

OUR HISTORY

The polished mahogany and stately atmosphere of the historic Round Robin Bar makes it the perfect place for an afternoon or evening cocktail. It was at this great classic bar that Kentucky senator, Henry Clay, introduced Washington to the Mint Julep, which would become the Round Robin's signature cocktail.

In 1862 Walt Whitman immortalized the Willard's bar in his poetic appeal to Union Troops:

"There you are, shoulder straps, but where are your companies? Where are our men? Speak, blow, put on airs in Willard's sumptuous bar, or anywhere! No explanation will save you. Bull Run is your work."

In 1904, as the hatchet-toting prohibitionist Carrie Nation raged against drink, a sign in the Round Robin Bar went up: *"All Nations Welcome Except Carrie."*

Upon hearing from a waiter that the Willard was closing, the Board of Governors of the National Press Club raced across the street to its favorite watering hole, the Round Robin Bar, and drank until the hotel doors closed.

The Board of Governors of the National Press Club reopened the Round Robin Bar on August 20th, 1986 - the day the Willard InterContinental opened its doors to continue its long historic legacy.

BARREL AGED COCKTAILS

The Round Robin Bar is proud to release the first batch of our house made Barrel Aged Cocktails.

Our cocktails macerated for 3 months in hand selected casks, each cocktail in a specific kind of Barrel to enhance the aroma and taste.

In honor of Negroni Week from June 24th-30th, \$1 from each Negroni sold will be donated to Miriam's Kitchen Charity.

"Miriam's Kitchen works to end chronic homelessness in Washington, DC"

Negroni | "Few" Bourbon Barrel | 20

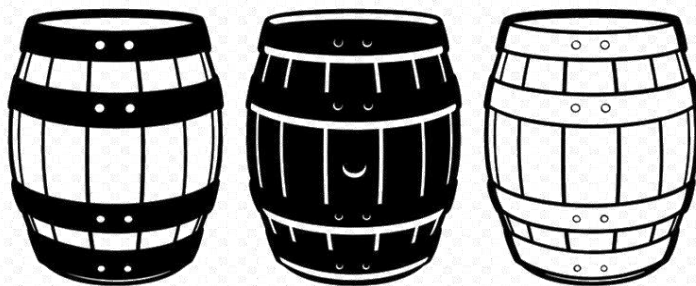
Few Gin, Campari, Dolin Rouge

Manhattan | Caribbean Cask Rum Barrel | 24

Bulleit Rye, Dolin Rouge, Byrrh Grand Quinquina

Boulevardier | "Few" Bourbon Barrel | 22

Maker's Mark Cask Strength, Campari, Dolin Rouge



COCKTAILS

MINT JULEP | 18

Maker's Mark Bourbon, Mint, Turbinado Sugar

CAPRISAKE | 16

Leblon Cachaca, Sake, Cucumber, St Germain, Lime

VICTORY GARDEN | 17

Redemption Rye, Pimm's No 1, Ginger, Cucumber Water

APEROL SPRITZ | 16

Aperol, Orange, Prosecco, Q Club Soda

BEES KNEES | 17

Tanqueray Gin, Honey, Lemon, Lavender

PAPA DOBLE | 17

Havana Club Rum, Grapefruit, Lime, Luxardo Marashino

HIGH ROLLER | 18

Woodford Reserve Bourbon, Dubonnet Rouge, Fernet Branca

NO BORDERS | 18

Altos Tequila Reposado, Mezcal, Pineapple, Ginger,
Habanero Tincture

MOSCOW MULE | 16

Belvedere Vodka, Lime, Ginger, Q Club Soda

MOCKTAILS

GINGER DAIQUIRI | 10

Ginger, Lime, Pineapple, Club soda, Nutmeg

LEMON SMASH | 10

Muddled Lemon, Mint, Raw Honey

FROM THE SEA

Shrimp “Diablo” | 13

Spicy White Wine Sauce, Fried Basil

Crab Cake Sliders | 15

In Brioche Bun, Asian Cole Slaw

Scallops Skewers | 12

Pickled Fennel, Piment d’Espelette

Ceviche | 12

Halibut, Red Onions, Jalapeño

FROM THE GARDEN

Shishito Peppers | 9

Homemade Rub, Sea Salt

Olives | 8

Herbs and Citrus Zest

Willard Fries | 12

Parmesan, Rosemary, Truffle Oil

Mushroom Bruschetta | 12

Truffle Oil

FROM THE LAND

Lamb Chops | 15

Garlic, Mint Demi Glaze

Pork Belly | 13

Caramelized Apples, Calvados Drizzle

Tenderloin Sliders | 15

Stilton Cheese, Onion Marmalade

Figs & Prosciutto | 12

Black Figs, Jamón Serrano

CHEF’S FAVORITES

Raspberry Point Oysters

Pink Peppercorn Mignonette

Spicy Cocktail Sauce

½ Dozen 15 | Dozen 26

Sopharady Dumplings

Chicken Mousse

Roasted Garlic Soy Sauce

½ Dozen 14 | Dozen 24

SWEETS

Churros | 9

Cinnamon, Mexican Chocolate Dip

Cotton Candy Cornet | 7

Irish Cream Bavoires

Grand Marnier Crème Brûlée | 8

Candied Orange Peel

Macarons | 10

Pistachio, Raspberry, Lemon Poppy

ASSIETTE DE FRUITS DE MER

Lobster Tail, New Zealand Mussels, Giant Prawns,
Raspberry Point Oysters, Snow Crab Claws
Traditional Accompaniments



