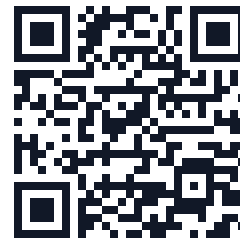


Jaspers Richardson

1251 State St Suite 950 75082-2031 · +12147162610 · Updated: Jan 14, 2026

[View online menu](#)



SETTING THE TABLE 4

Blue Cheese Potato Chips \$10.00

Soup of the Day \$10.00

Chef's Pizza \$13.00

Daily Special

Crispy Five Spice Calamari \$19.00

Sweet Chili Vinaigrette

FROM THE FIELD 2

Caesar \$9.00

Parmesan Reggiano, Croutons

Our Wedge \$9.00

Nueske's Bacon, Blue Cheese, Onion Ring

HANDHELDS 4

Rotisserie Turkey BLT \$12.00

Avocado, Chipotle Mayo, Hippy Bread

Grilled Pesto Chicken Sandwich \$12.00

Fresh Mozzarella, Pesto Aioli, Tomatoes, Ciabatta

The Backyard Brisket Cheeseburger \$16.00

Secret Sauce, Shiner Bock Onions, Sesame Seed Bun, Sea Salt Fries

Prime Rib Sandwich \$19.00

Mushrooms, Jalapeño Streak, Horseradish Aioli

BACKYARD FARE 4

Wood Grilled Pork Tenderloin \$17.00

Jalapeño Charred Corn, Texas Peach BBQ

Hearth Smoked Salmon \$17.00

Shrimp Fried Rice, Ginger Soy Glaze

Hardwood Fired Filet **\$32.00**
Red Wine Butter, Chimichurri, Horseradish Cream

Smoked Baby Back Ribs **\$29.00**
Half Rack, Creamy Baked Potato Salad, Ancho BBQ

SPECIALTY DUOS 2

Classic Duo **\$12.00**
Your Combo: Pick of a Sandwich Choice of any Soup or Salad

Backyard Duo **\$15.00**
Your Combo: Choice of Pork, Trout or Salmon Choice of any Soup or Salad

CAST IRON SIDES 4

Hand Cut Sea Salt Fries **\$6.00**

Crispy Brussels Sprouts **\$8.00**

Jalapeño Charred Corn **\$8.00**

Mac 'N Cheese, Aged Gouda, Cured Ham **\$8.00**

DESSERT 1

Daily Feature **\$5.00**
Ask Your Server For Details

THE WOOD OVEN 2

Smoked Pork Empanadas **\$13.00**
Chimichurri, Cotija Cheese, Baby Arugula

Chef's Pizza **\$13.00**
Daily Special

SEASONAL OFFERINGS | \$5 2

Hot Cocoa **\$10.00**
Gourmet Hot Chocolate

Golden Milk **\$10.00**
Chef's Hot Chai Milk

SOCIALLY ENGAGING | \$9 3

Spinach and Artichoke Drip
Spinach, Artichokes, Roasted Mushrooms, Parmesan Cream Cheese Sauce. Served with Garlic Crostinis

Wood-Fired Pizza

Chef's Selection

V's Tacos

AI Pastor or Salmon

SIGNATURE POURS | \$9 6

Barrel Aged Old Fashion

Amador Double Barrel Bourbon, Angostura Bitters, Orange, Vanilla

English 69

Cucumber Gin, Fresh Lemon, Sugar Cube, Sparking Wine

The Texas Mule

Titos Vodka, Ginger Beer, Fresh Lime Juice

The Tinsley

Vodka, Lemon & Orange, House Made Sweet n Sour

Mahogany Manhattan

Lone Elm Whiskey, Luxardo Maraschino Liqueur, Vermouth Rouge, Chocolate Bitters

Barb's Martini

Vodka, St. Germaine, Fresh Grapefruit Juice

WINES BY THE GLASS | \$9 2

Selected Whites

Sauvignon Blanc, Chardonnay, Rose

Selected Reds

Cabernet Sauvignon, Pinot Noir, Malbec

SPECIALTY COCKTAILS 6

Barrel Aged Old Fashioned

\$12.00

Amador Double Barrel Bourbon, Angostura Bitters, Orange, Vanilla

The Tinsley

\$12.00

House Citrus Vodka, Lemon & Orange, Sweet & Sour

Lucy in the Sky

\$12.00

Gin, Lemon, Strawberry Shrub Sparkling

Mahogany Manhattan

\$12.00

Maker's Mark Whiskey, Luxardo Maraschino Liqueur, Vermouth Rouge, Chocolate Bitters

