

# DECEMBER

# **SPECIALS**



Hummus, Mozza, Falafel, Pickled Onions, Tzatziki, Sprouts, Black Sesame

> 10" \$23.95 12" \$28.95



Two 10" pizzas for **\$24.99** Two 12" pizzas for **\$29.99** \*choose up to 4 toppings\*



CLAM CHOWDER

Clams, Pancetta, Potatoes, Cream, Goldfish Crackers.

\$10

Specials not available Dec 23rd - Jan 8th

WWW.JASPERPIZZA.CA

# ON TAP

160Z Glass **\$9.95** 640Z Pitcher **\$32.95** 

#### Jasper The Bear 5.0%

Jasper Brewing Co.'s blonde ale with clover honey from the Okanagan valley. A hint of coriander & German hops.

#### Trail Session IPA 5.0%

A Session IPA with tropical fruit flavours. Consumption improves tent-building skill ten(t)fold.

#### Campio Malt Lager 5.9%

Smooth, easy drinking, clean malt from Northern Alberta.

#### **Rotating Tap**

Ask about our current feature.

# ALBERTA CRAFT BEERS

Crisp Pils Jasper Brewing Co. 4.8%	\$9.95
Show Pony Aussie Pale Last Best 4.8%	\$9.95
Black Pilsner Banff Ave 4.9%	\$9.95
Ride or Dry Banff Ave 4.9%	\$9.95
Babe Tangerine Dream JBC 4.8%	\$9.95
Babe Blueberry Vanilla JBC 4.8%	\$9.95
Albertosourus Campio 5.3%	\$9.95

# DOMESTIC CANS

Bud Light 4.3%	\$9.95
Corona 4.6%	\$9.95
Coors Edge Non-beer 0.5%	\$7.95

# CIDERS & COOLERS

Apple Lime Sour Growers 5.0%	\$9.95
Raspberry Ginger Growers 5.0%	\$9.95
Green Tea Peach Bask 4.0%	\$9.95
Black Tea Goji & Blackberry Bask 4.0%	\$9.95

# OTHER BEVERAGES

Unlimited Fountain Pop	\$4.95
Pepsi, Diet Pepsi, 7up, Root beer, Ginger ale, or Cream Soda	
Fizzy	\$3.95
Strawberry, Mango, Citrus, or Cherry	
Juice Orange, Apple, Pineapple, or Cranberry	\$4.95
Milk 2% or Chocolate by the glass	\$4.95
Coffee By Rocky Mountain Roasters	\$3.95
Tea Green, Black, or Herbal	\$3.95
Hot Chocolate	\$4.95



# **MOCKTAILS**

Feelin' Boozy? Add 1oz \$4.00 | 2oz \$7.00

Patio Lemonade | \$6.95

Choice of regular or strawberry.

Pineapple Cobbler | \$7.95

Cherry, pineapple, & 7-Up.

Strawberry Basil Mojito | \$7.95

Strawberry, basil, fresh lime, & soda.

Maligne Mule | \$8.95

Fresh lime juice, simple syrup, & ginger beer.

# **COCKTAILS**

OG Shaft 10z \$6.95

Vodka, coffee liqueur, cold brew espresso, & milk.

Mountain Margarita 10z \$9.95 | 20z \$13.95

Tequila, orange liquor, lime, & cane sugar with a salted rim.

Strawberry Smash 10z **\$9.95** 20z **\$13.95** 

Gin, strawberry, mint, lemon, & cane sugar.

Pineapple Express 10z **\$9.95** 20z **\$13.95** 

Vodka, pineapple, elderberry, lime, & cane sugar.

Hail Caesar 20z \$13.95

Vodka & our secret house blend of ingredients with pickled asparagus.

Spirit Island Iced Tea 20z \$13.95

Vodka, rum, tequila, gin, triple sec, simple syrup, lemon & Pepsi.

