

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)

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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.