

Our Story...

The Intersection of Beer and Sports at Union Square

Jasper's Corner Tap & Kitchen is an American Gastropub that focuses on 3 guiding principles:
Local, Beer & Sports.

With innovative San Francisco Cuisine, a spotlight on local breweries and 12 Large, Flat Screen Televisions, Jasper's is a neighborhood favorite.

A welcoming yet playful atmosphere, Jasper's is the perfect spot for teambuilding, happy hour or gathering with friends and family for a night of good food and good company.



M E N U S

PRIX FIXE LUNCH MENU

2 Course Lunch Menu | \$40.00 per person

APPETIZERS

Served Family Style

select 1 of the following:

House-made Guacamole with blue corn tortilla chips (VEG)

Asparagus Tartine with Burrata (VEG)

Impossible Italian Meatballs (VEG)

ENTREES

select 2 of the following:

J Burger Half pound of Kobe, bacon onion marmalade, Shropshire blue cheese, frisee, black pepper aioli. Served with french fries or salad

Mahi Mahi Fish Tacos (GF) Grilled Mahi Mahi fish, pico de gallo, house-made guacamole, green coleslaw, corn tortilla

Sweet Potato Vegetarian Hash (VEG) Sauteed sweet potatoes, Impossible sausage, onions, peppers, garlic. With sauteed spinach served with ACME toast. Topped with 2 eggs any style

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

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

Choice of Coffee, Iced or Hot Tea and Chef's Selection of Bread Included

24% Gratuity will be applied to all orders.

M E N U S

PRIX FIXE LUNCH MENU

3 Course Lunch Menu | \$48.00 per person

APPETIZERS

Served Family Style

select 1 of the following:

House-made Guacamole with blue corn tortilla chips (VEG) | Beer Battered Cheese Curds (VEG)

Asparagus Tartine with Burrata (VEG) | Impossible Italian Meatballs (VEG)

ENTREES

Select 2 of the following:

J Burger Half pound of Kobe, bacon onion marmalade, Shropshire blue cheese, frisee, black pepper aioli. Served with french fries or salad

Mahi Mahi Fish Tacos (GF) Grilled Mahi Mahi fish, pico de gallo, house-made guacamole, green coleslaw, corn tortilla

Sweet Potato Vegetarian Hash (VEG) Sauteed sweet potatoes, Impossible sausage, onions, peppers, garlic. With sauteed spinach served with ACME toast. Topped with 2 eggs any style

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

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

DESSERT

Chef's Selection, Served Family Style

Choice of Coffee, Iced or Hot Tea and Chef's Selection of Bread Included

24% Gratuity will be applied to all orders.

M E N U S

PRIX FIXE DINNER MENU

3 Course Dinner Menu | \$58.00 per person

APPETIZERS

Served Family Style

select 1 of the following

Whiskey Ribs Sampler | Bacon Wrapped Prawns

Beer Battered Cheese Curds | Garden Salad

ENTREES

select 2 of the following

Braised Beef Short Ribs Red wine slow braised beef short ribs. Mashed potatoes and a luxurious gravy. With locally sourced seasonal vegetables

Chicken with Mushroom Demi-Glace Roasted airline chicken topped with a mushroom demi-glace sauce, diced sweet potato hash. Fresh local vegetables

Pan Seared Salmon Local salmon topped with lemon garlic butter sauce. Rice pilaf and seasonal vegetables

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

DESSERT

Chef's Selection

Choice of Coffee, Iced or Hot Tea and Chef's Selection of Bread Included

24% Gratuity will be applied to all orders.

M E N U S

HORS D'OEUVRES

Each Order Contains 25 Pieces

HOT BITES

Chicken Satay with Peanut Sauce	\$75.00 per order
Spanakopita	\$80.00 per order
Vegetable Egg Rolls	\$80.00 per order
Meatballs in Sweet & Tangy Sauce	\$80.00 per order
Pork Pot stickers	\$80.00 per order
Mushroom Caps Stuffed with Italian Herbed Bread Crumbs	\$80.00 per order
Beef Satay with Sesame Glaze	\$90.00 per order
Premium Lump Crab Cakes with Roasted Red Pepper Mayonnaise	\$85.00 per order
Coconut Fried Shrimp	\$100.00 per order
Beef Wellington	\$125.00 per order

