

# 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, VG) | 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 French Fries (GF, VG) | 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

**Arancini\* | 18** Fresh mozzarella, basil, Calabrian sausage, pecorino romano

**Sautéed Mussels\* | 18** White wine cream sauce, lemongrass, serrano chili pesto, tarragon, garlic bread

**Fresh Pacific Oysters\* (GF) | \$6 for 3 / \$10 for 6 / \$19 for 12**  
Blackberry mignonette, smoked olive oil

**Roasted Beets & Ricotta Cheese (GF, VG) | 16**  
Watercress, citrus segments, toasted almonds, cherry vinaigrette

**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 (VG) | 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 (VG) | 14** House made creamy smoked gouda fondue, truffles, cavatappi, crispy panko flakes

**Prawn Cocktail\* | 16** Cocktail sauce, lemon wedge

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

## SOUPS AND SALADS

**Soup of the Day | 12** Ask your server about today's selection

**3 Bean Chili con Carne | 12** Sour cream drizzle, ground beef, shredded cheddar, jalapeños, crostini

**Jasper's Cioppino\* | 23** Clams, mussels, prawn, cod, tomato fennel vermouth sauce, garlic bread, white chipotle aioli

**Caesar Salad\* | 12** Garlic croutons, candied bacon, pickled Fresno chilis, smoke cured egg yolk, parmesan, anchovies, Caesar dressing

**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

**Niçoise Tuna Salad\* (GF) | 18** Albacore Tuna, fingerling potatoes, pickled onions, green beans, cherry tomatoes, hard boiled eggs, butter lettuce, lemon Dijon dressing, Castelvetro olives

## 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

**Fried Chicken Sandwich | 18** Fried chicken breast, mushrooms, pickled red onions, red leaf lettuce, chipotle aioli, toasted brioche bun

## MAIN

**Fish & Chips\* | 22** Sustainable pacific cod, Anchor Steam beer batter, tartar sauce, sea salt fries

**Pasta with White Clams\* | 22** Calabrese sausage, cherry tomatoes, lobster stock, lemon gremolata

**1/2 Roasted Chicken (GF) | 27** Tomato olive tapenade, lemon butter sauce, roasted potatoes

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

**Fish of the Day\* (GF) | 28** Ask your server about today's selection

**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

**Roasted Vegetables (GF, V) | 18** Seasonal roasted vegetables, 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



@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. 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.