

## *Welcome to Jaspers*

Our goal is to provide a casual atmosphere where really good food and fun is served. We are family owned and operated. All of our items are prepared fresh daily and we use only the finest Corn Fed Midwestern Beef and Pork Available. Toni is in charge of the kitchen and she being the Professional Chef that she is sees to it that everything comes out tasty and delicious. My name is Dave and I handle the Smokehouse. It is my job to insure that all the meat is smoked to perfection. This is an involved process with some items taking as much as 20 hours to fully cook in the smoker. All of our meats are smoked only by wood no propane or natural gas is used, this means that you get real Wood-Fired BBQ. Not stuff from some oven that just claims to be the real thing. You can and will taste the difference. So sit back and enjoy some good food and fun. If there is anything we can do to make your experience better please let us know and we will do our best to make it happen for you. Thanks for visiting our place.

*Dave and Toni Leverett*

If you enjoyed the food and service tell your friends about us.  
Thanks again from everyone at Jaspers.

*Jaspers Smokehouse and Steaks*  
**Home of the Live Wood Fired Smoke Pit**  
607 Pineknot Ave. Big Bear Lake, Ca. 92315  
(909) 866-2434

## **JASPER'S SMOKEHOUSE and STEAKS** **Carside Carry-Out**

When there's no time to eat out, try our Carside Carry-Out. Jasper's Smokehouse and Steaks in the Village offers Big Bear's only Call-Ahead Carside To-Go. Just call us with your order, pull into our Carside Carry-Out Driveway, and we'll bring your order right out!

*Hot and Fresh.*  
*From Our Kitchen to Yours.*  
*Enjoy!*

## **HOURS**

### Summer Hours

Open Daily for Lunch and Dinner

### Winter Hours

Closed Wednesdays