

DESSERT
MENU

Jacksonville Inn

EST. 1967

Executive Chef
John Blewings

All desserts are made from scratch on premises

Tres Leche Cake (GF)

Strawberry caramel, smoked pecans,
shortbread crumble

\$11

Meyer lemon Pot de Crème (GF)

Honeycomb, bee pollen, rose gelee

\$10

Toasted Meringue Cake (GF)

Roasted hazelnuts, raspberries,
chantilly cream

\$10

Basque Cheesecake

Graham cracker crust, vanilla creme
fraiche, macerated cherries

\$10

Chocolate Mousse Cake

Oreo cookie crust, Valrhona chocolate,
marshmallow whipped cream

\$10

The Maximillion

Steamed Milk, Bailey's Irish Cream, Grand Marnier and Frangelico

\$11

Huber's Famous Spanish Coffee

Coffee, Kahlua, Triple Sec, Rum, Lime, Sugar, Nutmeg

\$12

Classic Hot Toddy

Bourbon, Honey and Cloves. Served Hot with Lemon and Cinnamon

\$10

Brandy Alexander

Brandy, Dark Crème de Cacao, Cream topped with Grated Nutmeg

\$11

Beautiful

Warmed Hennessy VS and Grand Marnier, Burnt Orange

\$14

Fresh Pressed Espresso \$3.50

Cappuccino or Latte \$4.50

Fresh Brewed Good Bean "Jacksonville Inn" Coffee \$3

Tazo Hot Teas \$3

SEE BACK SIDE FOR CORDIALS, COGNACS AND SCOTCH

DESSERTS

AFTER DINNER DRINKS

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From the finest Regions of the World

COURVOISIER VS 10	COURVOISIER VSOP 12
HENNESSEY VS 10	HENNESSY VSOP 12
HENNESSY XO 35	REMY MARTIN XO 35
NAPOLEON MANDARIN 14	SAMBUCA ROMANO 12
AMARETTO DISARONNO 12	OUZO 12
FRANGELICO 10	BAILEYS IRISH CREAM 10
DRAMBUIE 12	GRAND MARNIER 12
B&B 10	TUACA 12

BALVENIE 12YR DOUBLE WOOD 12	BALVENIE 17YR DOUBLE WOOD
BALVENIE 21YR PORT WOOD 54	19 CHIVAS REGAL 8
GLEN FIDDICH 12YR 10	GLENKINCHIE 10
GLEN MORANGIE 13.75	GLEN MORANGIE 18YR 18.50
GLENLIVET 12YR 10	JOHNNY WALKER RED 12
JOHNNY WALKER BLACK 10	JOHNNY WALKER GOLD 13
MACALLAN 12YR 11	JOHNNY WALKER BLUE 65

THANK YOU, SERIOUSLY.

On behalf of all of us at the Jacksonville Inn —
thank you for sharing a meal with us. Please, come again as we
seasonally update our menu, serving fresh meals paired perfectly with
your favorite wines and specialty cocktails.

Gluten free options available — Please ask your server
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have a medical condition.

VISA/MASTERCARD GLADLY ACCEPTED • GIFT CERTIFICATES AVAILABLE