

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, ground 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

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 | 14 House made creamy smoked gouda fondue, truffles, cavatappi, bacon, crispy panko flakes

Prawn Cocktail* (GF) | 16 Cocktail sauce, lemon wedge

SIDES

7

Asparagus | Broccoli | Whipped Potatoes | Side Salad

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

CHEF'S SPECIALS

Soup of the Day | 12 **Fish of the Day | 28**
Seasonal, fresh creations. Ask your server about today's selections

SOUPS AND SALADS

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
Add: Chicken 7 Steak 9

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

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, Castelvetrano 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 and portobello 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 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

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



@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.