Red Sangria Glass \$10.95 Pitcher \$33.95

# **RED WINES**

Naked Grape | Shiraz | Canada |

\$9.95 6oz | \$11.95 9oz | \$21.95 0.5L | \$38.95 1L

The palate has notes of blackberry and cherry with a hint of ground pepper.

Black Sage | Cabernet Sauvignon | Canada | \$58.95 750ml

The nose consists of nice rich cassis, black forest cake, toasted oak, and a hint of leather and spice. The palate is full with flavours of dark cherries, cassis and an undertone of toast and spice. The tannins are approachable and the wine has a long finish.

# WHITE WINES

Naked Grape | Sauvignon Blanc | Canada |

\$9.95 6oz | \$11.95 9oz | \$21.95 0.5L | \$38.95 1L

Fruit character is replayed on the palate; crisp and dry, with medium

NK' MIP | Pinot Blanc | Canada | \$49.95 750ml

An Indigenous owned winery producing a wine with light floral notes on the nose with hints of granny smith Apple and Okanagan tree fruits. The palate has a crisp entry with more granny smith apple and citrus fruits on the finish.

# ROSÉ WINES

Sawmill Creek | Canada |

\$9.95 6oz | \$11.95 9oz | \$21.95 0.5L | \$38.95 1L

Juicy yet rather dry, the palate is filled with more flavours of red currant fruit and citrus notes.

Saintly | Canada |

\$49.95 750m

A vibrant, refreshing rosé with aromas and flavours of strawberry, grapefruit and lime, as well as subtle floral notes. The palate has generous acidity, with a medium finish of lingering stone fruit notes.

Please make your server aware of any allergies | We use only trans fat free oil
We accept DEBIT, VISA,MC, AMEX & CASH / GST is NOT included in prices | Groups of 10 or more are subject to 18% gratuity

# BITES

Wings (8)

Choose from hot, BBQ, honey garlic, hot & honey or salt & pepper.

Cauliflower Bites V 🧈 \$17.95

Breaded cauliflower, sautéed onions & peppers, micro greens, sweet & spicy sauce.

Calamari \$17.95

Served with tzatziki, pickled onions & flat bread.

Mediterranean Bread V \$16.95

Available from the wood burning oven only. Forno bread, roasted garlic, parmigiano, feta & tzatziki.

Fried Brussel Sprouts ✓ \$17.95

Honey, balsamic, parmigiano, chili flakes, & micro greens.

Buffalo Chicken Dip 🤳 \$17.95

Creamy, cheesy buffalo chicken dip. Served with flatbread.

Jalapeños Poppers 🏹 🌛 \$17.95

Crispy breaded jalapenos and cream cheese, jpp sauce, micro greens.

Chicken Fingers

Four fingers & fries. Served with plum sauce. Plant-Based For: + \$3.00

**Poutine** 

Fries, gravy & cheese curds.

Fries \$9.95

# Supporting Local

Since 1979, Jasper Pizza Place has been a staple of the local community. Our pizzeria is the original in the area, and we pride ourselves on supporting local companies and providing a family-friendly atmostphere.

Our pizza is made fresh from scratch with fresh produce and the best ingredients, including our own secret recipe for sauce.

KIDS MENU
For guest 12 yrs old and under ONLY please.

Drinks not included.

7" Pan Pizza \$13.95

Choose up to 2 Toppings. Includes sauce and mozzarella.

Spaghetti \$13.95

Choice of: Bolognese, Marinara, Alfredo, or Butter.

Chicken Strips \$13.95

Two strips with plum sauce. Served with fries.

Substitute for poutine or a salad +\$3.00 | Plant-Based For: + \$3.00

Twerp Burger

A 3oz smash-burger with cheese. Served with fries.

Substitute for poutine or a salad +\$3.00 | Plant-Based For: + \$3.00

# **DESSERTS**

Apple of my Eyes 

√ \$14.95

Apple pie filling, caramel, & oat streusel.

Zeppole 🇸

Four fluffy and crispy fresh doughnuts covered in caramel & chocolate sauces. Topped with peanuts.

