

# 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** Sour cream drizzle, ground beef, shredded cheddar, jalapeños, 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 Beyond Bacon Burger (VG) | 17** Beyond burger, vegan bacon, sharp cheddar, red leaf lettuce, sliced tomatoes, caramelized red onions, toasted brioche bun

## MAIN

**Fish & Chips | 22** Sustainable pacific cod, 21<sup>st</sup> 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. 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.