

DINNER

3:00 PM – 11:00 PM Daily

CHEESE & MEAT SELECTIONS

Cheese Platter (VG) | 15 A selection of 3 cheeses, fig preserves, crackers & crostini

Charcuterie | 15 A variety of cured meats, whole grain mustard, crackers & crostini

Cheese & Charcuterie | 28 A selection of 3 cheeses and variety of cured meats, fig preserves, whole grain mustard, olives, cornichons, crackers & crostini

POUTINES & FRIES

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

Truffle Fries (GF) | 13 Truffle oil, parmesan, truffle aioli

Jasper's Fries | 14 Sweet & regular fries, aged cheddar, serrano peppers, chipotle aioli, diced bacon, fresh herbs

Sweet Potato or Fries | 10 Sea salt, herbs

SMALL PLATES

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

Smoked salmon w/ salmon roe, jalapeno & applewood smoked bacon, fried shallot & herb

Pan Seared Lump Crab Cake | 12 Fennel, baby arugula salad, lemon vinaigrette, segmented oranges, creole aioli

Chilled Shrimp & Crab Tower (GF) | 17 Avocado, cucumbers, charred pineapple, baby arugula, spicy tomato coulis, herb oil

Roasted Beets & Candied Walnut (GF) | 14 Baby arugula, toasted pistachio dust, honey Greek yogurt, citrus segments, aged balsamic drizzle

Charred Shishito (VG) | 10 Sweet & sour dipping sauce, chipotle aioli, shaved parmesan

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

Pretzel & Fondue | 10 Pretzel, Maldon salt, smoked gouda fondue, house made German style beer mustard

Fried Calamari | 14 Shishito peppers, brown rice flour, lemon aioli

Jasper's Wings (GF) | 12 Buffalo sauce or San Francisco dry rub, celery, blue cheese dipping sauce

Truffle Mac & Cheese | 14 House made creamy smoked Gouda fondue, truffles, cavatappi, crispy panko flakes

SOUPS AND SALADS

Murray's Chicken Noodle Soup | 10 Diced celery, carrot, onion, linguini noodles

SF Crab Bisque | 11 Lump crab bisque with herb crostini, lemon aioli, herb oil

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

Classic Caesar | 12 Romaine hearts, crouton, parmesan, creamy garlic vinaigrette
Add: Egg * 2 Diced Bacon 3 Chicken 7 Shrimp 9 Steak 9

Murray's Farm Chicken Cobb (GF) | 17 Mixed greens, diced chicken, blue cheese, Applewood smoked bacon, cherry tomatoes, egg, olives, white wine citrus vinaigrette
Add: Avocado 4

Grilled Pacific Shrimp Chopped Salad (GF) | 17 Mixed greens, radicchio, cucumbers, roasted corn, roasted red peppers, spring peas, jicama, feta, bacon, cilantro lime vinaigrette
Add: Avocado 4

BETWEEN BREADS

*Served with sea salt fries or side salad: Veggie burger option available
Upgrade: Bacon | 3 Avocado | 4 Sautéed Mushrooms | 3*

Jasper's Angus Burger* | 18 8 oz Angus burger, sharp cheddar, red leaf lettuce, sliced tomatoes, caramelized red onions, toasted brioche bun

The Impossible Bacon Burger (VG) | 17 Impossible burger, vegan bacon, sharp cheddar, red leaf lettuce, sliced tomatoes, caramelized red onions, toasted brioche bun

MAIN

Fish & Chips | 22 Sustainable pacific cod, 21st Amendment El Sully beer batter, tartar sauce, sea salt fries

Linguini with Vegetable Ragu (VG) | 17 Tomatoes, bell peppers, carrots, spinach, basil, fresh garlic, EVOO, shaved Reggiano
Upgrade: Chicken 7 Shrimp 9 Steak 9

Murray's Farm Free Range Chicken Breast (GF) | 25 Pan seared French cut breast, Yukon gold whipped potatoes, asparagus, baby carrots, brown chicken jus

Grilled St. Louis Ribs (GF) | Half Rack 20 / Full Rack 29 BBQ pork ribs, sautéed spinach, grilled corn on the cob

Pan Seared Atlantic Salmon* (GF) | 26 Wild rice pilaf, sautéed asparagus, carrot & cucumber slaw, red grape jus

Grilled Gulf Shrimp | 29 Chili rub jumbo shrimp, cilantro lime rice, asparagus, baby carrots, mango salsa, beurre blanc

Red Wine Braised Short Ribs | 30 Yukon gold whipped potatoes, sautéed broccolini, baby carrots, crispy shallots, veal demi-glace

12 oz. Grilled NY Strip* (GF) | 32 Sautéed broccolini, baby carrots, Yukon gold whipped potatoes, cabernet veal reduction

Cauliflower (GF, V) | 18 Roasted cauliflower, sweet potato puree, baby carrots, asparagus, chimichurri

SIDES

7

Asparagus | Broccolini | Whipped Potatoes | Jasmine Rice | Side Salad



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)



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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 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.