# **OUR BURGERS**

We start with 100% fresh, never frozen Angus beef.

Our smash burgers are made with 100% Canadian beef and we only offer the best: no corn fillers, no extenders, just pure deliciousness. We believe in fresh ingredients and treating our customers how we'd like to be treated: with respect and care.

Double patties, bacon, cheddar, JPP burger sauce, lettuce, tomato, red onions, mushrooms & pickles.

**Smashed Philly** \$19.95

Double patties, sautéed onions, mushrooms, peppers, mozza, JPP sauce & pickles.

Patio Burger \$15.95

Single patty, fried onions, cheddar, JPP burger sauce & pickles.

Beauvert Burger 🗸 \$21.95

Impossible <sup>™</sup> patty, lettuce, tomato, pickles, onions & JPP sauce.

Fried Chicken Sando \$19.95

Crispy buttermilk chicken thigh, mayo, lettuce, tomato & pickled onions. Spice it up "Nashville style" at no-extra charge

Chicken Parm

Fried chicken, tomato sauce, mozzarella, sautéed onions & peppers, grana padano, & iceberg lettuce.

All include fries. Substitute poutine or salad +\$3.00.

Gravy +\$2.00. Plant-Based For: \$3.00  $\checkmark$ 

# SALADS

Caesar Side \$11.95 | Full \$17.95

Lettuce, bacon, croûtons & parmigiano in a creamy Caesar dressing.

Greek **∀** Side \$11.95 | Full \$17.95 Peppers, red onions, tomatoes, lettuce, cucumbers, Greek dressing &

creamy feta cheese.

KAB Salad Side \$11.95 | Full \$17.95 Roasted kale, asparagus, & broccolini. With lemon garlic aioli, feta, chili

flakes & pumpkin seeds.

# PASTA

Alfredo **₹** \$21.95 Micro greens, parmigiano, cream sauce, & fettuccine.

Spinach & Pesto 🗸

\$22.95 Cherry tomatoes, micro greens, lemon, parmigiano & fusilli.

Bolognese \$21.95

C.A.B chuck, basil, parmigiano & spaghetti. Add meatballs + \$4.95

Pancetta Prosciutto Mac \$22.95

Micro greens, parmigiano, mozzarella, & creamy Alfredo.

# ADDITIONS

Add any of the below to either pasta or salads

Flat Bread (2)	\$3.95
Wild Mushrooms	\$4.95
Sausage	\$4.95
Goat Cheese	\$4.95
Grilled Chicken	\$4.95
Crispy Fried Chicken	\$5.95
Garlic Prawns (4)	\$6.95

VEGETARIAN V SPICY

# Our Pizzas

Share in our famous ingredient combinations. We have classics that keep with traditional mediterranean ingredients and style, along with some signature specials you won't find anywhere else.

# **Wood Burning**

Our Americana dough is based on a Neapolitan style and baked in our 800°F (425°C) wood burning oven. The dough is made using high-end flour ensuring we match the high standards that our guests have grown to love.

## Pan Pizzas

Our dough is made in-house every day using a 24 hour, cold fermentation process. These pizzas come in 10" or 12" sizes and are cut in 6 and 8 slices. Our house pizza sauce, ingredients, and combinations will have you coming back for more!

# **CUSTOM**

10" \$16.95 | 12" / Wood Burning / GF \$20.95

Prices do not include sauce or cheese. Choose up to five toppings.

