

COCKTAILS

FROZEN 12

FROSÉ

Rosé, St. Elder, vodka, grapefruit, lemon

ESPRESSO MARTINI

espresso vodka, Grind dark roast rum, Trader Vic's chocolate, cold brew

MARGARITA

Lunzaul blanco tequila, lime, triple sec *add strawberry or blackberry +1*

HURRICANE

Sailor Jerry rum, dark rum, light rum, passionfruit, orange, lime, grenadine

DRAFT 12

JASPERITA

Lunazul Blanco, agave, lime, triple sec

MOJITO

white rum, lime juice, fresh mint, soda *choice of traditional, strawberry, or blackberry*

HIBISCUS SANGRIA

Pinot Grigio, apple brandy, hibiscus, orange, lime

JASPER'S CLASSICS 12



PREDS PUNCH

mango vodka, pineapple, mango simple syrup, blue curaçao

JASPER'S OLD FASHIONED

Buffalo Trace bourbon, Angostura bitters, demerara, orange peel

ELDERFLOWER SOUR

gin, elderflower, butterfly blue pea ginger, lime, cucumber

APEROL SPRITZ

Aperol, Cava, orange

BLUEBERRY COSMO

Picker's blueberry vodka, Cointreau, lime, cranberry

SHOTS 8

LEMON DROP

Deep Eddy lemon vodka, Limoncello, demerara syrup, lemon

GREEN TEA

Jameson whiskey, peach schnapps, sour

GUMMY BEAR

raspberry vodka, Deep Eddy lemon vodka, peach schnapps, pineapple



ZERO PROOF

JASPER'S BALLOON

orange, lime, soda, Luxardo cherry 6

BLACKBERRY BERET

blackberry, basil, lime, ginger beer, soda 6

STRAWBERRY BLISS

strawberry, limon, demerara, soda 6

LAGUNITAS

IPNA, IPA N/A 6

ATHLETIC BREWING

Upside Dawn Golden Ale N/A 6

SAN PELLEGRINO 8

ACQUA PANNA 8

BLACK RIFLE COLD BREW 8

HAPPY HOUR

MONDAY - FRIDAY FROM 3 - 6PM

SNACKS

QUESO, CHIPS & RINDS | PRETZEL | TABLE FRIES \$6

\$4 DRAFT BEERS

\$5 HOUSE WINES

\$8 DRAFT & FROZEN COCKTAILS

WINE

WHITE & ROSÉ

BY THE GLASS / BOTTLE

HOUSE Chardonnay 8

ROSÉ Nos Vins Flowers, Languedoc, France 10 / 38

PROSECCO Cantina Colli, Veneto, Italy 9 / 34

RIESLING Urban, Mosel, Germany 9 / 34

PINOT GRIGIO Barone Fini, Trentino-Alto Adige, Italy 10 / 38

SAUVIGNON BLANC The Seeker, Acampo, California 10 / 38

CHARDONNAY Wente, Livermore Valley, California 10 / 38

RED

BY THE GLASS / BOTTLE

HOUSE Cabernet Sauvignon 8

PINOT NOIR Josh Cellars, Central Coast, California 10 / 38

MALBEC Alta Vista Estate, Mendoza, Argentina 9 / 34

CABERNET SAUVIGNON Montes Classic, Colchagua Valley, Chile 12 / 46

Prices exclude 15% LBD and sales tax



BEER

DRAFT

Michelob Ultra, St. Louis, MO 4.2% 6

Miller Lite, Milwaukee, WI 4.2% 6

Jackalope Conquer and Prevail Pale Ale, Nashville, TN 5% 7

Stella Artois, Belgium 5% 7

Modelo Especial, Mexico 4.4% 7

Nashville Brewing Co. Lager, Nashville, TN 5.6% 7

Tailgate Wizards Order IPA, Nashville, TN 6.0% 7

Bearded Iris Homestyle IPA, Nashville, TN 6% 7

Blackstone Nut Brown Ale, Nashville, TN 5.6% 7

Yazoo Gerst Amber Ale, Nashville, TN 4.9% 7

Tailgate Orange Wheat Ale, Nashville, TN 5.1% 7

Diskin "Bob's Your Uncle" Cider, Nashville, TN 6.9% 8

BOTTLES/CANS

TN Brew Works State Park Blonde, Nashville, TN 5.4% 6

Black Abbey "The Rose" Belgian Blonde, Nashville, TN 5.4% 8

Jackalope Thunder Ann Pale Ale, Nashville, TN 5.5% 6

Dr. Robot Berry Lemon Sour, Atlanta, GA 5% 6

Wiseacre "Gotta Get Up" Stout, Memphis, TN 5% 6

Montucky Cold Snacks Lager, Bozeman, MT 4.1% 6

Heineken, The Netherlands 5% 6

Diskin "Babe Magnet" Cider, Nashville, TN 5.8% 8

SELTZERS

Carbliss Cranberry Vodka Cocktail, Plymouth, WI 5% 6

