














3113 W. GARY ST.
RICHMOND, VA

THE JASPER

ESTABLISHED
2018

FULL POURS & HONEST PRICES

HOUSE COCKTAILS

-  **IMPEACHMENT JULEP \$11**
Copper & Kings brandy, apricot, peach, green tea, mint
-  **ROLL ON, OBLIVION \$13**
Busnel Calvados VSOP, amaro, chicory, Jerry Thomas bitters, lemon bitters
-  **CANE BRAKE \$12**
Laird's Old apple brandy, Amaro Montenegro, Yellow Chartreuse, aromatic bitters
-  **YOU WON'T \$11**
Fundador brandy, Gran Classico bitter, Carpano Antica, Zucca
-  **STEPPING STONES \$11**
Roku gin, tangerine-infused dry vermouth, citrus bitters
-  **BLESS UP \$11**
Plantation Original Dark rum, Campari, cacao, sweet vermouth
-  **THROWING SHADE \$11**
Belle Isle Coffee, blanco tequila, mezcal, Punt E Mes, grapefruit, cream, orange bitters
-  **PRIVATEER \$12**
Batavia Arrack, falernum, Smith & Cross rum, Dubonnet Rouge, lime, bitters, nutmeg
-  **CARIBBEAN KWEEN \$12**
Blackstrap tequila, Cappelletti aperitivo, Ancho Reyes chili liqueur, pineapple, lime, tiki bitters
-  **THE MORNING STAR \$11**
George Dickel 8, mezcal, Averna amaro, green apple, lime, cinnamon
-  **ALYSSA'S BIG NIGHT OUT \$11**
Kopper Kettle vodka, strawberry, balsamic, Génépy le Chamois, lime, orange bitters
-  **BLIND TIGER \$12**
Jägermeister, banana, lime, grapefruit, bitters
-  **DUKE OF WINDSOR \$11**
Tanqueray gin, lemon, egg white, red wine



DRAFT ZOMBIE

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

CLASSICS AND BEYOND

-  **ADMIRAL "SOC" MCMORRIS \$11**
Famous Grouse, funky Jamaican rum, honey, orange bitters
-  **MOMENT OF SILENCE \$12**
Bonded rye whiskey, apricot, Averna amaro, Angostura bitters, apple brandy, Campari rinse
Maks Pazumialk, Cure
-  **COMMON SENSE \$12**
Monkey Shoulder scotch, Dolin blanc vermouth, Averna amaro, chocolate bitters
Steve Schneider, Employees Only
-  **HAILSTORM JULEP \$12**
Laird's apple brandy, Smith & Cross rum, port, mint.
The calling card of lauded Richmond barkeeps, John Dabney and Jasper Crouch.
-  **APPLE BRANDY & TONIC \$11**
Enter the maximum flavor vortex.
-  **PORTER SANGAREE \$10**
 **(SERVED HOT!)**
Founder's Porter, bourbon, cherry, orange, molasses
-  **GOLF LINKS SOUR \$12**
Wild Turkey rye 101, port, apricot, Jamaican rum, pineapple, lemon, soda, mint
-  **BLOOD ORANGE SPRITZ \$11**
Aperol, blood orange, Spanish brandy, sparkling wine, soda

ASK ABOUT OUR...
**NITRO BOURBON
AND GINGER
ONLY 8 DOLLARS!**



\$11

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

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

DRAFT BEER

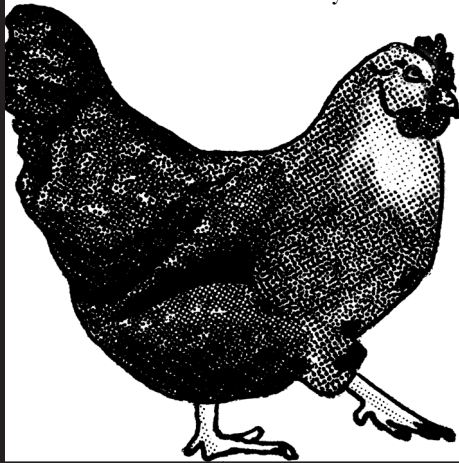
WAXING POETIC W/ BERRIES / TRIPLE CROSSING / RICHMOND, VA / 4% ABV\$5 / 10oz
Strap in, partner, you just hit the sour power jackpot with this crushable and extremely delicious berliner weisse, packed full of delicious berry flavor.

