

February MENU

The Gamer \$26.95

Beef, Jalapenos, Tomatoes,
Green Onions, Mozza,
Cheddar, Crushed Doritos.
Calzone Style, Side sour
cream.



Chicken Dinner & Doughnuts \$42.00

Four-piece fried chicken,
beans, fries, Doritos mac &
cheese, finished with four
fresh glazed doughnuts



Only Available Wednesdays and limited orders

Ice Spiced Chai \$9.95 1oz

Fireball whiskey, dark rum,
Chai syrup, lemon juice,
topped with soda.



Dog Days of Winter \$9.95 16oz

Classically spiced winter ale
with hints of cinnamon,
nutmeg, and vanilla..

Twosday Pizzas

2 x 10" pizza \$24.95

2 x 12" / Wood / GF \$29.95

*Only Available Tuesdays and up to 4 toppings on
custom pizzas*



ON TAP

16OZ Glass **\$9.95** | 64OZ 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**

Last Best IPA Last best 6.5% **\$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**



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MOCKTAILS

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

Patio Lemonade | **\$6.95**

Choice of regular or strawberry.

Shirley Temple | **\$6.95**

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

1oz **\$7.95**

Vodka, coffee liqueur, cold brew espresso, & milk. Tip Don't Sip!

Mountain Margarita

1oz **\$9.95** | 2oz **\$13.95**

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

Strawberry Smash

1oz **\$9.95** | 2oz **\$13.95**

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

Pineapple Express

1oz **\$9.95** | 2oz **\$13.95**

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

Hail Caesar

2oz **\$13.95**

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

Spirit Island Iced Tea

2oz **\$13.95**

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

Red Sangria

Glass **\$10.95** | Pitcher **\$33.95**

RED WINES

Shiraz | Canada |

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

Inniskillin Reserve

\$58.95 750ml

| Cabernet Sauvignon | Canada |

Fruit forward, both red and dark fruit and vanilla notes. Med acid, low-med tannins, med body. Deep ruby red in color, black currant and cherry. Balanced finish with oak and nice tannin.

WHITE WINES

Sauvignon Blanc | Canada |

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

NK' MIP

\$49.95 750ml

| Pinot Blanc | Canada |

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

Saintly | Canada |

\$49.95 750ml

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.

BITES

- Wings (8) **\$17.95**
Choose from hot, BBQ, honey garlic, hot & honey or salt & pepper.
- Cauliflower Bites   **\$17.95**
Breaded cauliflower, sautéed onions & peppers, micro greens, sweet & spicy sauce.
- Calamari **\$17.95**
Served with tzatziki, pickled onions & flat bread.
- Mediterranean Bread  **\$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 **\$18.95**
Four fingers & fries. Served with plum sauce. **Plant-Based For: + \$3.00**
- Poutine **\$12.95**
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 atmosphere.

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 **\$13.95**
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  **\$9.95**
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.

- BMC **\$19.95**
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™ 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 **\$21.95**
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** 

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  SPICY 

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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 **\$21.95**

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

Red Onions | Green Pepper | Red Pepper | **\$1.95 ea**
Roasted Garlic | Kalamata Olives | Cherry Tomato |
Basil | Banana Pepper | Jalapeños | Pineapple | Mushrooms |

Pickled Beets | Spinach | **\$2.50 ea**
Artichokes | Sun-dried Tomato |

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**

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 | 12" Gluten Free +\$5.00


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  **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.

Sicilian  **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.


Deluxe **10" \$24.95 | 12" \$29.95**
Pepperoni, ham, mushrooms, pineapple, red onions, green peppers,
mozza, & tomato sauce.


WOOD BURNING

Sizes: 12" | 12" Gluten Free +\$5.00


Athabasca  **\$25.95**
Artichokes, red peppers, mushrooms, olives, mozza, & tomato sauce.


Palisades  **\$27.95**
Spinach, cherry tomatoes, honey, feta, mozza, & tomato sauce.

Bella Montagna  **\$25.95**
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  **\$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.

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

Five Acres **\$27.95**
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.

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