Sun Cruiser Iced Tea Vodka, Boston, MA 4.5% 6

Surfside Lemonade & Vodka, Philadelphia, PA 4.5% 6

DOMESTICS 5

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Yuengling

BEER BUCKETS

FILL A BUCKET WITH
6 DOMESTICS FOR \$25!



BRUNCH LIBATIONS

MIMOSA | BLOODY MARY 8

BLACK RIFLE COLD BREW 8

add a shot of Whisper Creek! 3

BUBBLES & JUICE bottle of cava, OJ on the side 20

FLIP FOR MORE GOODS ➡➡➡

SHAREABLES

QUESO, CHIPS & RINDS GS
cheesy goodness served with tortilla chips & pork rinds for dipping 10

BUFFALO CHICKEN DIP
creamy blue cheese & cheddar blend, pulled chicken, topped with scallions and a ranch drizzle 11

PRETZELS
two oven-baked pretzels served with queso and house-made stone ground mustard 10

CAULIPOPPERS GS
tempura cauliflower bites served with sunflower hummus, feta cream, wasabi cream, and roasted red pepper sauces for dipping 14

GRILLED CHICKEN NACHOS
fresh stack of tortilla chips piled high with grilled chicken, queso, pickled jalapenos, scallions, melted cheddar cheese, black beans, sour cream, and salsa 14
substitute steak +5*

CHEESE CURDS
beer-battered Wisconsin white cheddar cheese curds, fried until golden brown, topped with parmesan cheese and scallions, served with marinara and spicy ranch 15

JASPER WINGS GS
crispy chicken tossed in your choice of buffalo, bang bang, BBQ, garlic parmesan, or smoky red dry rub, served with carrots, celery, and creamy blue cheese 14

GREENS & THINGS

ADD TO ANY SALAD:
chicken 7 | shrimp 8 | salmon* 9 | steak* 10*

HOUSE-MADE DRESSINGS:
blue cheese, Italian, honey mustard, sweet chili, white balsamic, ranch

SOUP OF THE DAY 7

HOUSE GS
mixed greens topped with carrots, cucumbers, tomatoes and parmesan cheese with your choice of dressing 6 / 9

KALE CAESAR* GS
chopped kale and romaine lettuce tossed in a creamy caesar dressing, topped with focaccia croutons and parmesan 9 / 15

POTSTICKER SALAD
mixed greens tossed with carrots, baby herbs, and cilantro in sweet chili vinaigrette, topped with shiitake mushrooms, avocado, wasabi cream, peanuts, and pan-seared veggie dumplings 17

POWER BOWL GS
cauliflower rice & red quinoa tossed with edamame, roasted corn, spinach, and cherry tomatoes in white balsamic vinaigrette, topped with avocado, tempura crispies, and sunflower hummus 17 | *add two sunny side eggs 2*

SOUTHERN FRIED CHICKEN WEDGE GS
two hand-breaded, buttermilk fried chicken tenders served on a wedge of romaine, topped with bacon, tomatoes, red onion, mozzarella, and creamy ranch 17



PIZZAS

Sub gluten-free cauliflower crust for 3

HIPPIES UNITE GS
olive oil and garlic-basil base topped with confit mushrooms, baby spinach, roasted garlic, caramelized onions and mozzarella cheese, topped with red bell pepper sauce 15

BBQ CHICKEN GS
house-made BBQ sauce base topped with tender cuts of grilled chicken, red onions, jalapeños, bacon, and mozzarella cheese 16

HOT HONEY PEPPERONI GS
red sauce base topped with pepperoni, goat cheese, mozzarella cheese and a hot honey drizzle 16

MEXICAN STREET CORN GS
queso base topped with grilled corn, salsa roja, cilantro, poblano cream, mozzarella, and queso fresco 15

THE BIANCO GS
creamy alfredo sauce base topped with tomatoes, spinach, caramelized onions, tender cuts of grilled chicken, and feta and mozzarella cheeses 16



