

# DINNER

3:00 PM – 11:00 PM Daily

## PLATTERS

**Cheese Platter\*** (VG) | 15 A selection of 3 cheeses from California to around the world

**Charcuterie\*** | 15 A variety of cured meats

**California Charcuterie\*** | 28 A selection of 3 cheeses from California and a variety of cured meats, artisanal bread and crackers

**Deviled Eggs\*** | \$7 for 3 / \$12 for 6

## POUTINES & FRIES

**Oh Canada! Poutine** | 15 Classic fries, herb gravy, local artisanal cheese curds, braised beef short ribs

**Truffle Fries(GF)** | 13 Fries tossed with truffle and Parmesan cheese served with truffle aioli

**Jasper's Fries** | 14 Sweet and regular fries, aged cheddar cheese, serrano peppers, chipotle aioli, Duroc Farm bacon bits, fresh herbs

**Sweet Potato Fries** | 10 Tossed in sea salt and herbs

## SMALL PLATES

**Chilled Shrimp & Crab Tower (GF)** | 16 Avocado, cucumbers, charred pineapple, baby arugula, spicy tomato coulis, herb oil

**Roasted Beets & Candied Walnut (GF, VG)** | 16 Baby arugula, toasted Pistachio dust, honey Greek Yogurt, citrus segments Aged Balsamic Drizzle

**Charred Shishito (V)** | 10 Sweet & sour, chipotle aioli

**Hazelnut Bacon Brussels Sprouts (GF)** | 11 Caramelized Brussel sprouts, Applewood smoked bacon, hazelnuts, sherry vinaigrette

**3 Bean Chili con Carne** | 12 Shredded cheddar, sour cream, scallions, crostini

**Pretzel & Fondue (VG)** | 10 Pretzel, Maldon salt, smoked Gouda fondue, house made German style beer mustard

**Fried Avocado (VG)** | 11 Served with black pepper aioli

**Fried Calamari** | 12 With peppers, fried in brown rice flour, lemon aioli

**Jasper Wings (6pcs) (GF)** | 10 Buffalo sauce OR SF Dry rub

**Truffle Mac and Cheese (VG)** | 12 House made creamy smoked Gouda fondue, truffle, pasta, and crispy panko topping



## HAPPY HOUR

EARLY BIRD HAPPY HOUR: 3PM – 6PM  
LATE OWL HAPPY HOUR: 10PM – COSE



## SOUPS AND SALADS

**SF Crab Bisque\*** | 10 Dungeness crab bisque with herb crostini, lemon aioli, herb oil

**Organic Chicken Noodle Soup** | 10 Diced celery, carrot, onion, noodles

**Murray's Farm Chicken Cobb\*** (GF) | 16 Mixed greens, sliced chicken, blue cheese, Applewood smoked bacon, cherry tomato, egg, olives, chickpeas, white wine citrus vinaigrette

**Grilled Pacific Shrimp Chopped Salad\*** (GF) | 17 Chopped romaine, radicchio, cucumbers, roasted corn, red peppers, spring peas, jicama, feta, bacon, cilantro lime vinaigrette

**Classic Caesar\*** | 12 Whole leaf romaine, crouton, Parmesan, creamy garlic vinaigrette

**Upgrade:** Chicken 7 Steak 9 Shrimp 9

## BETWEEN BREADS

Served with sea salt fries or side salad: Veggie burger option available  
Upgrade: Thick Cut Bacon | 3.5 Avocado | 4 Sautéed Mushrooms | 3 Cheese | 2

**Grilled 8oz Angus Burger\*** | 17 Angus burger, cheddar cheese, red leaf lettuce, sliced tomato, caramelized red onion, brioche bun

**Grilled Chicken Sandwich** | 15 Marinated grilled organic chicken breast, Divina tomatoes, Swiss cheese, baby rocket arugula, shaved red onion, chipotle spread, toasted artisan roll served with a choice of fries or mixed green salad

**Oven Roasted Turkey Sandwich** | 15 Slow roasted turkey breast, Swiss cheese, arugula, avocado, bacon, honey mustard aioli, toasted olive bread

**The Impossible Burger (VG)** | 16 Dijon mustard, red leaf lettuce, sliced tomato, caramelized red onions, Toasted Brioche bun

## MAIN

**Fish and Chips** | 20 Sustainable pacific cod, Anchor Los Gigantes beer batter, tartar sauce, fries

**Pasta with Vegetable Ragu (VG)** | 17 Tomatoes, peppers, carrots, spinach, basil, fresh garlic, EVOO, shaved reggiano  
**Upgrade:** Short Ribs 7 Chicken 7 Shrimp 9

**Murray's Farm Free Range Chicken (GF)** | 24 Whipped potatoes, balsamic Cipollini, asparagus, baby carrots, brown chicken jus

**Grilled 12 oz. Berkshire Pork Chop\*** (GF) | 25 Bourbon sweet potato mash, asparagus, baby carrots, pineapple habanero sauce

**Pan Seared Atlantic Salmon (GF)** | 25 Wild rice pilaf, sautéed asparagus, Carrot & cucumber slaw, red grape jus

**Pan Seared Shrimp & Cheddar Grits Cakes (GF)** | 29 Jalapeno, aged cheddar, crispy Duroc Farm lardons, Cremini mushroom & white wine jus

**Red Wine Braised Short Ribs** | 29 Yukon Gold whipped potatoes, sautéed broccolini, baby carrots, crispy shallots, veal demi-glace

**12 oz. Grilled New York Strip\*** (GF) | 32 Garlic broccolini, Jasper's shallot butter, black truffle Yukon Gold whipped potatoes, Cabernet veal reduction

**Cauliflower (GF, V)** | 18 Roasted cauliflower, sweet potato puree, chimichurri

Tags: GF = Gluten Free V = Vegan VG = Vegetarian (Ovo-lacto vegetarian)



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Please inform your server of any allergies before ordering \*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. A recommended 18% service charge will be added to parties of 6 or more. Please notify your server to redeem coupon or voucher before you order. We are happy to split your check evenly up to 3 credit cards or create separate checks; however, we do not split by amount. All charges are subject to a 6% San Francisco Health Care Security Ordinance fee