

the sweet lobby

WASHINGTON DC

CUPCAKES

\$2.75 each · \$29 per dozen

Daily

Midnight Dark Chocolate · Vanilla · Carrot · Red Velvet
Lemon Cream · Boston Cream · Butterscotch Crunch · Vanilla Milk Chocolate
Chocolate Vanilla · Chocolate, Chocolate, Chocolate · Seasonal Specials*

MON	TUE	WED	THU	FRI	SAT
Chocolate Coconut	Chocolate Peanut	Black Forest	Chocolate Peanut	Black Forest	Chocolate Coconut
Chocolate Caramel Crunch	Chocolate Salted Caramel	Chocolate Caramel Crunch	Chocolate Salted Caramel	Chocolate Caramel Crunch	Chocolate Salted Caramel
Chocolate Hazelnut	Chocolate Mint	Chocolate Hazelnut	Chocolate Hazelnut	Chocolate Mint	Chocolate Hazelnut
Strawberry Rose	Mango Cream	Strawberry Rose	Mango Cream	Strawberry Rose	Strawberry Rose
Caramel Apple	Bananas Foster	Caramel Apple	Bananas Foster	Caramel Apple	Bananas Foster
Sweet Potato Marshmallow	Pumpkin Spice	Sweet Potato Marshmallow	Pumpkin Spice	Sweet Potato Marshmallow	Pumpkin Spice
Coconut	Pineapple Inside Out	Coconut	Pineapple Inside Out	Coconut	Pineapple Inside Out
	Peanut		Peanut	Sticky Toffee	Sticky Toffee
	Peanut Milk Chocolate		Peanut Milk Chocolate		
		Smores		Smores	Smores

*We're always developing new flavors! Visit us, call or check our website for updates.

MACARONS

\$1.60 each · \$9.25 The Classic (6) Box · \$24 The Barracks Row (16) Box
\$55 The Monumental (40) Box

Flavors

Hazelnut Praline Salted Caramel · Passion Fruit Milk Chocolate · Chocolate · Cappuccino · Coconut · Mint · Mint Chocolate · Green Tea · Green Tea Chocolate · Mocha · Lemon · Raspberry Lemon · Rose · Lemon Verbena · Pistachio · Vanilla, Vanilla, Vanilla · Lavender · Chocolate Cassis · Earl Grey · Orange Ginger · Mango Jasmine · Strawberry Basil · Guava · PBnJ · Red Hot Chili Chocolate · Hibiscus Litchi · Blackberry Cabernet · Sweet Potato Pecan

Call ahead or check Facebook or Twitter to verify macaron flavor availability.

MADELEINES (\$5)

Classic
Orange Ginger
Pistachio Green Tea
Raspberry Rose
Chocolate
Chocolate Hazelnut Praline

SHORTBREAD (\$4.50)

Pecan
Orange Ginger
Chocolate Fleur de Sel
Rosemary Pinenut
Green Tea
Savory Hazelnut-Thyme (\$5)

STEEP by The Sweet Lobby Loose Leaf Tea

Orange Label Canisters (\$14)

Organic Orange Ginger Rooibos
Earl Grey Blue
Vert Fumé
Pattaya Green
Colombo Red
Assam FTGFOP

Gold Label Canisters (\$21)

Organic Dragon Pearl Jasmine
Gold Thread
Tung Ting (Oolong)

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Mon-Thu: 10am – 9pm, Fri-Sat: 10am – 10pm
Sun: Closed



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THE ULTIMATE ADVOCATE FOR YOUR SWEET TOOTH

CUPCAKE FLAVOR DESCRIPTIONS

BANANAS FOSTER: Oven roasted banana-caramel cupcake with caramel buttercream frosting and caramel drizzle.

BLACK FOREST: Our classic Callebaut dark chocolate cupcake, dipped in dark chocolate ganache, filled with cherry preserves, topped with vanilla buttercream frosting and a chocolate-dipped Maraschino cherry.

BOSTON CREAM: Our classic vanilla cupcake, with our house-made vanilla cream core, dipped in dark chocolate ganache, topped with a vanilla buttercream frosting and dark chocolate pearls.

