

Coffees & Specialties

COFFEES

The green coffee beans that we roast daily are among the finest in the world. They are carefully inspected, almost bean by bean, to remove any imperfect beans. 'Each bean' is then roasted separately, seven nights a week at opening time, for maximum coffee freshness, and brewed as needed with a minimum of water for maximum flavor and body.

If you use cream, heavy whipping cream is served.

Coffee		3.00
Decaffeinated Coffee		3.00
Espresso Coffee*	Single	4.00
	Double	4.75
"Cafe Con Leche" Bern *		4.75
<i>Our version of the classic, much loved Ybor City Cafe Con Leche (Espresso coffee with hot milk.) Similar to Italian cappuccino.</i>		
Flavored Cafe Con Leches*	Almond	5.00
	Chocolate	5.00
	Hazelnut	5.00
Turkish Coffee		4.75
<i>Turkish-roast coffee is powder-fine ground, and the coffee, with sugar added, is brought to a boil three separate times. (Served with coffee grounds.)</i>		
Iced Coffee Bern's Steak House		5.50
<i>Coffee, vanilla and our special sweetened cream blended and poured over ice.</i>		
Brazilian Frost		6.75
<i>Coffee, vanilla ice cream, coffee sprinkles and our special cream. Served with whipped cream.</i>		

* Available decaffeinated

COFFEES WITH SPIRIT

Cappuccino Bern's Steak House	6.75
<i>This long-time specialty features a marriage of our very-finely-ground, freshly-roasted coffee marinated in Kahlúa and flavored liqueurs for an average of ten weeks. Your cappuccino is topped with a float of vanilla cream and finely-ground coffee.</i>	
Cappuccino Ybor City*	6.50
<i>Our Cafe Con Leche, plus a Spanish herbal liqueur and our whipped cream.</i>	
Irish Coffee Bern's Steak House*	6.50
<i>Coffee, Irish Mist and our special whipped cream combine for our oldest coffee specialty.</i>	
Minted Chocolate Coffee*	6.25
<i>Coffee, mint and chocolate liqueurs, topped with whipped cream and shaved chocolate.</i>	
Hot Mocha Coffee*	6.50
<i>Coffee, chocolate liqueur and vanilla cream topped with whipped cream and shaved chocolate.</i>	
Amaretto or Anisetto Espresso*	4.75
<i>Espresso and liqueur with a float of cream.</i>	
Frozen Praline Coffee	7.75
<i>A blend of coffee and vanilla ice cream with cappuccino and praline liqueurs. Very rich.</i>	

Specialty Drinks

All drinks here are made 'our' way, with extra effort to use special quality ingredients.

Mad Monkey	7.00
<i>Our chocolate adaptation of the pina colada.</i>	
Butterscotch Bern's	7.50
<i>Vanilla ice cream with butterscotch schnapps and other special liqueurs.</i>	
Six-Rum Alexander	8.00
<i>Six fine rums and chocolate liqueurs, mixed with cream.</i>	
Semi-frozen Triple-Chocolate Alexander	9.00
<i>Chocolate liqueurs, brandy and ice cream.</i>	

Desserts

Each and every component of the desserts that we serve you is totally created by our pastry staff – each cream, cake, mousse, ice cream, pie, sauce, sorbet, etc. – using only ingredients of the finest quality.

BERN'S CLASSICS

Banana Cheese Pie 8.95

The Classic. A banana cream cheese mousse in an almond praline crust with fresh bananas and whipped cream.

Cheesecake Gert 8.95

Gert's favorite recipe on an almond praline crust, fresh strawberries, whipped cream and strawberry coulis.

Chocolate Cheese Pie 8.95

Bern's favorite recipe of a chocolate cream cheese mousse with chocolate chips in a chocolate cookie crumb crust. Served with fresh whipped cream and chocolate shavings.

Chocolate-Chocolate-Chocolate 10.95

Layers of our chocolate cheese pie, chocolate cheesecake with a white chocolate center, and milk chocolate mousse on a dense chocolate crust. Accompanied by dark chocolate sauce.

King Midas 10.95

A signature recipe of rich and moist carrot cake with Macadamia Nut Ice Cream, and warm dark chocolate sauce. A Bern's original.

Macadamia Nut Sundae 10.00

The best sundae in the world. An orange scented cone filled with our extraordinary Macadamia Nut Ice Cream covered in hot fudge, whipped cream and roasted macadamias.

Bern's Baked Alaska 10.95

A retro revisit to a decadent combination of our Vanilla Lush Cake, Macadamia Nut Ice Cream, Italian meringue, and blended flaming liqueurs.

Vintage Chocolate Lush 10.00

Our incredibly dense, flourless chocolate lush cake with vanilla bean ice cream, fresh whipped cream, chocolate shavings and hot fudge.

CHOCOLATE CREATIONS

Chocolate Layer Cake Jones 10.95

Layers of chocolate cake and milk chocolate mousse studded with chocolate chips, frosted with chocolate buttercream, and served with milk chocolate sauce.

