





RUM DRINKS

BAHAMA MOMMA

A delicious mixture of Tropical fruit juices, coconut rum and grenadine. The Island Nations' Drink.

RUM RUNNER

Rum mixed with yummy blackberry brandy and assorted juices . . . an indescribable treat.

RUM PUNCH

A colorful blend of rum, orange juice, and grenadine topped with the Un-Cola (7-UP).

PLANTER'S PUNCH

We have re-created this classic sugar cane harvester's drink. Original Myers Dark Rum mixed with orange and lime juices, shaken with grenadine and topped with a splash of soda.

HAWAIIAN BREEZE

West Indies Rum mixed with grapefruit and cranberry juices. A surfer's delight.

LIGHT DRINKS

JASPER'S WEST COAST WINE COOLER

A delightful blend of chilled white wine, citrus juices and effervescence . . . Cool and trendy.

CHAMBORD ROYALE

Delicious Black Raspberry Chambord Liqueur mixed with sparkling California Champagne.

GRAN MIMSETTA

Bubbly champagne, orange juice, cranberry juice, and topped with Gran Marnier.

POINSETTA

Sparkling Champagne, New England cranberry juice and orangy Triple Sec.

SANGRIA

Our own recipe! Red wine, fruity juices, fruit liqueurs . . . Dee-lish!



FRUIT DRINKS

FRESH FROZEN JASPERITAS

Tequila, plus Jasper's secret recipe from "South of the Border". Featuring an array of delicious fruits: Strawberry, Melon, Peach, Raspberry, Banana, and introducing Apple . . . with a cinnamon rim.

FROZEN DAIQUIRIS

Our Special New Orleans Recipe featuring: Raspberry, Banana, Strawberry, Peach, Melon, and Tangerine . . . fresh and frosty!

WEST INDIES YELLOW BIRD

A tropical blend of Rum, Banana Liqueur, Galliano and fruit juices, served in a tall glass, and topped with a pineapple slice and cherry. The Caribbean Islands favorite!

LONG ISLAND ICED TEA

Tastes like Lipton's right down to the fresh mint. Made with four liquors, tall and refreshing. And for those who come from the Big Apple . . . NEW YORK ICED TEA, with the added kick of tequila.

FROZEN SUMMER BREEZE

A cool, fruity mixture of orange, banana, and papaya, blended with light rum into a frosty treat.

JASPER'S FREEZE

Orange sherbet, vodka, and orange juice, blended and topped with whipped cream . . . real cool treat for SCREWDRIVER lovers.

PINA COLADA

Coconut lovers, this is it! Creamy, Cream of Coconut blended with juices and special Coconut rum. Try it spicy with "Captain Morgan's" Barbados Rum.

STRAWBERRY COLADA

Whole Strawberries blended together with our Pina Colada. . . It's Berry, Berry good! Served frozen or over ice.

BLUE HAWAIIAN

The magical color of Blue Curacao, mixed with rum and the pineapple juice that has made Hawaii famous.

OF



VODKA, GIN, AND TEQUILA

LYNCHBURG LEMONADE

Our own version of this classic Southern drink. What Rhett used to serve at the Old Plantation.

GOLDEN MARGARITA

All the best makes this the smoothest Margarita ever . . . Cuervo 1800, Cointreau, and Gran Marnier. Try it frozen or over ice.

BLACK RUSSIAN

The Jet-Set's favorite . . . vodka mixed with Kahlua. Just add cream for a WHITE RUSSIAN.

RUSSIAN SCREWDRIVER

Stolichnaya vodka and orange juice.

SUPER GREYHOUND

Our regular Greyhound recipe . . . vodka and grapefruit, plus Dutch Grapefruit Liqueur.

DANISH MARY

Caraway flavored Vodka and our own Bloody Mix.

HAWAIIAN SUNRISE

This Avante-Garde blend of pineapple juice, grenadine and tequila bursts with a tropical sunrise.. Try it with orange juice for a TEQUILA SUNRISE.

MARTINI-GIMLET

Served in a double-sized Goblet on the rocks. The businessman's refresher . . . always our special. We'll even make you a MANHATTAN in the same great glass.

CAPE CODDER

From Cape Cod, Vodka and cranberry juice . . . add grapefruit juice for a refreshing SEA BREEZE.