BUTTERSCOTCH CRUNCH: Our vanilla cupcake, with our house-made butterscotch core, topped with vanilla buttercream frosting and Butterfinger® crunch.

CARAMEL APPLE: Fresh roasted granny smith apples in a rich caramel cake, topped with tangy cream cheese frosting and a house-made Caramel swirl.

CARROT: Studded with fresh carrots, apples and walnuts, this cupcake is topped with tangy cream cheese frosting and a fondant decoration.

CHOCOLATE CARAMEL CRUNCH: Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, filled with house-made caramel, topped with milk chocolate buttercream and finished with Heath® bar caramel crunch.

CHOCOLATE COCONUT: Our classic Callebaut chocolate cupcake, topped with tangy cream cheese frosting and fluffy shredded coconut.

CHOCOLATE HAZELNUT: Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache and topped with hazelnut praline.

CHOCOLATE MINT: Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, topped with mint-infused buttercream and Belgian dark chocolate sprinkles.

CHOCOLATE PEANUT: Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, topped with peanut buttercream and Belgian dark chocolate sprinkles.

CHOCOLATE SALTED CARAMEL: Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, filled with house-made salted caramel, topped with milk chocolate buttercream and a salted caramel swirl.

CHOCOLATE VANILLA: Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, topped with a swirl of vanilla buttercream frosting and finished with dark and white chocolate pearls.

CHOCOLATE, CHOCOLATE, CHOCOLATE: A tower of chocolate! Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, filled with our chocolate fudge, topped with whipped chocolate ganache and finished with dark chocolate pearls.

COCONUT: Rich coconut cupcake, topped with tangy cream cheese frosting and fluffy shredded coconut.

LEMON CREAM: A signature cupcake by The Sweet Lobby. Flavored with fresh lemon zest and filled with our house-made lemon cream, this cupcake gets extra tang from its lemony cream cheese frosting and is topped with a yellow fondant flower.

MANGO CREAM: A signature cupcake by The Sweet Lobby. Our mango cupcake, filled with our house-made mango cream, topped with vanilla-mango buttercream.

MIDNIGHT DARK CHOCOLATE: A signature cupcake by The Sweet Lobby. Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache and finished with our signature midnight sky fondant decoration.

PEANUT: Bursting with rich peanut flavor, this cupcake is topped with creamy peanut buttercream frosting and a fondant decoration.

PEANUT MILK CHOCOLATE: Our peanut cupcake, topped with milk chocolate buttercream and finished with Belgian chocolate sprinkles.

PINEAPPLE 'INSIDE OUT': A signature cupcake by The Sweet Lobby. Oven-roasted pineapples give this cupcake its distinctive 'pineapple upside down cake' flavor. Topped with cream cheese frosting and toasted shredded coconut.

PUMPKIN SPICE: Our spiced pumpkin cake with pumpkin buttercream frosting.

RED VELVET: A classic Southern-style red velvet, topped with tangy cream cheese frosting.

SMORES: Our version of the campfire favorite: a base of Graham crackers and Callebaut dark chocolate chips, our milk chocolate cupcake, and our toasted marshmallow frosting.

STICKY TOFFEE: Our riff on the British classic – studded with dates and crystallized ginger, filled with toffee and topped with vanilla buttercream and toffee drizzle.

STRAWBERRY ROSE: Truly strawberry! Strawberry infused cake, with seasonal fresh strawberries folded in, topped with rose buttercream frosting and a pink fondant heart.

SWEET POTATO MARSHMALLOW: Our fluffy sweet potato cake, filled with our sweet potato mousse, topped with toasted meringue frosting and a light dusting of cinnamon.

VANILLA: Flecked throughout with Madagascar vanilla, our classic vanilla cupcake is topped with vanilla buttercream frosting and a fondant flower.

VANILLA MILK CHOCOLATE: Our classic vanilla cupcake, topped with a swirl of milk chocolate buttercream and finished with Belgian chocolate sprinkles.

At The Sweet Lobby, all our of baked goods are crafted from the finest globally and locally sourced ingredients like Valrhona or Callebaut chocolate, French fleur de sel, Japanese matcha, Sicilian pistachios and fresh fruit.

The Sweet Lobby bakes with nuts. If you have nut allergies, we strongly recommend that you refrain from consuming our baked goods