The Backyard

\$12.00

Midori, Malibu, Peach, Pineapple

Blueberry Blush	\$12.00
Vodka, Pama, Blueberry Simple, Lemon	

BOURBON 8

Amador Double Barrel	\$11.00
Bulleit, Kentucky	\$11.00
Makers Mark, Kentucky	\$11.00
Buffalo Trace, Kentucky	\$12.00
W.L. Weller, Kentucky	\$12.00
Basil Hayden's, Kentucky	\$13.00
Woodford Reserve, Kentucky	\$13.00
Angel's Envy, Kentucky	\$13.00

WHISKEY 11

Old Overholt Rye, Kentucky	\$9.00
Bulleit Rye, Kentucky	\$10.00
Jack Daniels, Tennessee	\$10.00
Jameson, Ireland	\$10.00
TX Whiskey, Texas	\$10.00
Crown Royal, Canada	\$12.00
Gentleman Jack, Tennessee	\$12.00
Garrison Brothers, Small Batch, TX	\$14.00
Templeton 4 YR Rye, Indiana	\$14.00
Crown Royal Reserve	\$15.00
Angel's Envy, Rye, Kentucky	\$19.00

TEQUILA - SILVER 3

Sauza	\$10.00
Herradura	\$12.00
Don Julio	\$13.00

TEQUILA - REPOSADO 3

Tromba	\$12.00
Patron	\$14.00
Clase Azul	\$22.00

TEQUILA - ANEJO 3

Patron	\$15.00
Casamigos	\$16.00
Don Julio 1942	\$36.00

SCOTCH - SINGLE MALT 10

Laphroaig 10 YR	\$12.00
Glenlivet 12 YR	\$15.00
Glenfiddich 12 YR	\$15.00
Glenfiddich 15 YR	\$17.00
Macallan 12 YR	\$17.00
Oban 14 YR	\$17.00
Lagavulin 16 YR	\$22.00
Balvenie 15 YR	\$22.00
Dalmore 15 YR	\$22.00
Macallan 18 YR	\$43.00

SCOTCH - BLENDED 4

Famous Grouse	\$10.00
Chivas 12 YR	\$12.00
Johnnie Walker Black	\$12.00
Dewars 12 YR	\$14.00

COGNAC/BRANDY 2

Hennessy VS, France	\$12.00
Remy Martin VSOP, France	\$16.00

DESSERT WINE 1

Inniskillin, Vidal, Niagra Estate

\$14.00

PORT WINE 1

Graham's 20 YR Tawny

\$20.00

BEER 8

Miller Lite

\$6.00

Michelob Ultra

\$6.00

Bud Light

\$6.00

Stella Artois

\$6.00

Firemans 4

\$8.00

Community Mosaic IPA

\$8.00

Community English Ale

\$8.00

Karbach Seasonal

\$8.00

CHAMPAGNE / SPARKLING WINES 5

Maschio Prosecco, Brut, Treviso

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$55.00

Chandon, Brut (375)

\$30.00

Gloria Ferrer, Blanc de Blanc, Carneros

\$60.00

Etoile, Rose, Carneros

\$70.00

Nicolas Feuillatte, Brut, Champagne

AVAILABLE OPTIONS

187ml: \$25.00

750ml: \$80.00

SAUVIGNON BLANC 3

Simi, Sonoma County, '19

\$40.00

Groth, Napa Valley, '19

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Echo Bay, Marlborough, NZ, '19

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

ECLECTIC WHITES ⁴

Banfi, San Angelo, Pinot Grigio, '19

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

Opolo, Viognier, Central Coast, '20

\$50.00

Reddy, Marsanne, Texas High Plains, '17

\$55.00

Tablas Creek, Patelin de Tablas, '15

\$60.00

ROSE ²

Bieler, Sabine, Provence '19

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Daou, Paso Robles, '20

\$45.00

CHARDONNAY ¹³

Joel Gott, California, '19

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Cloisone, Alexander Valley '18

