

# Jackson's

BISTRO • BAR • SUSHI



## DESSERT MENU

*Dedicated to Your Complete Satisfaction*

**JACK CAMPBELL**  
*Managing Partner*

# SPECIALTY COFFEE

## Coconut Cream

Rich Espresso, Steamed Milk & A Taste-of-the-Tropics Coconut Syrup Finished with Fresh Homemade Whipped Cream.

## Raspberry Mocha Truffle

A Decadent Pairing of Rich Espresso, Dark Chocolate & Raspberry Syrups & Steamed Milk, Finished with Fresh Homemade Whipped Cream.

## Chocolate Covered Cherry

Dark Chocolate & Cherry Syrup-Infused Espresso, Steamed Milk Finished with Fresh Homemade Whipped Cream, Drizzled with Cherry & Chocolate Syrups.

## Yin & Yang

Dark & White Chocolate Syrups Blended with Espresso & Steamed Milk Finished with Fresh Homemade Whipped Cream.

## Chai Tea Latte

Delightfully Spicy Ginger-Infused Black Tea Blended with Steamed Milk.

# COFFEE *(HOT OR ICED)*

Freshly Brewed Espresso    Cappuccino  
Espresso Con Panna    Macchiato  
Velvety Hot Chocolate

# FLAVORED SYRUPS

*Customize Coffees with Irresistible Flavors*

Chocolate	Caramel
Peppermint	Vanilla
White Chocolate	Coconut
Almond	Hazelnut
Toffee Nut	Chai Tea
Cinnamon	Sugar Free Vanilla
Cherry	Sugar Free Hazelnut
Irish Cream	Sugar Free Caramel
Raspberry	

# TEA *(HOT OR ICED)*

*Caffeinated, Decaffeinated and Herbal Teas*

Breakfast	Jasmine Green
Ceylon (Decaf)	Jardin Bleu
Orange Sanguine	Menthe
Earl Grey	Caramel

# HOUSE MADE DESSERTS

## **Tiramisu**

Traditional Coffee-Flavored, Cocoa-Dusted Italian Dessert with Layers of Mascarpone Custard and Lady Fingers 7

## **Peanut Butter Torte**

Light & Fluffy Peanut Butter Mousse, Oreo Cookie Crust Covered with a Silky Chocolate Ganache. 7

## **Carrot Cake**

House Made Spice Cake Served Warm with Deliciously Rich Cream Cheese Icing and Creme Anglaise. 7

## **Decadent Chocolate Cake**

Silky Chocolate Frangelico Macerated Cake Stacked High with Layers of Dark Chocolate Ganache, Garnished with Fresh Berries and Whipped Cream. 7

## **Key Lime Pie**

A Florida Classic. Featuring Tart and Tangy Key Limes, Crushed Macadamia Nut Crust, Toasted Coconut and Fresh Home Made Whipped Cream. 7

## **Signature Crème Brulee**

House Made Velvety Custard with a Glassy Caramel Topping & Fresh Berries. 7

## **Classic New York Style Cheesecake**

Creamy Made-From-Scratch Cheesecake, Sweet Strawberries & Tart Raspberry Sauce. 7

## **Gelato**

Select From a Variety of Italian Style Ice Cream Flavors. 5

# PORT

Taylor Fladgate 10 yr Tawny

Sandeman LBV

Cockburn's 10 yr Tawny

Graham's Six Grapes

Taylor Fladgate 20 yr Ruby Port

Fonseca 20 yr

Fonseca Porto 10 yr

Dow's Fine Tawny Port

Terra D'oro Zinfandel Port 375 ml

# COGNAC & BRANDY

Courvoisier VS 8

Remy Martin XO

Courvoisier VSOP

Gran Marnier

Hennessy VS

Barsol Pisco

Hennessy VSOP

Jacopa Moscato Grappa

Remy Martin VSOP

Hennessy Privilege



# DESSERT WINES

## **2013 St. Supery Moscato**

Napa Valley, California. 54

## **2012 EOS “Tears of Dew” Late Harvest Moscato**

Paso Robles, California. 59

## **2009 Ferrari-Carano Eldorado Gold**

Sonoma County, California. 74

## **2012 La Fleur Renaissance Sauternes**

Sauternes, France. 39

## **Quady “Essensia”**

Madera, California. 42

## **2012 Quady “Elysium”**

Madera, California. 49

## **2006 Beringer “Nightingale”**

Napa Valley, California. 78

## **2009 Dolce by Far Niente “Late Harvest Wine”**

Napa Valley, California. 98

## **2013 Robert Mondavi “Moscato D’Oro”**

Napa Valley, California. 42

## JACKSON’S LIVING HISTORY:

# Gasparilla



Jose Gaspar was a legendary Spanish pirate who prowled Central Florida’s West Coast waters plundering passing ships and capturing precious cargos. Gaspar is the inspiration and namesake behind Tampa’s biggest and rowdiest annual event, the Gasparilla pirate invasion and parade. A ship fully decked out with flying flags and firing cannons and carrying hundreds of local business and community leaders outfitted in pirate-themed attire has sailed along the waterfront, docked at downtown Tampa’s shores and disbanded its band of revelers for decades.

What began as a small winter festival in 1904 has grown into a major celebration that is now recognized worldwide.

The colorfully costumed Gasparilla pirates invade the city, not to plunder its riches, but to indulge in a day-long party that attracts hundreds of thousands of local and visiting revelers who turn out for the a full day of festivities along Tampa’s sparkling waterfront.