



JASPER'S TAP INVASION
 JULY TAP INVASION BY FORT POINT BEER COMPANY

| | | |
|---------------------------|---|----------|
| KSA - Kolsch | 9 | 4.6% ABV |
| AURA - Rhubarb Gose | 9 | 4.9% ABV |
| ANIMAL IPA - Tropical IPA | 9 | 7.5% ABV |
| NATIVE IPA - IPA | 9 | 7.0% ABV |

☛ Meet the brewers of Berryessa Brewing Co. on 07/19, 6pm - 8pm

LOCAL DRAFT BEER

LIGHTER BEER

| | | |
|--|---|----------|
| Harmonic Brewing El Mero Mero - Mexicali Lager | 7 | 5.0% ABV |
| Magnolia Brewing Kalifornia Kolsch - Kölsch | 8 | 5.3% ABV |

ALES

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|---|---|----------|
| Anchor Brewing Anchor Steam - California Common | 7 | 5.8% ABV |
| Black Hammer Nautilus Hibiscus - Saison | 7 | 5.6% ABV |
| Drake's Denogginizer - Double IPA | 9 | 9.8% ABV |
| Fieldwork Full Kit Wanker - Hazy IPA | 9 | 6.9% ABV |
| Fort Point Westfalia - Red Ale | 8 | 5.6% ABV |
| Harmonic Rye Old Fashioned - IPA | 8 | 5.3% ABV |
| Lagunitas Brewing IPA - Indian Pale Ale | 8 | 6.2% ABV |

WHEAT

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|-----------------------------------|---|----------|
| Drake's Hefeweizen - Hefeweizen | 8 | 4.4% ABV |
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Sour

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| Almanac Sunshine & Opportunity - Dry Hopped Sour | 8 | 6.3% ABV |
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PORTER & STOUTS

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| Fieldwork Shtickless - Stout | 9 | 6.3% ABV |
| Laughing Monk Mussels from Brussels - Oyster Stout | 8 | 6.8% 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

'TIS THE SEA-SUN COCKTAILS | 12

- SUMMER SPRITZ** — Gin, Elderflower Liqueur, muddled cucumber and mint, lemon, simple syrup, topped with prosecco
- LADY IN RED** — Bourbon, cucumber water, angostura and orange bitters, simple syrup
- SUNNY DEE** — Tequila Reposado, orange juice, agave, prosecco float
- AVOCADO DREAM** — Avocado, Mezcal, lime, agave
- PARADISE FOUND** — Rum, Whiskey, pineapple, housemade crème de coconut

SAN FRANCISCO COCKTAILS | 12

WITH A JASPER'S TWIST

- CABIN IN MUIR WOODS** — Whiskey, smoked maple syrup, chocolate bitters, scorched orange peel
- LOMBARD STREET MARTINI** — Gin, dry vermouth
- KARL THE FOG IRISH COFFEE** — Whiskey, Peerless coffee, house made whipped cream

HOUSE-TAILS | 12

- TWIGS AND BERRIES** — Gin, fresh blackberries, lime, agave, elderflower liqueur, ginger beer
- SF SKYLINE** — Mezcal, aperol, pineapple, lime, simple syrup, tonic syrup
- THE SERRANO** — Mezcal, grapefruit, fresh ginger, agave, serrano pepper
- SUNSET FOG** — Elderflower Liqueur, raspberries, passionfruit, lemon, egg white
- ESPRESSO MARTINI** — Espresso, Tia Maria, Kahlúa, Bénédictine, crème de cacao, cream

MOCKTAILS 8.

- STRAWBERRY BASIL FIZZ
- RASPBERRY OPAL
- CUCUMBER LIME FRESCA
- PINE STREET EXPRESS

DAILY BEER & SHOT SPECIAL
 \$12.00

Please ask your server for details

WINES

BUBBLES, ROSÉ AND WHITES

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|---|--------------------------|-------|
| AVISSI — 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

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| 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 |

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. All charges are subject to a 6% San Francisco Health Care Security Ordinance fee. 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 2 credit cards or create separate checks; please inform your server before you order if separate checks are needed.