\$55.00

Hartford Court, Russian River Valley '19

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Miner, Napa Valley '18

\$65.00

Groth, Hillview Vineyard, Napa Valley, '18

\$70.00

Stags' Leap Winery, Napa Valley '19

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$72.00

Jordan, Russian River Valley '16

\$75.00

Adelsheim, Staking Claim, Chehalem Mtn, '17

\$80.00

Rombauer, Carneros '19

\$80.00

Mouton Noir, Oregogne, Willamette '13

\$90.00

Cakebread Cellars, Napa Valley '19

\$95.00

B Cellars, Maldonado Vineyard, Napa, '12*

\$110.00

Brittan Vineyards, Willamette Valley, '13*

\$120.00

GLOBAL REDS - SOUTH AMERICA 2

Tintonegro, Malbec, Mendoza, '19

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Coyam, Emiliana, Chile, '16

\$65.00

GLOBAL REDS - EUROPE 8

Chateau Buisson-Redon, Bordeaux, '16

\$50.00

Fattori, Valpolicella, Veneto, Italy, '17

\$50.00

Rubrica, Alentejano, Portugal, '17

\$75.00

Coudoulet de Beaucastel, Cotes du Rhone, '17

\$75.00

Remelluri, Rioja Reserva, Spain, '13

\$80.00

G.D. Vajra, Albe, Barolo, Italy, '17

\$80.00

Farina, Amarone, Italy, '17

\$95.00

Maison Pascal Clement, Savigny-les Beaune, '18

\$110.00

PINOT NOIR 9

Carmel Road, Monterey, '18

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Meiomi, California, '17

\$50.00

Ayres, Willamette Valley, '20

\$65.00

Sokol Blosser, Dundee Hills, '18

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$72.00

Hartford Court, Russian River Valley, '19

\$75.00

Patz & Hall, Sonoma Coast, '16

\$80.00

Enroute, Les Pommeliers, RRV, '18

AVAILABLE OPTIONS

Glass: \$24.00

Bottle: \$96.00

Wonderment, Russian River Valley, '16

\$100.00

Elk Cove, Mount Richmond, Yamhill-Carlton, '18

\$120.00

PROPRIETARY RED 6

Kamiak, Rock Lake Red, Washington, '18**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

Ferrari-Carano, Siena, Sonoma, '18**\$50.00****Son of a Butcher, California, '17****\$60.00****Weather Station, Cabernet Franc, '17****\$85.00****DeLille Cellars, D2, Columbia Valley, '18****\$125.00****Papillon, Orin Swift, Napa Valley, '18****\$140.00****ECLECTIC RED ⁶****Cast, Grey Palm Vineyard, Zinfandel, '17****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

The Dyer, Texas High Plains, Red Blend, '17**\$60.00****Bell, Syrah, Sierra Hills, '17****\$60.00****Sbragia, Gino's, Zinfandel, Dry Creek Valley, '14****\$75.00****Stag's Leap Winery, Petite Syrah, Napa, '17****\$85.00****8 Years in the Dessert, Orin Swift, CA '18****\$110.00****CABERNET SAUVIGNON ¹⁸****Katherine Goldschmidt, Alexander Valley, '19****AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$56.00

Beringer, Knight's Valley, Sonoma, '18**\$60.00****Justin, Paso Robles, '18****\$65.00****Cloisonne, Napa Valley, '19****AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$72.00

Daou, Reserve, Paso Robles, '18**\$80.00****Stonestreet, Alexander Valley, Sonoma, '16****\$85.00****Charles Krug, Napa Valley, '18****AVAILABLE OPTIONS**

Glass: \$22.00

Bottle: \$88.00

Trincherro, Mario's Vineyard, Napa Valley, '15**\$100.00**

Faust, Napa Valley, '18	\$110.00
Groth, Oakville, '16	\$115.00
Antica, Napa Valley, '17	\$120.00
Jordan, Alexander Valley, '16	\$130.00
Ampere, Pine Mountain, '12	\$140.00
Scarlett, Napa Valley, '18	\$150.00
Caymus, Napa Valley, '19	\$160.00
D11, Revelry Vintners, Columbia Valley, '15	\$170.00
Mt. Brave, Mt. Veeder, '16	\$175.00
Groth Reserve, Oakville, '17	\$225.00

