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## Dessert, Coffee & Tea

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White Chocolate Cheesecake 7  
with dulce de leche, graham crackers & strawberry compote

Chocolate Oblivion Torte 7   
rich flourless chocolate cake,  
raspberry sauce

Orange & Lavender Creme Brulee 7   
creamy custard made with Cointreau liqueur

Caramel Pecan Pie 7  
The original! with vanilla ice cream

Chocolate Raspberry Mousse Cake 8  
Bread Box's triple layer chocolate cake with raspberry  
mousse made especially for The Washington House

Sorbet Duo With Fresh Fruit 7   
ask your server what flavors  
we are serving today

Key Lime Tart 7  
with chocolate coated pie crust

Strawberry Rhubarb Crisp 7  
with walnut streusel & vanilla ice cream

Assortment Of Three Cheeses  
Chef seasonal selection with honeycomb, candied pecans & assorted crackers 15

 *These desserts are Gluten Free.*

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## After Dinner Drinks

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Specialty Coffee 8  
with Irish whiskey, Frangelico or Kerrygold Irish Cream, etc.

Flavored Coffee (Non Alcoholic) 4  
vanilla, raspberry, hazelnut or caramel with whipped cream

Espresso 3.5

100% Colombian Coffee or Hot Tea 2.75

Cappuccino 4

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### *Cordials*

Amaretto Di Saronno 8  
Kerrygold Irish Cream 7.5  
B & B 9  
Chambord 9  
Drambuie 9  
Frangelico 7.5  
Godiva, White Or Dark 9  
Grand Marnier 9.5  
Irish Mist 7.5  
Sambuca Romana 7.5

### *Cognac & Special Brandy*

Hennessy XO 28  
Remy Martin VSOP 10  
D'Usse VSOP 11.5  
Courvoisier VS 9  
Larresingle Armagnac 12.5  
Boulard Calvados 9.5

### *Dessert Wine*

Château Loupiac-Gaudiet  
Loupiac 2015 8

### *Single Malt Scotch & Port*

Dalwhinnie 15 Year 12  
Lagavulin 16 Year 16  
Glenlivet 12 Year 10  
Highland Park 18 Year 28  
Balvenie Portwood 21 Year 35  
Sandeman 'Founders Reserve' 7  
Warre's Otima  
10 Year Tawny 12  
Cockburns 20 Year Tawny 14