

the sweet lobby

WASHINGTON, DC



Presenting the MacTop, as
premiered on Food Network's
Cupcake Champions



CUPCAKES

\$3.25 each · \$35 per dozen

Daily

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

MON	TUE	WED	THU	FRI	SAT
Chocolate Coconut	Chocolate Peanut	Fire Breathing Chocolate	Chocolate Peanut	Fire Breathing Chocolate	Chocolate Coconut
Chocolate Caramel Crunch	Chocolate Salted Caramel	Chocolate Caramel Crunch	Chocolate Salted Caramel	Chocolate Caramel Crunch	Chocolate Salted Caramel
Chocolate Mint	Chocolate Mint	Passion Cream	Chocolate Mint	Passion Cream	Chocolate Mint
Strawberry Champagne	Mango Cream	Strawberry Champagne	Mango Cream	Strawberry Champagne	Strawberry Champagne
Caramel Apple	Bananas Foster	Caramel Apple	Bananas Foster	Caramel Apple	Bananas Foster
Sweet Potato Marshmallow	Green Tea Pistachio	Sweet Potato Marshmallow	Green Tea Pistachio	Sweet Potato Marshmallow	Green Tea Pistachio
Coconut	Pineapple Inside Out	Coconut	Pineapple Inside Out	Coconut	Pineapple Inside Out
				Blueberry Cheesecake	Blueberry Cheesecake
		Smores	Smores	Smores	Smores
Vegan Chocolate	Vegan Carrot	Vegan Chocolate	Vegan Carrot	Vegan Chocolate	Vegan Carrot

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

Limited Edition Cupcakes: \$3.50 each • Cocktail Cupcakes: \$38 per dozen

MacTops: \$4.00 each, \$42 per dozen

MACARONS

\$2.10 each · \$12.50 The Classic (6) Box · \$32 The Barracks Row (16) Box
\$75 The Monumental (40) Box

Hazelnut Praline Salted Caramel · Passion Fruit Milk Chocolate · Chocolate · Cappuccino · Coconut · Green Tea · Mocha · Lemon · Raspberry Lemon · Rose · Pistachio · Vanilla, Vanilla, Vanilla · Lavender · Chocolate Cassis · Earl Grey · Orange Ginger · Guava · PBnJ · Red Hot Chili Chocolate · Blackberry Cabernet · Sweet Potato Pecan · Chocolate Caramel · Caramelized Pear Goat Cheese · Black Sesame Pumpkin · Caramel · Black & White Bubbly · Creole Cacao · Mint · Vanilla Violet · Red Velvet · Peach Saffron · Olive Oil Walnut Pecorino · Roasted Apricot (with Rosemary & White Balsamic Vinegar)

Flavors vary with the seasons and we are constantly creating new incarnations! 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

SHORTBREAD (\$6)

Pecan
Orange Ginger
Chocolate Fleur de Sel
Rosemary Pinenut
Green Tea
Savory Hazelnut-Thyme

ECLAIRS (\$3.25)

La Fleur
Mocha
Orange Grand Marnier
Green Tea Passion Fruit
Chocolate Salted Caramel
Chocolate Hazelnut

CANELES (\$3.25)

LOOSE LEAF TEA

STEEP, by The Sweet Lobby

Orange Label Canisters (\$18)

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

Gold Label Canisters (\$24)

Organic Dragon Pearl Jasmine
Gold Thread
Tung Ting (Oolong)

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www.facebook.com/thesweetlobby
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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.

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.

BLUEBERRY CHEESECAKE: Our fresh blueberry cheesecake, with a Graham cracker crust, whipped lime cream cheese frosting, topped with our house-made blueberry drizzle.

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, raisins 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 buttercream and 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 cream cheese frosting and shredded coconut.

FIRE BREATHING CHOCOLATE: A Cupcake Wars Winning Cupcake! Mandarin-scented dark chocolate cake, filled with spicy fudge, topped with milk chocolate buttercream.

GREEN TEA-PISTACHIO: A Cupcake Wars Winning Cupcake! Japanese green tea and pistachio cupcake with green tea buttercream.

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.

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

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.

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.

STRAWBERRY CHAMPAGNE: Fresh strawberry & champagne cake, filled with a white chocolate – champagne fudge, topped with champagne buttercream frosting and silver stars.

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.

VEGAN CUPCAKES: A selection of our classic flavors, now carefully adapted for our vegan guests! Available in V. Chocolate Coconut and V. Carrot.

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.