Chocolate Peanut Butter Truffle 11.00

Classic flavors of peanut butter and chocolate. Creamy peanut butter mousse and dark chocolate cream.

German Chocolate Chocolate Cake 10.95

Chocolate cake with a chocolate ganache center and the ultimate combination of roasted pecans and toasted coconut. Served with coconut Anglaise.

Framboise Macadamia Decadence 10.95

Chocolate decadence cake on a roasted macadamia crust with a chocolate raspberry cream, raspberry sorbet and fresh raspberries.

Mississippi Mud Pie 9.95

A rich, dark chocolate pastry cream pie on a chocolate cookie crust.

Dulce de Leche Liquid Center Cake 11.00

A rich dark chocolate cake filled with dulce de leche, and served with vanilla bean ice cream and dark chocolate sauce.

Milk Chocolate Mousse 11.00

A milk chocolate mousse served with fresh berries and whipped cream.

SWEET INNOVATIONS

- Granny Smith Apple Pie** 8.95
A caramelized apple filling wrapped in a sweet sucee dough and served with a caramel sauce and cinnamon ice cream.
- Key Lime Pie** 9.95
Our recipe of the signature Florida dessert made with real Key limes in a Graham cracker crust, accompanied by a Graham cracker tuile and mixed berry compote.
- Strawberry Shortcake** 9.95
A vanilla lush cake with whipped cream and fresh strawberries, accompanied by rhubarb ice cream.
- Tiramisu** 9.95
A classic dessert with fresh lady fingers soaked in Kahlúa, Myers Rum, Amaretto & Bern's roasted coffee. Surrounded by a rich light Mascarpone cream. Served with Espresso Anglaise and dark chocolate sauce.
- Caramel Pecan Chocolate Bread Pudding** 9.50
Homemade brioche, toasted pecans and chocolate chips surrounded by a rich, creamy caramel custard. Served with vanilla anglaise. Please allow 20 minutes.
- Crème Brûlée** 10.75
The classic. Delicate vanilla bean custard with a crunchy, caramelized sugar top. Baked in an edible buttery cookie dish. Served with fresh berries.

SUNDAES

- Peach Melba** 10.00
A refreshing sundae made with three scoops of home-made peaches and cream ice cream and raspberry swirl ice cream placed on a vanilla lush cake, and drizzled with raspberry sauce and fresh raspberries.
- Banana Split** 11.00
The traditional banana split with your choice of three scoops of ice cream or sorbet and hot fudge.
- Build Your Own Sundae** 10.50
Choice of any three scoops of our ice cream or sorbet flavors topped with whipped cream and choice of any dessert sauce.

FLAMBÉ DESSERT

*Minimum order of two.
For two 24.00 - each additional person 12.00
Please Allow 15 Minutes.*

Bananas Foster

Bananas prepared tableside in a caramelized sauce made with banana liqueur, rum and Cognac. Served with vanilla bean ice cream.

SUGAR-FREE DESSERTS

- Key Lime Pie** 9.00
Made with Splenda and real Key limes in a flaky crust, accompanied with a sugarless strawberry sorbet and Splenda-sweetened crème fraîche.
- Flourless Raspberry Chocolate Cake** 9.00
A sugarless chocolate cake, infused with fresh raspberries, served with sugarless dark chocolate ice cream and a sugar-free orange sauce.

SORBETS AND ICE CREAMS

Sorbets:

Blackberry, Cherry, Coconut, Mango Banana, Raspberry, Strawberry, and Sugar-free Strawberry.

Ice Creams:

Bailey's, Chocolate Chip Mint, Cinnamon, Cookie Dough, Cookies and Cream, Dark Brazilian Snow, Dark Chocolate, Dulce de Leche, Macadamia Nut, Milk Chocolate, Peaches & Cream, Pistachio, Raspberry Swirl, Rhubarb, Sugar-free Dark Chocolate, Tahitian Vanilla Bean, Toasted Pecan, Vanilla, and White Brazilian Snow.

One Scoop	5.50
Two Scoops	7.25
Three Scoops	9.00
Milk Shake	9.50
Float	9.50

Dessert Sauces:

Caramel, Coconut Anglaise, Dark Chocolate, Espresso Drizzle, Hot Fudge, Milk Chocolate, Raspberry, Strawberry Coulis, Sugar-free Orange, Vanilla Anglaise, and Vanilla Grand Marnier Anglaise.

Additional Sauce	1.50
Macadamia Nuts	3.50

CHEESE AND FRUIT SELECTIONS

A selection of fine cheeses from around the world, perfectly matured and served with marinated olives, Marcona almonds, honey and a warm baguette.

One Cheese	5.95
Three Cheeses	16.95
Five Cheeses	25.95

Fresh Seasonal Fruit 10.95

Fresh Berries	Small Side 3.95
	Large Side 8.95