NUGGET NECTAR / TRÖEGS / HERSHEY, PA / 7.5% ABV\$6 / 16oz
These days, it seems the sides of the highway to the Hop Metropolis are littered with the cans of sought after DIPAs, TIPAs and juicy New England IPAs. Gone are the days of scouring the beer shops for this delicious hoppy imperial amber ale, but fear not, the blast from the past is still just as triple yummy as ever.

DEKKERA / KENT FALLS BREWING CO. / KENT, CT / 4% ABV\$6 / 16oz
From the great state of Connecticut, home of the hamburger, comes this easy drinking table farmhouse ale fermented with their house brett strain. It's light, dry, semi-fruity and just an all day crusher.

SUMP / PERENNIAL ARTISAN ALES / ST. LOUIS, MO / 11.5% ABV\$8 / 10oz
SUMP UP THE JAMS! I'M NOT WIRED, YOU ARE. SORRY I WAS HAVING A COUPLE OF THESE DELICIOUS IMPERIAL STOUTS CONDITIONED ON COLOMBIAN COFFEE, TRYING TO FIGURE OUT THE RIGHT WORDS TO DESCRIBE IT AND ALL OF A SUDDEN IT HIT ME LIKE A TON OF BRICKS. THIS BEER IS VERY WOW!!!h!!!h!!!

OAK BARREL RESERVE / POTTER'S CRAFT CIDER / FREE UNION, VA / 9.5% ABV\$7 / 10oz
Tart and delicious cider, I'd like to introduce you to my friend, apple brandy barrel. I think you two will make a beautiful cider baby.



HOUSE BEER!

OLD SPECKLED HEN

MORLAND BREWERY / ENGLAND / 5%

A rich and malty English ale with a fruity nose. Served on nitro!

ONLY
\$5 / 16oz

1/2 PINT WITH A SHOT OF PLANTATION 5YR RUM\$7



CANS

- COORS BANQUET BEER\$3
- MILLER LITE\$3
- BUDWEISER\$3
- MODELO\$4
- DOGFISH HEAD SEA QUENCH ALE\$5
- ROTHAUS PILS (BOTTLE)\$6
- CRISPIN BROWNS LANE CIDER\$7
- PRAIRIE XMAS BOMB (BOTTLE)\$13

WINE

BY THE GLASS

ASK ABOUT
OUR FULL
BOTTLE LIST!

HOUSE BUBBLY | Macabeu, Xarel-lo and Parellada | Eudald Massana Noya | NV Cava | Catalonia, Spain \$7

HOUSE WHITE | Chardonnay & Chenin Blanc | J. Mourat | 2017 Collection Blanc | Loire Valley, France \$5

HOUSE RED | Pinot Noir & Cab Franc | J. Mourat | 2017 Collection Rouge | Loire Valley, France \$5

ROSE OF THE DAY BY THE GLASS \$5 ASSORTED SHERRY, MADEIRA AND PORT AVAILABLE BY REQUEST!



FOODTHINGS

STUFFED CORTILLAS

QUESO FUNDIDO
Mexican chorizo, queso, yukon,
white sauce \$8

SIDE POCKET
Refried beans, red rice,
Unmoo, salsa \$7

LATE BLOOMER
Cremini mushroom, carmalized
onions, Blooming Onion dip \$7

BRAISED BEEF
Lengua, onion, radish, cilantro,
guajillo pepper \$7

MORROCAN IN THE POCKET
Braised lamb, cous cous salad, harissa \$8

SALAD SANDWICHES

TIJUANA SANDWICH
Caeser salad, mortadella,
pistachio, boquerones \$10

CHICKPEA SANDWICH
Chickpea, cous cous,
rutabaga, raisin, carrot,
Vegenaise, rye \$9
(add Unmoo \$1)

VIETNAMESE SANDWICH
Cabbage, carrot, radish,
mint, cilantro, peanut fish
sauce vinaigrette \$8
(add tofu \$1, add beef \$3)

SPREADS

MUHAMMARA
Boiled egg, pita \$6

LENTIL HUMMUS
Curry, ginger, pita \$6

BAR SNACKS

HAPI SNACKS \$5

MARINATED OLIVES \$6

SPICY HOMINY AND PEANUTS \$5

NOW FEATURING BREAD FROM

POP'S
MARKET ON GRACE