

WELCOME TO JASPER'S CORNER TAP

THE INTERSECTION OF SPORTS AND BEER AT UNION SQUARE



STARTERS

Million Dollar Deviled Eggs (3) | 6

Classic version with our special twist. Smooth and creamy, smoked paprika

Cornbread Muffin & Pepper Jelly (VG) | 5

House baked warm cornbread muffin. Butter and pepper jelly

Beer Battered Cheese Curds (VG) | 14

Berkeley's local Belfiore cheese curds. Adobe Creek Brewing Craft beer batter. Marinara sauce

Poutine | 14 Steak fries with red wine gravy and Belfiore cheese curds. Topped with braised short rib

Add Egg any style | 3

Parmesan Truffle Fries (VG) | 14

Classic fries that are perfectly crisped. Truffle salt, shaved parmesan cheese, parsley

Impossible Italian Meatballs (VG) | 14

House-made Impossible meatballs with Chef's marinara sauce. Parmesan, basil

Whiskey Ribs Starter | 16

Braised baby back ribs. Grilled with whiskey BBQ sauce. Pickled onion, sesame seeds, scallions

Pork Belly Candy | 15

Slowly rendered pork belly burnt ends, brown sugar glaze and pickled onion

Bacon Wrapped Prawns | 16

Large prawns wrapped in bacon and finished on the grill. Sweet chili sauce

Fried Calamari | 16

Lightly house breaded and fried rings and tentacles. Chipotle and tartar dipping sauces. Lemon wedges

Golden Gate Wings | 16

Chicken wings tossed in Chef's Spicy Buffalo sauce. Celery, carrots, blue cheese sauce (or sub ranch)

Guacamole & Chips | 14 House-made guacamole with blue corn tortilla chips

Asparagus Tartine with Burrata (VG) | 14

Toasted ACME bread, Belfiore local burrata cheese, asparagus, mint and EVOO

Macaroni and Cheese (VG) | 16

Tender elbow noodles, Monterey Jack, Swiss and Cheddar cheeses. Topped with Bread Crumbs

Cheese Board (VG) | 14

Fresh selection from local cheeses including Brie, Gouda, Manchego and Bleu Cheese. Crostini, nuts, fruit, honey and preserves

Add Charcuterie (+8) | 22

Selection from locally cured meats including capicola, salami and prosciutto

MAIN EVENT

Braised Beef Short Ribs | 25 Red wine slow braised beef short ribs. Mashed potatoes and a luxurious gravy. Served with locally sourced seasonal vegetables. Substitute sweet potato hash or fries for mashed potatoes

Steak Frites | 24 Marinated and grilled hangar steak, sliced and served over crisped steak fries with Chef's signature sauce. Accompanied with your choice of local seasonal vegetables, asparagus, sweet potato hash or blistered tomatoes

Whiskey Baby Back Pork Ribs | 25 One half rack of braised baby back pork ribs. Grilled with our house made whiskey BBQ sauce. Choice of mashed potatoes, sweet potato hash or classic fries. Local seasonal vegetables

Grilled Chicken Breast | 23 Grilled organic chicken breast glazed with honey Dijon sauce. Fresh local vegetables and mashed potatoes or sweet potato fries

Pan Seared Salmon (GF) | 24 Local salmon topped with white wine, lemon butter and caper sauce. Risotto and seasonal vegetables

Mahi Mahi Fish Tacos (GF) | 22 Grilled Mahi Mahi fish, pico de gallo, house-made guacamole, green coleslaw, corn tortilla. Served with house-made salsa

JASPER'S CLASSICS

(WITH FRIES OR SALAD)

J Burger | 21 Anthony Bourdain raved about this juicy burger during his 2016 visit. Half pound of Kobe, bacon onion marmalade, Local Point Reyes Creamy Blue Cheese, frisee, black pepper aioli

Angus Cheeseburger | 16 Half pound Angus beef, sharp cheddar cheese, lettuce, tomato, red onion and Jasper's secret spread sauce. Served on a locally baked brioche bun

Add Bacon | 3 Bitcoin Bacon | 5 Avocado | 4 Egg | 3

Beyond Burger (VG) | 19 Beyond burger, Monterey Jack cheese, avocado, caramelized onions, arugula and chipotle aioli on brioche. Side of grilled asparagus (sub fries or salad available)

Fish and Chips | 22 Fresh Cod, house-battered in crispy Adobe Creek Brewing Craft beer batter. Accompanied by steak fries, house-made tartar sauce, malt vinegar and lemon wedges

SOUPS & SALADS

French Onion Soup (VG) | 11 Served in a crock with croutons, melted swiss and mozzarella cheeses

Chicken Noodle Soup | 7 Cup | 11 Bowl Cup of our house-made soup. Perfect to enjoy on a foggy day in the bay

Caesar Salad | 13 Romaine lettuce, crisp croutons, creamy Caesar dressing, shaved Parmesan

Roasted Beet and Kale Salad (VG) | 17 Warm goat cheese, kale, beets, toasted walnuts, pickles, onion, blasamic vinegar and crostini

Burrata and Tomato Salad (VG) | 17 Roasted and chilled cherry tomatoes, Berkeley's local Belfiore burrata cheese, fresh basil, balsamic drizzle, EVOO, sea salt and pepper

Shrimp Louie Salad | 23 Romaine, grilled Cajun prawns, avocado, hardboiled egg, cherry tomatoes, cucumbers. House-made Louie dressing

Avocado and Chicken Cobb Salad | 21 Romaine, grilled and sliced chicken, diced applewood smoked bacon, avocado, cherry tomato, feta cheese, cucumbers and chives. Creamy avocado dressing

MAKE IT EXTRA

Grilled and Sliced Chicken Breast | 6

Pan Seared Salmon | 12

Grilled and Sliced Hangar Steak | 12

Sliced Avocado | 4

Bacon Brussels Sprouts | 12

Parmesan Asparagus | 11

Mashed Potatoes | 10

Diced Sweet Potato Hash | 11

Classic/Steak French Fries | 10

Risotto | 10

VG - Vegetarian | GF - Gluten Free

Notify your server to redeem any coupons or vouchers prior to ordering. Inform your server of any known allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All charges are subject to a 6% San Francisco Health Care Ordinance fee.

An 18% service charge may automatically be added to any parties of 6 or more. We may be able to split the bill onto separate checks, inform your server before you order if separate checks are being requested.