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 (or UP).

PLAINTER’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.

MOJITO
Sparkling Champagne, New England cranberry juice and orange Triple Sec.

SANGRIA
Our own recipe! Red wine, fruity juices, fruit liqueurs... (or fish!)

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 DAQUIRIS
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.
VODKA, GIN, AND TEQUILA

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

GOLDEN MARGARITA
All the best makes this the smoothest Margarita ever... Cuervo 1800, Contrafu, 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.

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.

HOT DRINKS

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

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

HOT BAKED RUM—Homemade butter and rum

HOT APPLE CIDER—Hot cider and applejack brandy

HOT CHOCOLATE COVERED CHEERY—Hot chocolate and cherry liqueur

SPECIALTIES

B-52
This classic layered Pousse Cafe has Kahlua, Bailey’s Irish Cream and Grand Marnier.

RUSSIAN THREAT
A blend of Stolichnaya Vodka, Amaretto di Saronno, Kahlua, Bailey’s Irish Cream and Frangelico.

MUDSLIDE
A creamy WHITE RUSSIAN... vodka, Kahlua, and Baileys 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!!!
**SNACKS**

**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. Mooloo . . . 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 BARBECUED SHRIMP**

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

**APPETIZERS**

**"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, pico de gallo, 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.
BAKED RIDES
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 slice.

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 guacamole 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 lasper'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.
SUNDAY BRUNCH & UNWIND TIME

N.A. - A.C.
Bar: Grill

SUNDAY BRUNCH
Served 11 AM - 3 PM
Relax to mellow musical sounds, while enjoying one of our exciting Brunch entrees and feasting from the Branch 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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