COLD BITES

Shrimp Cocktail	\$110.00 per order
Bruschetta Served on Crostini	\$70.00 per order
Antipasto Skewers	\$85.00 per order
Deviled Eggs	\$75.00 per order

DESSERT BITES

Assorted Cheesecake Bites	\$90.00 per order
Assorted Cupcakes	\$90.00 per order
Assorted Macarons	\$90.00 per order

DISPLAYS

Serves 15

Vegetable Crudit� with Ranch Dip	\$90.00 per order
Sliced Fresh Fruit	\$130.00 per order
Antipasto Display	\$135.00 per order
Cheese Platter with Assorted Crackers	\$170.00 per order
Tuna Tartar, Tobiko, Wasabi Aioli, Cucumber Ribbon	\$150.00 per order

CARVING STATIONS

PROTEINS

Each Station Serves 25

select 1 of the following

Honey Baked Ham with Dijon Mustard
\$300.00 per station

Bourbon Apple Pork Tenderloin with Bourbon Sauce
\$315.00 per station

Roasted Turkey Breast with Cranberry Sauce
\$315.00 per station

Roast Beef with Au Jus
\$325.00 per station

Prime Rib with Horseradish Cream Sauce
\$355.00 per station

SIDES

select 1 of the following

Buttermilk Smashed Potatoes

Herbed Roasted Red Bliss Potatoes

Roasted Seasonal Vegetables

Jasmine Rice

SAUCES

select 2 of the following

Roasted Shallot Aioli

Roasted Pineapple Coulis

Cranberry Apricot Relish Bourbon

Horseradish & Gorgonzola Mayonnaise

Dill & Key Lime Dijonnaise

Roasted Red Pepper Coulis

Oregon Mushroom Merlot Sauce

Rosemary - Fig & Balsamic Reduction Sauce

Sage Jus

Truffle Fine Herbed Sauce

Béarnaise Sauce

Sweet Mustard Glaze

Yogurt & Mint Sauce

Three Peppercorn Sauce

Served with Assorted Dinner Rolls, Coffee, Decaffeinated Coffee and Tea
All Carving Stations Require A Uniformed Chef

BAR PACKAGES

BEER & WINE

For events focused on the basics, a hosted beer and wine bar, featuring:

An Assortment of bottled Soft Drinks, a selection of 4 Domestic and Imported Beers, Prosecco, Your Choice of One Red and One White Wine from the House Wine List

First hour \$27.00
each additional hour \$15.00

HOUSE

The first tier of our Full Bar, featuring:

Grennall's Vodka, Grennall's Gin, Jim Beam Bourbon, Rittenhouse Rye Whiskey, Espolon Tequila, Don Q Rum, An Assortment of bottled Soft Drinks, a selection of 4 Domestic and Imported Beers, Prosecco, Your Choice of One Red and One White Wine from the House Wine List

First Hour \$30.00
each additional hour \$18.00

PREMIUM

The second tier of our Full Bar, featuring:

Tito's Vodka, Tanqueray Gin, Casa Noble Tequila, Bacardi Rum, Cutty Sark Scotch, Four Roses Bourbon An Assortment of bottled Soft Drinks, a selection of 4 Domestic and Imported Beers, Your Choice of One Sparkling OR One Rose, One Red and One White Wine from the Premium Wine List

First Hour \$36.00
each additional hour \$24.00

LUXURY

The top tier of our Full Bar, featuring:

Grey Goose Vodka, Bombay Sapphire Gin, Hennessy VSOP Cognac, Maker's Mark Bourbon, Don Julio Blanco Tequila, Mount Gay Rum, Johnny Walker Black Scotch, An Assortment of bottled Soft Drinks, a selection of 4 Domestic and Imported Beers, Your Choice of One Sparkling OR One Rose, One Red and One White Wines from the Luxury Wine List

First Hour \$42.00
each additional hour \$25.00

Each Bar Requires A Bartender | Maximum Service of 5 Hours | Priced Per Person, Per Hour