SIDES

WEDGE FRIES
SWEET POTATO WAFFLE FRIES
SWEET CHILI CHARRED BROCCOLI
BANG BANG BRUSSELS

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GS These items can be served or modified to accommodate a gluten sensitive diet. Please inform your server when ordering gluten sensitive items.
*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

HAND HELDS

served with your choice of wedge fries, sweet potato waffle fries, small house salad, bang bang brussels, or sweet chili charred broccoli

JASPER BURGER*
our classic burger with melted American cheese, lettuce, tomato, pickles, and red onions on a brioche bun 16 *add bacon 2*

SMASH BURGER*
two smashed beef patties topped with melted American cheese, sauteed onions, dill pickles, and mustard on a brioche bun 16

PATTY MELT*
beef patty, caramelized onions, melted provolone cheese, and roasted garlic aioli on sliced, toasted brioche 16

SHRIMP TACOS
two seasoned flour tortillas filled with cucumber, soy-ginger cole slaw, grilled shrimp, peanuts, wasabi cream, and cilantro 16 *make it a wrap!*

SMOKED CHICKEN QUESADILLA
seasoned flour tortilla stuffed with melted American and mozzarella cheeses, spiced grilled chicken, and pickles, served with cole slaw and creamy ranch 15

GRILLED CHICKEN SANDWICH
grilled chicken breast topped with melted provolone cheese, grilled pineapple, lemon-dressed arugula, red onions, and roasted garlic aioli on a pretzel bun 16

CRISPY CHICKEN SANDWICH
hand-breaded, buttermilk fried chicken breast topped with dill pickles and coleslaw, served on a brioche bun 16 *make it buffalo, mild, or hot!*

BUFFALO CHICKEN CAESAR WRAP
tender cuts of grilled or fried chicken tossed in buffalo sauce with melted mozzarella and cheddar cheeses, chopped kale and romaine lettuce in a creamy caesar dressing, wrapped in a toasted spinach wrap 15

DELUXE TURKEY WRAP
warm sliced turkey breast, melted provolone cheese, tomatoes, arugula, bacon, pickled red onions, and avocado smash wrapped in a toasted spinach tortilla 15

BLT
bacon, tomatoes, lettuce, and roasted garlic aioli on sliced, toasted sourdough 16

CLUB MELT
our classic club piled high with warm sliced turkey breast, ham, bacon, melted cheddar and provolone cheeses, lettuce, tomato, and honey mustard on sliced, toasted sourdough 17

LETTUCE WRAPS GS
tender cuts of grilled chicken tossed with red peppers, shredded carrots, red onions, and peanuts in bang bang sauce, topped with sesame seeds and served with fresh lettuce leaves 16 *substitute hot chicken or make it vegan!*

CHICKEN TENDERS
four hand-breaded, buttermilk chicken tenders fried until golden brown, served with fries 18 *make it buffalo, BBQ, mild, or hot!*

PLATES

FAJITAS* GS
tender marinated skirt steak, grilled chicken, or shrimp with grilled bell peppers and onions, served with warm tortillas, avocado smash, feta cream, and salsa 21

WEST END CHIMICHANGA
flour tortilla stuffed with grilled chicken, queso, and black beans, served with salsa, feta cream, avocado smash, and mixed greens 19

AVOCADO BACON TOAST
sliced, toasted sourdough topped with avocado smash, bacon, cherry tomatoes, and white balsamic vinaigrette, served with two sunny side eggs 14

STEAK FRITES*
8oz beef tenderloin, parmesan fries, and J-sauce 25 *add two sunny side eggs 2*

FETTUCCINE IMPERIAL
fettuccine tossed in house-made creamy alfredo sauce with grilled chicken, bacon, and mushrooms 18

FIRECRACKER SALMON
stir-fried cauliflower rice & red quinoa, edamame, shredded carrots, roasted corn, cucumbers, red peppers, pickled red onions, and garlic, topped with blackened salmon, red chili glaze, scallions, and sesame seeds 20

CHICKEN & WAFFLES
two griddled Belgian waffles topped with spicy, hand-breaded fried chicken tenders, served with maple cream cheese, berry compote, and pickles, topped with dusting of powdered sugar and maple syrup 17

NEW YORK CHEESECAKE
cheesecake topped with mixed berry compote 10

CHOCOLATE BROWNIE
decadent chocolate fudge brownie topped with vanilla ice cream and Oreo cookie crumble 10

SCOOP OF THE DAY
today's featured flavor, made locally by Bravo Gelato 4/scoop

TREATS

FLIP FOR MORE GOODS ➡