



Desserts | 12

Enjoy a homemade dessert separately for \$12 or paired with wine for an additional cost

Crème Brulée à la Vanille | Assorted Fresh Berries

Wine Pairing : Riesling Auslese, Herzog Müller-Catoir Haardter, Pfalz, Germany 2004 additional 12

Strawberry White Chocolate Tart | Basil Strawberry Gelee, White Chocolate Mousse and Guava Sorbet

Wine Pairing : Prosecco, Villa Marcello, Treviso, Italy additional 15

Vanilla Napoléon | Caramelized Puff Pastry, White Chocolate Whipped Vanilla Ganache

Wine Pairing : Riesling Beerenauslese, Weingut Helmut Hexamer, Germany 2005 additional 15

Apricot Amaretto Verrine | Poached Apricot, Nutmeg Crumble, Amaretto Mousse and Cinnamon Tuile

Wine Pairing : Brut Rosé, Nicolas Feuillante, Champagne, France additional 28

Raspberry Dulcey Bar | Raspberry Dulcey de Leche Mousse, Hazelnut Daquoise, Peanut Ice Cream and Peanut Brittle

Wine Pairing : La Fleur D'Or, Sauternes, Bordeaux, France, 2014 additional 15

Ice Cream & Sorbet | Daily Selection Of Seasonal Flavors

Cordials & Amaro

Grand Marnier	16	Amaro Nonino	18
Disaronno Amaretto	14	Fernet-Branca	14
Kahlua	14	Amaro Montenegro	16
Bailey's Irish Cream	16	Vecchio Amaro del Capo	14
Romana Sambuca	14		

Cognac | Scotch | Port

Hennessy VSPOP	18	Oban 14yr	25
Hennessy XO	48	Lagavulin 16yr	35
Remy Martin VSOP	18	Taylor Fladgate Port 10yrs	18
Remy Martin XO	44	Taylor Fladgate Port 20yrs	24
Macallan 12yr	22		

20% gratuity included for parties of 6 or more.

Café du Parc | 1401 Pennsylvania Avenue, NW, Washington, DC 20004 | 202-942-7000



SPARKLING AND CHAMPAGNES GL BTL

Villa Marcello Prosecco Treviso Italy	15	70
Côte Mas Rosé Cremant de Limoux Limoux France	15	70
Nicolas Feuillante Brut Rosé Champagne France	28	140
Domaine Chandon Etoile Rosé North Coast USA	18	85
Moët & Chandon Imperial Brut Champagne France	25	125
Maison Henriot Champagne Brut Souverain France	25	125

WHITE WINES GL BTL

Riesling Trimbach Alsace France	16	70
Pinot Grigio Bertani Velante Veneto Italy	15	65
Sauvignon Blanc Nobilo Marlborough New Zealand	16	70
Sauvignon Blanc Tribute Monterey County California USA	15	65
Chardonnay Mon Frere Mendocino California USA	16	70
Chardonnay Bouchard Père & Fils Burgundy France	16	70
Grüner Veltliner Pfaffl Weinviertel Austria	15	65

ROSÉ WINES GL BTL

Jean Luc Colombo Cape Bleue Provence France	15	65
Château D'Esclans Whispering Angel Provence France	16	70

RED WINES GL BTL

Malbec Bodegas Caro Aruma Mendoza Argentina	15	65
Pinot Noir Au Contraire Sonoma County California USA	16	70
Pinot Noir Bouchard Père & Fils Burgundy France	16	70
Merlot Decoy by Duckhorn Sonoma County California USA	16	70
Merlot the Velvet Devil Washington USA	15	65
Cabernet Sauvignon Heritage Napa Valley California USA	17	75
Château Haut-Beauséjour Bordeaux France	18	80

BEERS BTL

Flying Dog IPA 7.1% Maryland	8.00
DC Brau Pale Ale 6.0% Washington, DC	8.00
Heineken Lager 5.0% Netherlands	8.00
Miller Lite Pale Lager 4.2% Wisconsin	8.00
Stella Artois Lager 5.2% Belgium	9.00
Guinness Draught Stout 4.2% Ireland	9.00
Lagunitas IPA 6.2% California	8.00

COCKTAILS

Sangria White Wine Vodka Pomegranate Citrus	15/50
Manhattan Knob Creek Rye Sweet Vermouth Angostura Bitters Luxardo Cherries	17
Moscow Mule Tito's Vodka Lime Q-Ginger Beer	16
Mint Julep Maker's Mark Bourbon Mint Sugar	17
Aviation Tanqueray Gin Crème de Violette Luxardo Maraschino Lime	16
Pomegranate Margarita Don Julio Blanco Tequila Cointreau Lime Pomegranate Habanero	17

ZERO PROOFS

Raspberry Ginger Fizz Raspberry Ginger Syrup Mint Lemon Juice	10
Blood Orange Hibiscus Tea Lime Cinnamon Sage	10
Mandarin Mandarin Ginger Lemon Rosemary	10

COLD & HOT BEVERAGES

Drip Coffee	5.00
Espresso	4.75
Espresso Macchiato	5.25
Espresso topped with frothed milk	
Cappuccino	5.50
Espresso with steamed and foamed milk	
Café Latte	5.50
Espresso and steamed milk	
Café Mocha	6.50
Espresso, Italian chocolate, steamed milk and whipped cream	
Café Americano	5.00
Espresso with hot water	
Tea Sachet	5.00
Willard Hot Chocolate	6.00
Chai Latte	5.50
Iced Coffee	5.00
Cold brewed with our house blend	
Iced Cappuccino	6.00
Espresso, ice topped with frosted milk	
Iced Café Latte	6.00
Espresso and milk, ice	
Espresso Crema Shakerato	7.00
Cold milk cream, iced, your flavor	
Iced Café Mocha	6.50
Espresso, Chocolate, milk and ice	
Iced Tea	4.50
Freshly brewed tea served over ice	

SODAS

Coke, Diet Coke, Sprite, Ginger Ale	5.00
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BOTTLED WATERS SM LG

Still	5.00	10
Sparkling	5.00	10

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