PLANTERAY  
ORIGINAL DARK RUM!

**\$8**



## CANS & BOTTLES

COORS BANQUET BEER .....	\$4	DOG FISH 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
		HALFWAY CROOKS BREVET PILS (NA) .....	\$6

# WINE BY THE GLASS

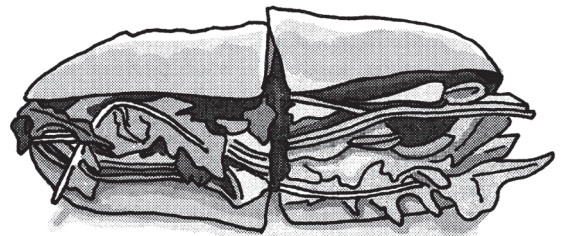
<b>HOUSE BUBBLY</b>   Chenin Blanc & Pineau d'Aunis   Domaine Brazilier   NV Cremant   Loire Valley, France .....	\$7 / \$26				
<b>HOUSE WHITE</b>   Chardonnay, Viognier, Malvasia, Petit Manseng   Blenheim Vineyards   NV   Charlottesville, Virginia .....	\$6				
<b>HOUSE RED</b>   Cab Sauvignon, Cab Franc, Petit Verdot   Blenheim Vineyards   NV   Charlottesville, Virginia .....	\$6				
<b>HOUSE ROSÉ</b>   Gamay   Domaine Nicolas Boudeau   2022   Beaujolais, France .....	\$6 / \$22				
<b>MADEIRA</b>   Henriques & Henriques   Madeira, Portugal   3 year Rainwater ....	\$6	10 year Sercial ....	\$12	15 year Verdelho ....	\$17
<b>PORT</b>   Quinto do Noval   Porto, Portugal   Noval Black .....	\$6	Maynard's   20 year Tawny .....	\$12		

**BALLER**  
BOTTLES OF  
BEAUTIFUL  
BUBBLES!

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

# FOODTHINGS

<b>SHRIMP COCKTAIL</b> ..... \$13 Poached jumbo shrimp with cocktail sauce & lemon	<b>A GENEROUS WEDGE OF BRIE</b> ..... \$12 Served with a rotating fruit compote, honey drizzle & toasted baguette.
<b>STEAK TARTARE*</b> ..... \$13 Hand-cut eye of round with egg yolk, shallot, dijon & cornichon served with sliced toasted baguette	<b>PICKLE PLATE</b> ..... \$9 Dill pickled egg & pickled veggies
<b>COUNTRY STYLE MUSHROOM PATE</b> .... \$10 Button, cremini & oyster mushrooms, herbs, cream, balsamic onion jam, whole grain mustard, baguette	<b>LOX BAGEL DIP</b> ..... \$10 Cream cheese, smoked salmon, onions, capers, dill, lemon, everything bagel chips
	<b>HUMMUS</b> ..... \$9 Garbanzo, lemon, roasted garlic, tahini, toasted pine nuts, pita chips



**ITALIAN SUB** ..... \$13  
Sweet sopressata, spicy capicola, mortadella\*, calabrese salami, smoked provolone, LTO, sweet-hot pepper relish, Italian vinaigrette

\*contains nuts

## SNACKS!

<b>MIXED MARINATED OLIVES</b> ..... \$6 Orange, fennel, red wine, chilis	<b>POPCORN</b> ..... \$6 Togarashi & mushroom seasoning	<b>BAR NUTS</b> ..... \$6 Smoked & spiced nuts
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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.