

"One can only understand
a culture by tasting it.
Enjoy my selection of
dishes from all over
the world."

- JACKSON DUBOIS



JACKSON DUBOIS

EAT - MEET - DRINK

THIS IS MY STORY

Hi. My name is Jackson. Jackson Dubois.
Winemaker, cosmopolitan and world traveller.
Nice to meet you!

This is my restaurant and bar. The place where
I serve traditional dishes and latest food trends
from all around the globe. From a great New
York burger to a vegan Buddha Bowl.

I've travelled the world, you know. Seen and
tasted a lot. And I felt like sharing my most
delicious stories with others. Here. In the
heart of Amsterdam.

During the day this place is called Caffe
Esprit. But from 6:00 pm, I'll be serving all
kinds of dishes accompanied by craft beers
and wines. Yeah, you can take the man out of
the winery, but you can't take the winery out
of the man. I'm such a fanatic, my bartenders
even turned my favorite beers and wines into
beertails and – still excited! – grapetails.

Although it's my bar – it's even named after
me – I won't be there every week. If you want
to meet me, book a ticket to Russia, drive to
my winery in Reims or visit me in Munich in
October. I will be somewhere in a different
time zone. In a search for new flavors to bring
to Amsterdam.

OPENING TIMES

Wednesday-Saturday from 6p onwards

FOR RESERVATIONS

+31 (0)6 463 600 44

www.jacksondubois.com

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[instagram.com/jacksondubois](https://www.instagram.com/jacksondubois)

#jacksondubois

SMALL & SWEET

SHARING IS CARING

BREAD

Truffle mayonnaise

4.6

BITTERBALLEN

Eight organic Dutch beef croquettes
by Local Harvest, mustard

8.9

CHICKEN SAMOSA

Four pieces with mango chutney

9.5

TORTILLA GRATIN

Oven-baked with cheese, chili con carne and
jalapeno-peppers served with sour cream and
guacamole from Holy Guacamole

9.6

BUTTERFLY SHRIMPS

Six pieces with chili sauce

8.4

CHICKEN BITES

Eight deep-fried boneless chicken bites

9.5

PIZZA BIANCA Ø 22 cm

Fresh truffle, mozzarella

7.5

PIZZA TUNA Ø 22 cm

Tuna, tomato sauce, mozzarella, red onion, capers

7.5

KIDS CORNER

MARGHERITA

With tomato sauce, mozzarella, sud & sol tomato
and fresh basil

7.5

BOLOGNESE

Penne with minced beef, pepper, spring onion in homemade
tomato sauce and garnished with Parmesan cheese

9.5

DONUTS

Two mini chocolate donuts dipped in pink musket seeds

4.9

SOUPS

TOMATO DILL SOUP

Homemade tomato soup with cream cheese and dille
Served with a spelt bread roll

6.8

SIDES

FRENCH FRIES

Organic fries from Frietboutique,
truffle mayonnaise

4.5

SIDE SALAD

Assorted lettuce, tomato, cucumber, carrot,
Parmesan cheese, pine nuts, white balsamic dressing

4.9

DESSERTS

JACKSON'S FAVOURITE AMERICAN THREESOME



Donut, homemade Magnum Champagne, marshmallow

9.5

BERRY BROWNIE CHEESECAKE RAW VEGAN GF

7

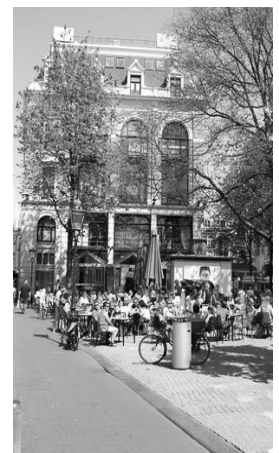
VEGAN LEMON CHEESECAKE RAW VEGAN GF

7

ESPRIT

CAFFE

By day our restaurant is transformed into Caffè Esprit. This lunchroom is well-known for its extensive menu with delicious club sandwiches, burgers, salads and raw & vegan dishes. In the summer the terrace is a delightful spot for enjoying a cup of coffee, a good glass of wine or a refreshing cold beer. From 6pm onwards it changes to Jackson Dubois. Same place, different world.