HARVEY WALLBANGER

Flavor abounds when we top a SCREWDRIVER, (vodka and orange juice) with Galliano. If you prefer tequila to vodka, ask for a FREDDY FUDPUCKER.

FUN



SPECIALTIES

B-52

This classic layered Pousse Cafe has Kahlua, Bailey's Irish Creme and Gran Marnier.

RUSSIAN THREAT

A blend of Stolichnaya Vodka, Amaretto di Saronno, Kahlua, Bailey's Irish Creme and Frangelico.

MUDSLIDE

A creamy WHITE RUSSIAN . . . vodka, Kahlua, and Bailey's Irish Creme.

ROOT BEER

The California Sensation . . . tastes like it came from the General Store. A tasty blend of coffee liqueur, Galliano, a splash of beer, and topped with coca-cola.

'57 T'BIRD WITH DETROIT PLATES

This new drink includes vodka, Hawaiian pineapple juice and Amaretto.

HAWAIIAN PUNCH

Southern Comfort, Creme D'Almond, pineapple juice, orange juice, and a hint of grenadine . . . Want a Hawaiian Punch?!!

HOT DRINKS

CAFFE ESPRESSO OR CAPUCCINO—Traditional blend or add your favorite liqueur

KEOKE COFFEE—Coffee, brandy, Kahlua, and Creme D'Cocoa

CAFE GATES—Coffee, Tia Maria, and Gran Marnier

PRALINE ROYALE—Coffee, Praline Liqueur and Brandy

LATIN LEPRECHAUN—Coffee, Bailey's Irish Creme, and Kahlua

HOT BUTTERED RUM—Homemade butter and rum

HOT APPLE CIDER—Hot cider and applejack brandy

FRANGELICO TEA—Hazelnut flavor

HOT CHOCOLATE COVERED CHERRY—Hot chocolate and cherry liqueur



BROCCOLI WITH CHEESE SAUCE

Fresh broccoli florets, deep fried in a buttermilk batter and served with hot, spicy cheese sauce for dipping and a shaker of parmesan cheese.

MEXICAN PIZZA

A crisp flour tortilla covered with spicy beef, melted Colby and Jack cheese, green onions, chiles, jalapenos, mushrooms, tomatoes and black olives. Moocho . . . Bueno!

NACHOS

Great toppings melted on crisp corn tortillas. Choose from: *REGULAR NACHOS* with beans and Colby; *ULTIMATE NACHOS* with spicy meat sauce and Colby cheese; *CHICKEN NACHOS* with spicy chicken, cool sour cream and Jack cheese; or a *COMBO NACHO* which gives a taste of all three. Any Nacho you order will be topped with jalapenos and served with a side of sour cream.

MEXI-COMBO

Bean and cheese nachos, Ultimate Nachos, and Mexi-skins served together around a bowl of sour cream.

POTATO SKINS

SKINS, deep fried and crispy, served plain, or: *LOADED* with melted cheddar and crumbled bacon, *MEXI* with spicy beef, beans, melted cheddar and jalapenos, *CHICKEN* with spicy chicken, cool sour cream, melted Jack and jalapenos, or *COMBO* with an assortment of Loaded, Mexi and Chicken Skins. All skins are served with a bowl of sour cream for dipping.

NEW ORLEANS BARBEQUED SHRIMP

Three jumbo shrimp on a skewer, filled with mozzarella cheese, wrapped in bacon, brushed with zesty barbeque sauce and charbroiled. Served with french fries and a large onion ring. You may substitute a baked potato for a little extra.



"JASPER'S" MUSHROOMS

Mushrooms dipped in buttermilk batter, fried until crisp and golden on the outside, hot and juicy on the inside. Served with our own creamy horseradish sauce.

ZUCCHINI

Zucchini dipped in our own seasoned batter, fried until golden and served in a basket with a shaker of parmesan cheese and our own horseradish sauce.

TWELVE LAYER DIP

This is a great item to share! Warm layers of refried beans, cheddar cheese and ranchero sauce, topped with cool layers of green onion, guacamole, black olives, sour cream, tomatoes, green chiles, more cheddar cheese, jack cheese and green onions. Served with a side of homemade salsa and tortilla chips for dipping.