MERLOT 2

Chelsea Goldschmidt, Alexander Valley, '19 **\$40.00**

Ferrari-Carano, Sonoma, '17

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$55.00

COURSE 1 3

Blue Cheese Potato Chips

Smoked Beef Carpaccio

Caesar Salad

SECOND COURSE 3

Chicken Caprese

Hardwood Grilled Pork Tenderloin

Hearth Smoked Salmon

THIRD COURSE 2

Chocolate Cake

Jasper's Godiva Chocolate Martini

FIRST GLASS OF WINE | \$5 2

Red Wine

Cabernet Sauvignon / Pinot Noir / Malbec

White Wine

Sauvignon Blanc / Chardonnay / Rose

THERE ARE FIVE STEPS TO PLANNING A SUCCESSFUL EVENT AT JASPER'S 5

Check availability and secure the space, date and time needed

Complete the Event Contract to confirm the space

Select a menu for your group (if applicable)

Select wines for your group (if applicable)

Confirm headcount 3 business days before your event

THE FOLLOWING INFORMATION WILL BE USEFUL WHEN PLANNING YOUR SPECIAL EVENT 5

Special Arrangements for Audio-Visual equipment, floral displays, and entertainment are available through the restaurant

For lunch we are open 11:00 am to 5:00 pm, Monday through Friday

For dinner we are open Monday through Thursday 5:00 pm to 9:00 pm, Friday and Saturday 5:00 pm to 10:00 pm

Custom menu cards will be printed for your dinner.

We can customize the heading to greet your guests with a personalized message or company logo

Please note that gratuity is not added to your final total.

With your permission, the final check can include a predetermined gratuity of your choosing. The Event Contract has a section regarding this. Gratuity is customarily between 20 % and 22%

LUNCH 4

Express Group Lunch **\$21.00**

This menu includes non-alcoholic beverage

Menu #1 **\$28.00**

Menu #2 **\$33.00**

Menu #3 **\$38.00**

DINNER 3

Menu #1 **\$48.00**

Menu #2 **\$58.00**

HAND PASSED APPETIZERS 11

Goat Cheese Crostini, Candied Ginger, Pistachios	\$2.50
Smoked Chicken Nacho, Cilantro Pesto	\$2.50
Grilled Thai Chicken Satay, Sriracha Sour Cream	\$2.50
Tomato-Mozzarella Skewer, Aged Balsamic	\$3.00
Wood Grilled Salmon, Lemon Cream Cheese	\$3.00
Mini Lump Crab Cake, Avocado Cream	\$3.00
Wood Roasted Shrimp Tostado	\$3.00
Beef Carpaccio, Black Pepper Aioli, Crostini	\$3.00
Prosciutto Wrapped Shrimp	\$4.00
Seared Marinated Day Boat Scallop	\$4.00
Thai Marinated Beef Tenderloin Satay	\$4.00

SIGNATURE APPETIZERS FOR THE TABLE 5

Blue Cheese Chips	\$9.00
Claire's Hummus, Olives, Sun Dried Tomatoes, Feta Cheese	\$9.00
House Made Italian Sausage Pizza	\$12.00
Comanche Buffalo Meatballs, Fire Roasted Poblano Ranchero, Cotija	\$12.00
Crispy Five Spice Calamari, Sweet Chili Vinaigrette	\$15.00

ENTREE 4**The Backyard Brisket Cheeseburger**

Secret Sauce, Shiner Bock Onions, Sea Salt Fries

Hickory Grilled Chicken Breast Sandwich

Jarlsberg Swiss, House Cut French Fries

Wood Rotisserie Turkey BLT

Avocado, Chipotle Mayo, Hippy Bread

Grilled Chicken Caesar Salad

Parmesan Reggiano, Croutons

SOUP OR SALAD 3

Creamy Chicken Masa Soup

Smoked Chicken, Roasted Corn, Black Beans, Jalapeño Jack Cheese

Mixed Greens Salad

Spinach, Arugula, Candied Walnuts, Cranberries, Apples, Pomegranate Seeds, Blue Cheese, Maple-Balsamic Vinaigrette

Caesar Salad

Parmesan Reggiano, Croutons

APPETIZER 2

Texas Gulf Crab Cake

Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

Smoked Pork Empanada

Chimichurri, Cojita Cheese, Arugula

FIRST COURSE 2

Burrata

Housemade Burrata Cheese, Spring Mix, Parmesan Crisp, White Balsamic Vinaigrette, Pesto Oil

Emmolo, Sparkling

FOURTH COURSE 2

Filet Mignon & Bone Marrow

Sweet Potato Hash, Charred Broccolini, Smoked Caymus Reduction

Caymus, Cabernet Sauvignon, 2018

FIFTH COURSE 2

Chocolate & Espresso Panna Cotta

Stone Fruit, Walnut Crumble

Caymus, Suisun Grand Durif, 2018