MAINS & VEGAN

MEAT

BIGGER BOYS BURGER

200gr. medium-rare MRIJ beef, bacon, cheddar, BBQ sauce, fries from Frietboutique, side salad

23.5

CAESAR SALAD

Little gem, crispy chicken fillet, egg, pancetta
Parmesan cheese, homemade crostini,
anchovy-Caesar dressing

14.9

CARNE CON QUESO

Tortilla (topped with cheese), ground beef, kidney beans, jalapeño
pepper, nachos, sour cream, guacamole from
Holy Guacamole, side salad

17.8

SPARE RIBS

Marinated in barbeque sauce, side salad, fries from
Frietboutique, served with garlic sauce

27

FLAT IRON CHICKEN

Marinated in honey, soy sauce, lemon juice, served with a side
salad and fries from Frietboutique

22.5

FISH

FISH & CHIPS

Deep-fried cod, coleslaw, green peas, lemon, remoulade,
fries from Frietboutique

17.5

Not sure which dish to choose?
Our favorites are marked with a
Jackson Dubois stamp.



VEGAN

STARTERS

BUDDHA BOWL ^{VEGAN GF}

Quinoa, roasted pumpkin, chick peas, cauliflower, edamame
beans, beetroot, walnut, avocado, Tahini dressing

13

BEEF SALAD ^{VEGAN GF}

Beet, little gem, pumpkin, rocket salad, cherry tomato,
chickpeas, blueberries, walnuts, pomegranate, vegan Parmesan
cheese and vegan yoghurt dressing

11.5

MAINS

ORIENTAL SPAGHETTI ^{VEGAN}

Courgettini, radish, cucumber, carrots, chives, cashew nuts, Asian
dressing with Tamari, agave syrup, lemon juice, ginger syrup,
sesame oil and olive oil

13

LASAGNA ^{VEGAN GF}

Pumpkin, zucchini, sweet potato, grilled bell pepper, rice & corn
noodles, homemade tomato sauce and soya bechamel sauce

16.5

QUINOA NASI GORENG ^{VEGAN}

Quinoa, carrot, bell pepper, broccoli florets, edamame beans, wild
mushrooms, spring onions, peanuts and Tamari dressing

14

FALAFEL ^{VEGAN}

Herb bread with falafel, little gem, olives, lemon, cucumber,
tomato, mint, red onion, radish and parsley. Served with hummus

15.5

RIBAFREIXO BARRANCÔA BRANCO

White vegan wine

Alentejo, Portugal

Glass 5.9 / Bottle 35.4

RIBAFREIXO BARRANCÔA TINTO

Red vegan wine

Alentejo, Portugal

Glass 5.9 / Bottle 35.4

PLEASE SEE OUR DESSERTS, FOR OUR
VEGAN OPTIONS.

WHITE WINES

Sedosa <i>Verdejo (La Mancha, ES)</i>	4.1 / 24.6
Viu Manent <i>Chardonnay (Colchagua, CHI)</i>	5.4 / 32.4
Hāhā Sauvignon Blanc <i>Sauvignon Blanc, (Marlborough, NZ)</i>	7 / 42
Elena Walch <i>Pinot Grigio (Alto Adige, IT)</i>	7.4 / 44.4
Ribafreixo Barrancôa Branco <i>White vegan wine (Alentejo, Portugal)</i>	5.9 / 35.4

ROSE WINES

Virginie <i>Cuvée (Languedoc, FR)</i>	4.1 / 24.6
Domaine Sainte MIP Classic <i>Cinsault, Syrah, Grenache (Provence, FR)</i>	6 / 36

RED WINES

Maison Virginie <i>Merlot (Languedoc, FR)</i>	4.1 / 24.6
Baron de Ley Club Privado <i>Tempranillo (Rioja, Spain)</i>	4.9 / 29.4
Ribafreixo Barrancôa Tinto <i>Red vegan wine (Alentejo, Portugal)</i>	5.9 / 35.4

CHAMPAGNE

Laurent-Perrier Brut	9 / 55
Laurent-Perrier Ultra Brut	85
Laurent-Perrier Cuvée Rosé Brut	110
Laurent-Perrier Gr. Siècle La Cuvée	250
Moët & Chandon Ice	90
Delamotte Blanc de Blancs	95
Veuve Clicquot Brut	95
Ruinart Blanc Des Blancs	125
Perrier Jouët Blason Rosé	95
Belle Epoque 20XX	290
Belle Epoque Rosé 20XX	560
Krug Grande Cuvée	280
Salon Le Mesnil Vintage '02	590