FRIED CHEESE

Fresh mozzarella cheese, dipped in our seasoned batter, fried to golden perfection, and served with warm Italian sauce.

BAKED BRIE

A wheel of Brie warmed with almonds and butter. Served on a plate with fresh fruit, French bread and butter. A good suggestion with any wine.

CHICKEN FRIED STEAK FINGERS

Tender strips of filet, breaded and fried. Served with a side of country gravy. One of our favorites!

CHICKEN FINGERS

Breaded and fried chicken tenderloin. Served with plum sauce or country gravy, if you prefer.

QUESO FUNDIR

Melted Jack cheese with sauteed seasoned mushrooms and green onions. Served with warm flour tortillas. Use a knife and fork to help you scoop, cut, roll, and enjoy! Make sure you fold and pinch the end (of the tortilla) before eating.



BARBEQUED RIBS

An appetizer portion of our own special marinated Baby Back Ribs, blended in Soy Sauce and seasonings, dipped with a light honey glaze, charbroiled, and served with French fries.

FRIED CLAMS

Crisp golden clams, served in a basket with French fries, a large onion ring, tartar sauce, and a lemon crown.

STEAK-ON-A-STICK

A skewer of marinated sirloin, charbroiled and served with French fries, a large onion ring, and a pineapple garnish. You may substitute a baked potato for a little extra.

CHICKEN-ON-A-STICK

A skewer of chicken breast, marinated in a light Teriyaki sauce and charbroiled. Served with French fries and a large onion ring. You may substitute a baked potato for a little extra.

PEEL AND EAT SHRIMP

Spicy steamed shrimp served by the quarter pound on crushed ice with cocktail sauce, remoulade, or both.

FRIED ARTICHOKE HEARTS

Marinated artichoke hearts fried golden, sprinkled with parmesan cheese and served with parsley butter for dipping.

FRENCH ONION SOUP

Homemade with a hint of sherry, served in a crock and covered with a thick layer of Provolone cheese.

ULTIMATE TOSTADOS

Layers of crisp tortilla chips topped with spicy ranchero sauce, melted cheddar and jack cheeses, and chopped tomatoes. Served with sour cream and guacomole for dipping.

CHILI CON QUESO

Spicy melted cheese served in a crock with salsa and surrounded by tortilla chips for dipping.



HOMEMADE PEANUT BUTTER PIE

Light, fluffy peanut butter cream piled high in a chocolate cookie crust. Served with whipped cream and shaved chocolate. A Jasper's original.

HOMEMADE RICH CARROT CAKE

Moist and nutty, with a blend of pineapple, coconut, walnuts, and a thick cream cheese icing. A generous portion.

HOMEMADE APPLE PIE

Hot deep dish. An individual casserole filled with apples and spices, topped with a brown sugar and nut crumb topping. Served warm with vanilla ice cream on top.

HOMEMADE CHEESECAKE

Creamy homemade cheesecake baked with a sour cream topping on a light graham cracker crust. Served with your choice of strawberries or cherries.

HOMEMADE KEY LIME PIE

A tangy, cool lime chiffon pie on a rich flaky crust. Topped with whipped cream and a lime slice.

HOT FUDGE PUDDING SUNDAE

Simply outrageous!
A hot fudge nutty pudding cake topped with two scoops of chocolate, coffee, or vanilla ice cream, hot fudge, whipped cream, shaved chocolate, and a cherry.

SUNDAES

Your choice of strawberries or hot fudge, served over two scoops of ice cream (vanilla, chocolate or coffee), whipped cream and a cherry.

ICE CREAM OR SHERBET

Two scoops of your favorite vanilla, chocolate, or coffee ice cream or sherbet.

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CARAMBA!

N.A. — A.C.
Bar: Grill



SUNDAY BRUNCH & UNWIND TIME



SUNDAY BRUNCH
Served 11 AM - 3 PM

Relax to mellow musical sounds, while enjoying one of our exciting Brunch entree's and feasting from the Brunch Buffet

UNWIND TIME

After work everyone meets at our Bar for Doubly Generous portions, Our Delicious Complimentary Hot Hors d'oeuvres

Jasper's

GREENBELT, MARYLAND

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