

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) | 10 Baby arugula, toasted Pistachio dust, honey Greek yogurt, citrus segments, aged Balsamic drizzle

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

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

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 Shishito 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

SOUPS AND SALADS

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

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, diced chicken, blue cheese, Applewood smoked bacon, cherry tomato, egg, olives, chickpeas, white wine citrus vinaigrette

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

Classic Caesar* | 12 Whole romaine heart, 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 Egg | 1.5

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, 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 Impossible burger, cheddar cheese, red leaf lettuce, sliced tomato, caramelized red onion, brioche bun

MAIN

Fish and Chips | 20 Sustainable pacific cod, 21st Amendment El Sully 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, carrots, asparagus, chimichurri



HAPPY HOUR

EARLY BIRD HAPPY HOUR: 3PM – 6PM

LATE OWL HAPPY HOUR: 10PM – CLOSE



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



@Jasper Free Wi-fi



@JaspersCornerTapSF



@JaspersCornerTap

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