HOSTED BARS

BOTTLED DRINKS

Assorted Sodas \$6.00 Sparkling Water \$8.00
Bottled Water \$7.00 Juice \$7.00

BEER SELECTIONS

Bottled Beer \$8.00
Coors Light, Stella Artois, Anchor Steam, Heineken, Modelo
Negra, Lagunitas IPA, St. Pauli Girl, Non- Alcoholic Beer

LIQUOR SELECTIONS

House Brand Cocktails \$16.00

Grennall's Gin, Grennall's Vodka, Jim Beam
Bourbon, Rittenhouse Rye Whiskey, Espolon Tequila, Don Q Rum

Premium Brand Cocktails \$18.00

Tito's Vodka, Tanqueray Gin, Casa Noble
Tequila, Bacardi Rum, Cutty Sark Scotch, Four Roses Bourbon

Luxury Brand Cocktails \$20.00

Grey Goose Vodka, Bombay Sapphire Gin,
Hennessy VSOP Cognac, Maker's Mark Bourbon,
Don Julio Blanco Tequila, Mount Gay Rum, Johnny Walker Black Scotch

WINE BY THE BOTTLE

House Wine \$50.00 per Bottle

Avisi — Prosecco, Prosecco, Italy
Pol Clement — Sparkling Rose, France
Terra d'Oro — Pinot Grigio, Santa Barbara, CA
Conundrum — White Blend, California
Kaiken — Malbec, Mendoza, Argentina

Premium Wine \$60.00 per Bottle

Varichon & Clerc — Brut, Champagne, France
Barrymore — Rose, Monterey, CA
The Girls in the Vineyard — White Blend, CA
Paul Dolan — Sauvignon Blanc, Potter Valley, CA
Bonterra — Cabernet Sauvignon, California

Luxury Wine \$70.00 per Bottle

Steorra — Brut, Napa Valley, CA
Raeburn — Chardonnay, California
Meiomi — Pinot Noir, Santa Barbara, CA
Joel Gott — Merlot, Napa, CA
Beran — Zinfandel, Lake County, CA

Each Bar Requires A Bartender | Maximum Service of 3 Hours | Priced On Consumption, per Drink Ordered / Bottle Opened

POLICIES

Guarantee

A fee of \$150.00 will apply for any orders guaranteed under 10 persons. Final guarantee attendance counts are due three (3) business days prior to your event. Attendance counts will be considered a guarantee and are not subject to reduction; the guarantee or actual guest amounts (whichever is greater) will be billed. If the guarantee attendance count is not received, the estimated attendance count stated in the contract or actual number of guests (whichever greater) will be billed. *The Banquet and Culinary teams will do their best to service guests above and beyond the guarantee provided, however substitutions in menu items may become necessary*

Food Services

Jasper's Corner Tap & Kitchen requires that menu selections for all functions must be received at least 14 (Fourteen) business days prior to the event (this shall include vegetarian or other substitutions). Due to unforeseen seasonal variations, menu options are subject to change. Guests will be notified of any accommodations made to the selected menu. Please provide dietary restrictions, allergies or aversions when menu selections are provided to your Catering Manager.

Corkage

Groups may bring in their own wines with notice prior to the event date. There will be a corkage fee of \$25.00 per 750 ml bottled whether opened or not. There is a three case maximum of wine per group per event and no other types of liquor may be brought in and served.

Bartender/Uniformed Chef Labor Charges

All banquet bars are subject to the minimum set-up, guarantees and consumption policies in addition to appropriate bartender and/or cashier fees. All Hosted and Cash bars require one bartender per 50 guests at a price of \$175.00 per bartender. If a uniformed Chef is required for either a buffet meal or other food station, a fee of \$175.00 per hour will apply.

Food & Beverage Control

Jasper's Corner Tap & Kitchen's policy strictly forbids any outside food or beverage to be brought on premises (with the exception of wine and desserts, where fees apply). All food and beverage must be consumed on premises, take-away is prohibited.

Dessert Service Fee

Groups may bring in their own cake or other desserts with notice provided prior to the event date. There will be a dessert service fee of \$4.00 per person applied.

Audio Visual

Hotel Spero will provide internal audio-visual services to our guests in our Event space. Jasper's Corner Tap & Kitchen partners with our trusted AV experts to assist you in any audio-visual needs throughout the restaurant or lounge. Third party audio-visual company utilization will incur a \$250.00 fee.

Floor Plan