#### Sauce

Pizza Sauce   Marinara	\$1.95 ea
Herb & Garlic Oil   White Sauce   Pesto   Ranch   BBQ	\$2.25 ea

## Cheese

Mozzarella	Cheddar	Feta	Parmigiano	\$2.50 ea

Fior di Latte | Vegan / Lactose free | Goat | \$3.50 ea

# Vegetables V

Red Onions   Green Pepper   Red Pepper	\$1.95 ea
Roasted Garlic   Kalamata Olives   Cherry Tomato	
Basil   Banana Pepper   Jalapeños   Pineapple   Mu	ıshrooms

Pickled Beets	Spinach		\$2.50 ea
Artichokes   Si	un-dried T	omato	

Wild Mushrooms | \$3.50 ea

#### Protein

Ham   Pepperoni	\$1.95 ea
Anchovies   Prosciutto   Genoa   Bacon   Sausage	\$2.50 ea
Duck   Chicken   Capocollo   Pancetta	\$3.50 ea

# DIPS

Mayonnaise	Butter	Marinara	Pizza Sauce	\$2.00 ea
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Ranch   Blue cheese	Hot   BBQ   Honey Garlic	\$2.25 ea
White Sauce   Caesar	Garlic Aioli   Burger Sauce	

Olive Oil | \$2.95 ea

# PAN PIZZAS

10" 6 Slices | 12" 8 Slices | 10" Gluten Free +\$4.00

Canadian 10" \$22.95 | 12" \$27.95

Pepperoni, bacon, mushrooms, mozza, & tomato sauce.

Hawaiian 10" \$22.95 | 12" \$27.95

Ham, pineapple, mozza, & tomato sauce base.

Vegetarian 🇸 10" \$24.95 | 12" \$29.95

Mushrooms, green peppers, red onions, olives, cherry tomatoes, mozza, & tomato sauce.

Greek V 10" \$24.95 | 12" \$29.95

Spinach, olives, cherry tomatoes, feta, mozza, & tomato sauce.

Meat Lovers 10" \$24.95 | 12" \$29.95

Pepperoni, ham, bacon, sausage, mozza, & tomato sauce.

10" \$24.95 | 12" \$29.95

Sausage, pancetta, capocollo, banana peppers, mozza, & tomato sauce.

BBQ Chicken 10" \$24.95 | 12" \$29.95

Chicken, red onions, mushrooms, cheddar, mozza, tomato & BBQ sauce.

St. Peters 10" \$24.95 | 12" \$29.95

Sausage, spinach, goat cheese, mozza, & pesto sauce.

Hummus & Greens **∀** 10" \$24.95 | 12" \$29.95

Kale, asparagus, broccolini, roasted garlic, goat cheese, sun-dried tomatoes, mozza, & hummus base.

10" \$24.95 | 12" \$29.95

Pepperoni, ham, mushrooms, pineapple, red onions, green peppers, mozza, & tomato sauce.

# WOOD BURNING

Sizes: 12" | 10" Gluten Free +\$4.00

Athabasca √ \$25.95

Artichokes, red peppers, mushrooms, olives, mozza, & tomato sauce.

Palisades V

Spinach, cherry tomatoes, honey, feta, mozza, & tomato sauce.

Bella Montagna 🗸

Fresh arugula, onions, sun-dried tomatoes, olives, garlic, goat cheese, & herb oil base.

Microdose **∀** \$26.95

Wild mushrooms, parm, fior di latte, truffle oil & white sauce.

Marg  $\forall$ \$23.95

Fior di latte, basil, parmigiano, & tomato sauce.

Salumi \$26.95

Genoa, chilies, honey, parmigiano, fior di latte, & tomato sauce.

King of New York 🥒 \$27.95

Capocollo, genoa, pancetta, basil, fior di latte, & tomato sauce.

\$26.95 Prosciutto, fresh arugula, parmigiano, mozza, & tomato sauce.

\$27.95 Five Acres

Chicken, wild mushroom, sun-dried tomatoes, fior di latte, & pesto sauce.

Carbonara \$25.95

Prosciutto, pancetta, basil, fior di latte, & white sauce.

Golden Duck \$27.95

Duck breast, pickled golden beets, sun-dried tomatoes, fresh arugula, fior di latte, & herb oil base.

Hambo \$26.95

Capocollo, pancetta, artichokes, mushrooms, olives, fior di latte, & tomato sauce.

Chicken Club \$27.95

Chicken, bacon, spinach, mozza, & white sauce.

VEGETARIAN V SPICY