



February Tap Invasion by Adobe Creek Brewing + Cleophus Quealy Beer Co.

Adobe Creek Brewing

Collars and Cuffs – Blonde Ale	9	4.8% ABV
Derealization – Hazy Pale Ale	8	5.9% ABV
Tiburones – Mex-Vienna Lager	9	4.8% ABV
Night Owl w/ Toasted Coconut and Vanilla Beans – Imperial Stout	9	11.0% ABV

Cleophus Quealy Beer Co.

Violet Delights – Sour	10	4.8% ABV
Kviek IPA – IPA	8	5.9% ABV
Snark Mark – Hazy IPA	9	7.2% ABV
Citron Golden – Golden Ale	10	8.7% ABV
Fourths Majeure – Belgian Quad	10	11.1% ABV

➔ Come back to Jasper's for March Tap Invasion – Stand Deviant Brewing
Meet Standard Deviant Breiwnng on 03/15

 **Local Draft Beer** 

Lighter Beer

Local Brewing SF Lager – Common Lager	7	5.2% ABV
Magnolia Kalifornia Kolsch – Kolsch	8	4.8% ABV
Drake's Brewing Flyway Pils – Pilsner	7	4.5% ABV

Wheat

Drake's Brewing Hefe – Bavarian Style Hefeweizen	7	4.5% ABV
--	---	----------


Ales

Anchor Brewing Anchor Steam – California Common	7	5.6% ABV
Barebottle Brewing Zythos Prince of Beers – New England Style IPA	9	6.9% ABV
Fort Point Westfalia – Red Ale	8	5.6% ABV
Social Kitchen The Smell – IPA	8	7.5% ABV


Cider

Golden State Cider Gingergrass	7	6.4% ABV
----------------------------------	---	----------

➔ Follow us on Untappd, Instagram, and Facebook for more details on our upcoming events!

 **Adventure Beer Flight**
\$14.00 per flight

4 x 4oz beers of your choice from Local Draft Beer list



 **San Francisco Cocktails I2.** 
 with a Jasper's twist

Cabin in Muir Woods — High West Campfire **Whiskey**, Tippleman's smoked maple syrup, Scrappy's chocolate bitters, scorched orange peel

Cable Car Turnaround — Mount Gay Black Barrel **Rum**, Ferrand Dry Curacao, blood orange puree, simple syrup, cinnamon sugar

Lombard Street Martini — Rabbit Hole Kentucky Rye Barrel Finished **Gin**, Dolin Dry Vermouth

Karl the Fog Irish Coffee — Tullamore Dew Irish **Whiskey**, Peerless coffee, house made whipped cream.

 **House-Tails I2.** 

Twigs and Berries — Rabbit Hole Kentucky Rye Barrel Finished **Gin**, fresh blackberries, lime, agave, elderflower liqueur, ginger beer

A Night in Pearcee — Xante pear **brandy**, pear puree, lemon juice, simple syrup

Lavender Field — Tito's Handmade **Vodka**, lavender syrup, lemon juice, blueberry puree, egg white

Caramel Apple Mule — **Vodka**, apple juice, caramel sauce, ginger beer

Thyme after Time — Zubrowka **vodka**, lemon, St. Elder elderflower liqueur, fresh thyme

The Serrano — Fidencio **mezcal**, grapefruit, fresh ginger, agave, serrano

Espresso Martini — Espresso, Tia Maria, Kahlua, Benedictine, crème de cacao, cream

Mocktails 8.

Strawberry Basil Fizz
Cucumber Lime Fresca

Raspberry Opal
Pine Street Express

 **Daily Beer & Shot Special**
\$12.00

Please ask your server for details

 **Wines** 

Bubbles, Rosé and Whites

Avisi — Prosecco	Prosecco, Italy	11/42
Steorra — Brut	Napa Valley, CA	15/60
Varichon & Clerc — Brut	Champagne, France	11/42
Pol Clement — Sparkling Rose	France	11/42
Barrymore — Rose	Monterey, CA	13/50
Terra d'Oro — Pinot Grigio	Santa Barbara, CA	12/46
Dark Horse (t) — Chardonnay	California	10
Raeburn — Chardonnay	Russian River Valley, CA	14
Conundrum — White Blend	California	12/46
The Girls in the Vineyard (t) — White Blend	Dunnigan Hills, CA	14
Paul Dolan — Sauvignon Blanc	Potter Valley, CA	13/50
Tangent (t) — Sauvignon Blanc	Edna Valley, CA	12

Reds

Lucca by Courtney Benham (t) — Red Blend	California	11
Conundrum — Red Blend	California	12/56
Meiomi — Pinot Noir	Santa Barbara, CA	15/60
Carmel Road (t) — Pinot Noir	Monterey, CA	13
Joel Gott — Merlot	Napa, CA	14/52
Kaiken — Malbec	Mendoza, Argentina	11/42
Beran — Zinfandel	Lake County, CA	15/60
Dark Horse (t) — Cabernet Sauvignon	California	10
Bonterra — Cabernet Sauvignon	California	12/46