



For over 150 years, The Willard has been a major force in the social and political life of Washington, D.C., and its Round Robin Bar continues its legacy as a gathering place for those who comprise the very essence of the nation's capital, guests from across America and around the world.

During the 1850s when the Round Robin Bar was called the "Gentlemen's Parlor", famous Kentucky Senator and Congressman Henry Clay mixed Washington's first Mint Julep here.

The refreshing, hand-crushed libation is now the signature drink of the Round Robin Bar.

## HOLIDAY COCKTAILS

*special libations for the Fall & Winter season*

**15.**

### POINTSETTIA

*Sparkling Wine | Framboise | Cranberry*

### SUGAR PLUM

*Framboise | Mint Liqueur | Cranberry Juice*

### HARRISON SPICED CIDER

*Grand Marnier | Calvados | Hot Spiced Cider*

### WINTER THERAPY

*Bailey's | Godiva White Chocolate Liqueur | Mint Liqueur*

## CAPITAL CLASSICS

*made famous at The Willard InterContinental*

**15.**

### SOUTHERN STYLE MINT JULEP

*Maker's Mark Bourbon | Sugar | Fresh Mint | Branch Water*

### CLOVER CLUB COCKTAIL

*Hendrick's Gin | Framboise | Lemon Juice*

### "MAMIE TAYLOR" HIGHBALL

*Highland Single Malt | Lime Juice | Ginger*

### "COLONEL JOE" GIN RICKEY

*Plymouth Gin | Lime Juice | Branch Water*

### HEMMINGWAY'S PAPA DOBLE

*Appleton Rum | Maraschino | Lime | Grapefruit Juice*

### GRANNY SMITH APPLETONI

*Svedka Vodka | Apple Schnapps | Triple Sec | Lime Juice*

### "DUSTY" MARTINI

*Plymouth Gin | Dry Vermouth | Malt Whisky*

### FRENCH "75"

*Champagne | Cognac | Lemon Twist*

### "529" SIDECAR

*Hennessy VS | Cointreau | Lime Juice*

## WINE SELECTION

*by the glass and the bottle*

### CHAMPAGNE & SPARKLING

Moet et Chandon   Imperial Brut   France	<b>25.</b>	<b>115.</b>
Domaine Carneros   California	<b>14.</b>	<b>65.</b>
Paul Louis Blanc de Blanc   France	<b>10.</b>	<b>48.</b>
Domaine Ste. Michelle Brut   Washington	<b>10.</b>	<b>48.</b>

### WHITE

Stone Cellars   Chardonnay   California	<b>9.</b>	<b>40.</b>
Hess Select   Chardonnay   California	<b>10.</b>	<b>55.</b>
MacMurray Ranch   Chardonnay   California	<b>14.</b>	<b>68.</b>
Brancott Estate   Sauvignon Blanc   New Zealand	<b>12.</b>	<b>55.</b>
Danzante   Pinot Grigio   Italy	<b>10.</b>	<b>48.</b>
Maso Canali   Pinot Grigio   Italy	<b>10.</b>	<b>48.</b>
Chateau Ste. Michelle   Riesling   Washington	<b>10.</b>	<b>48.</b>
Beringer   White Zinfandel   California	<b>9.</b>	<b>40.</b>

### RED

DeLoach   Pinot Noir   California	<b>16.</b>	<b>78.</b>
Rutherford Hill   Merlot   California	<b>12.</b>	<b>57.</b>
Stone Cellars   Merlot   California	<b>9.</b>	<b>40.</b>
Stone Cellars   Cabernet Sauvignon   California	<b>9.</b>	<b>40.</b>
Main Street Winery   Cabernet Sauvignon   California	<b>10.</b>	<b>48.</b>
Chateau Greysac   Bordeaux Red Blend   France	<b>12.</b>	<b>57.</b>
Penfolds   Shiraz   Australia	<b>9.</b>	<b>40.</b>



## BEER

*by the bottle*

### IMPORT

**6.75**

Amstel Light  
Corona Extra Light  
Heineken  
Modelo Especial  
Stella Artois

### DOMESTIC

**6.50**

Budweiser Light  
Coors Light  
Miller Lite  
Michelob Ultra  
Kaliber N/A

### CRAFT

**6.75**

Sam Adams Boston Lager Light  
Dominion Lager  
Blue Moon

## COGNAC

*by the ounce*

Courvoisier VSOP	15.
Hennessy VS	12.
Hennessy VSOP	16.
Hennessy XO	32.
Hennessy Paradise	55.
Remy Martin VS	12.
Remy Martin VSOP	16.
Remy Martin XO	35.
Remy Martin Extra Perfect	65.50

## PORT & SHERRY

*three ounce pour*

Fonseca, LBV	8.
Ramos Pinto	10.
Sandeman Reserve	8.
Sandman 20 yr.	18.
Taylor Fladgate 20 yr.	20.



## FROM THE WILLARD KITCHEN

served until 11pm; 12am on Friday & Saturday

### SMALL BITES

- TOMATO SOUP 9.  
*mini grilled cheese*
- SOUP DU JOUR 8.
- JUMBO SHRIMP COCKTAIL 18.
- PORK & VEAL MEATBALLS 12.  
*demi glace | crème fraîche*
- FRIED MAC & CHEESE 13.  
*truffle oil | gruyere | crisp prosciutto*

### TO SHARE

- BBQ SHORT RIB SLIDERS 14.  
*roasted tomato | slaw | horseradish cream*
- MARYLAND CRAB CAKE SLIDERS 16.
- SPINACH & ARTICHOKE DIP 11.  
*brioche bread bowl | tortilla crisps*
- CALAMARI 11.  
*lemon aioli | spicy tomato sauce*
- FRENCH FRIES 7.  
*parmesan | fine herbs | espelette piment | chipotle mayo*
- PEPPERONI PIZZA 15.
- MARGHERITA PIZZA 15.  
*tomatoes | mozzarella | basil*

## FROM THE WILLARD KITCHEN

served until 11pm; 12am on Friday & Saturday

- TURKEY CLUB 15.  
*applewood smoked bacon | boston lettuce | tomato*
- MEYER NATURAL ANGUS SIRLOIN BURGER 18.  
*tomato & red onion salsa | choice of cheese*
- CLASSIC CAESAR 11.  
*w. grilled chicken breast 19.*  
*w. jumbo shrimp 23.*  
*w. 5 oz. filet 28.*
- COD TACOS 16.  
*spicy remoulade | crudités*

### SWEETS

- SEASONAL FRUIT CRISP 10.  
*vanilla ice cream*
- CHOCOLATE BANANA MOUSSE CAKE 10.  
*caramel filling | chocolate sauce*
- CHEESECAKE 10.  
*berry compote | whipped cream*
- WILLARD CHOCOLATE BAR 10.  
*salty peanut crunch | flourless chocolate cake | milk chocolate mousse*
- ICE CREAM & SORBET 10.  
*seasonal selections*
- FRUIT PLATE 10.

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.



WILLARD  
INTERCONTINENTAL  
WASHINGTON D.C.