

DINNER

3:00 PM – 11:00 PM Daily

PLATTERS

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

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

Jasper's Crudité Platter (GF, V) | 12 Baby carrots, cherry tomatoes, celery, cucumber, radish, hummus

POUTINES & FRIES

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

NY Steak Fries* | 15 Classic fries, brandy peppercorn sauce, roasted shallots, red fresno chilis, gruyere, cheddar

Jasper's Fries | 15 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

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

Charred Shishito Peppers (VG) | 11 Parmesan, chipotle aioli, sweet & spicy dipping sauce

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

Stuffed Button Mushrooms (VG) | 11 Parmesan, mozzarella, breadcrumbs, chimichurri sauce & herbs

Jasper's Fried Cauliflower (VG) | 12 Crispy cauliflower, sweet & spicy sauce, herbs, ranch dipping sauce

Hazelnut Bacon Brussels Sprouts (GF) | 13
Caramelized Brussels sprouts, Applewood smoked bacon, hazelnut, sherry vinaigrette

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

Arancini* | 11 Fresh mozzarella, basil, ground sausage, pecorino romano

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

Truffle Mac & Cheese | 14 House made creamy smoked gouda fondue, truffle oil, cavatappi, bacon, crispy panko flakes

SOUPS AND SALADS

Clam Chowder | 12 Fresh clams, bacon, carrots, celery, onions, potatoes, cream, crostini

Caesar Salad* | 12 Garlic croutons, candied bacon, pickled Fresno chilis, smoke cured egg yolk, parmesan, anchovies, Caesar dressing
Add: Chicken 7 Steak 9

Grilled Stone Fruit Salad | 12 Radicchio, frisee, seasoned stone fruit, peaches, plums, nectarines, 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

Taco Salad | 18 with Chicken, 21 with NY Steak Black beans, rice, pico de gallo, avocado, sour cream, jack cheese, romaine lettuce, tortilla chips

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) | 18 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

Ricotta Gnocchi (VG) | 16 Pickled wild mushrooms, sunchoke sauce, pecorino romano

Bucatini all'Amatriciana | 18 Guanciale, pecorino romano, basil, EVOO

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

1/2 Roasted Chicken | 28 Pea tendrils, chicken jus, farro, roasted shallots

Grilled St. Louis Ribs (GF) | Half Rack 21 / Full Rack 30 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

16 oz. Ribeye Steak (GF) | 38 Seasonal vegetables, Yukon gold whipped potatoes, beef jus

Salmon (GF) | 28 Creamy curry, steamed rice, seasonal fruit relish, spinach

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

Grilled Farmer's Market Vegetables (GF, V) | 18 Seasonal roasted vegetables, sweet potato puree, baby carrots, asparagus, chimichurri

SIDES | 7

Asparagus | Broccolini | Whipped Potatoes | Side Salad

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. 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.