SODAS

Soft drinks	3.3
Caleb's Kola (0,33L)	3.8
Sourcy still or sparkling water (0,75l)	6.8
Red Bull	4.4
Russell & Co Sicilian Lemon Bitter	3.9
Russell & Co Botanical Tonic Water	3.9
Russell & Co Golden Ginger Ale	3.9
Organic Karma Cola (0,33l), Lemony, Gingerella <i>Soft drinks made from organic fairtrade ingredients</i>	4
Mighty Bee Raw Coconut Water <i>Naturally sweet coconut water. Raw, vegan, organic & lactose free.</i>	4.5

HOT DRINKS

Coffee, Tea	3.1
Fresh mint tea	3.6
Fresh ginger tea with orange	3.7
Espresso	3
Double espresso	4.6
Cappuccino	3.3
Espresso Macchiato	3.1
Caffe latte, Latte Macchiato	3.3
Irish, French or Spanish coffee	7.7
Soy milk, whipped cream	+0.5

SPIRITS

Martini Bianco, Rosso, Rosato	4
Martini Riserva Speciale Rubino	5.5
Martini Riserva Speciale Ambratto	5.5
Campari, Noilly Prat, Ricard Pastis	4.5
Eristoff	5
Grey Goose, Bombay Sapphire	5.5
Bombay Sapphire East	6
Star of Bombay	7
Bobby's Gin, Otard VSOP	6.5
Copperhead	8
Bacardi Carta Blanca, Carta Negra, Cuatro	5
Bacardi Carta Oro, Oakheart	5
Bacardi 8 Anos, Flor De Cana 12	7
Zacapa 23 Anos	9.5
Sauza Hornitos Reposado, Cazadores	5.5
Bols Jonge Jenever, Zeer Oude Jenever	3.8
Bols Corenwijn	3.8
Dewar's White Label	5
Aultmore 12, Aberfeldy 12	7.5
Craigellachie 13, Ardbeg 10, Talisker 10	7.5
Jack Daniels	6
Makers Mark	6.5
Jameson	4.7
Pere Magloire VSOP	5.5
Armagnac Cles des Ducs VS	5.5
Grappa Sarpa di Poli	8
Taylor's 10 yo Tawny Port, Grand Marnier	5
Bailey's, Cointreau, Southern Comfort	5
Disaronno Amaretto, Licor 43, Frangelico	5
D.O.M. Benedicte, Drambuie, Sambuca	5
Villa Massa Limoncello, Dewar's 12yrs	6.5

BEERS

Heineken 0,22l ^{DRAFT}	3.1
Heineken 0,25l ^{DRAFT}	3.3
Heineken 0,5l ^{DRAFT}	6.4
Heineken 1,8l ^{DRAFT}	15.9
Affligem Blonde ^{DRAFT}	4.9
Affligem Double	4.8
Affligem Triple	5.1
Heaps of Hops Gold	5.9
Heaps of Hops Vonkelwater	5.9
Amstel Radler	3.2
Amstel Bright	5.8
Amstel Radler 0.0%	3.2
Heineken 0.0%	3.1
Brand Weizen 0.0%	3.6
Brand Weizen ^{DRAFT}	4.1
Sol	4.6
Mort Subite Kriek	3.8
Mort Subite Blond	4.2
Brand IPA	4.7
Lagunitas IPA	6.2
Jopen Hop zij met ons ^{GF}	6.6
Jopen Mooie Nel IPA ^{DRAFT}	4.5
Het IJ IJwit ^{DRAFT}	5.5
Het IJ Zatte Triple ^{DRAFT}	5.5
Seasonal beer ^{DRAFT}	

CIDERS

Apple Bandit Apple Classic	4
Apple Bandit Apple Juicy	4
Old Mout Kiwi & Lime (33cl)	5.2

CLASSICS

Cuba Libre	8.5
<i>Bacardi Carta Oro, Pepsi Cola, Angostura Bitters, fresh lime</i>	
G&T	10.6
<i>Star of Bombay, Russell & Co Botanical Tonic Water, fresh orange</i>	
Jack & Coke	9
<i>Jack Daniel's, Pepsi Cola</i>	
Bloody Mary	11
<i>Eristoff, tomato, lemon, salt, pepper, Worcestershire, tabasco, celery bitters, tawny port</i>	
Skinny Bitch	8.5
<i>Eristoff, sparkling water, lime</i>	
Martini e Tonic	7.9
<i>Martini (Bianco, Rosato or Rosso), Russell & Co Botanical Tonic Water</i>	