Small | 55

Large | 110

Small with Dom Pérignon | 550

Large with Roederer Cristal | 795

SALADS

Asparagus and Squash Salad | 16

Marinated Grilled Asparagus and Squash, Petite Greens, Tomatoes,
Balsamic Vinaigrette

Caesar Salad | 16

Romaine Lettuce, Parmigiano Reggiano, Anchovies, Brioche Croutons

Add Ons

Seared Salmon Filet | 16 NY Steak | 26 Chicken Breast | 13

ENTREES

The Willard Burger | 23

Angus Burger, Roasted Tomato, Fried Onions, Raclette Cheese

Roasted Chicken Breast | 29

Cranberry Wild Rice, Assorted Seasonal Vegetables

Lemon Crusted Salmon | 32

Rainbow Potato, Wilted Arugula, Spinach, Lemon Beurre Blanc

NY Strip Steak | 42

Teriyaki Glazed, Green Beans

WINE LIST

SPARKLING & CHAMPAGNE

	GL	BTL
Villa Sandi Prosecco Valdobbiadene ITA	14	70
Perrier Jouët Blason Rosé Epernay FRA	25	125
Möet & Chandon Imperial Brut Epernay FRA	22	110
G.H. Mumm "Grand Cordon" Reims FRA	25	125

WHITE DROPS

	GL	BTL
Riesling Domaine Blanck Alsace FR	15	75
Chardonnay Stag's Leap Napa Valley USA	17	85
Sauvignon Blanc Cloudy Bay Marlborough NZ	18	90
Pinot Grigio Danzante Venezia IT	14	70

ROSÉ DROPS

	GL	BTL
Château D' Esclans Whispering Angel Provence FR	15	75
Cape Mentelle Margaret River AU	14	70

RED DROPS

	GL	BTL
Pinot Noir Etude Carneros USA	18	90
Merlot Decoy by Duckhorn Sonoma County USA	16	80
Cabernet Sauvignon Daou Paso Robles USA	17	85
Blend Château Greysac Bordeaux FR	16	80
Malbec Cobos Felino Mendoza AR	15	75

BOTTLED BEER

Stella Artois Lager 5.2% BEL 9
Lagunitas Little Sumpin Ale 7.5% CA 10
Flying Dog Snake dog IPA 7.1% MD 9
Miller Lite Light Lager 4.1% WI 8
Kaliber Pale Lager 0.5% IRL 8

VODKA

Grey Goose | 15
Ketel One | 15
Tito's | 14
Belvedere | 15
Chopin | 16

GIN

Bombay Sapphire | 15
Botanist | 17
Green Hat | 15
Hendricks | 17
Plymouth | 15
Tanqueray | 14
Monkey 47 | 19
Ransom Old Tom | 17

TEQUILA

Espolon Blanco | 14
Herradura Blanco | 16
Patron Silver | 16
Olmecca Altos Reposado | 14
Patron Añejo | 20
Don Julio Reposado | 21
Don Julio Añejo | 20
Don Julio 1942 | 60

MEZCAL

Illegal Blanco | 16
El Silencio Blanco | 18

RUM

Bacardi Superior | 13
Havana Club Añejo Blanco | 14
Captain Morgan | 14
Goslings Black Seal | 13
Ron Zacapa 23yrs | 20
El Dorado 21yrs | 24
Leblon Cachaça | 15

RYE

Bulleit | 15
Rittenhouse | 14
Knob Creek | 16
High West Randevvous | 18
Templeton 4 yrs | 18
WhistlePig 10yrs | 24
Redemption | 14

BOURBON

Angels Envy | 19
Bakers | 19
Blanton's | 24
Bulleit | 15
Wild Turkey Rare Breed | 19
Legent | 21
Four Roses Single Barrel | 20
Jefferson's Small Batch | 17
Basil Hayden's | 18
Bookers | 21
Knob Creek | 16
Maker's Mark | 15
Maker's Mark 46 | 16
Woodford Reserve | 16
Rhetoric 25yrs | 65
Old Rip van Winkle 10yrs | 150
Pappy van Winkle 12yrs | 200

IRISH WHISKEY

Jameson Black Barrel | 16
Green Spot | 23
Middleton Very Rare | 49
Redbreast 15yrs | 32

JAPANESE WHISKY

Hibiki Suntory | 35
Toki Suntory | 18
Nikka Coffey Grain | 28

SINGLE MALT

HIGHLAND

Glenmorangie 10yrs | 17

Glenmorangie 18yrs | 38

Oban 14yrs | 19

LOWLAND

Glenkinchie 12yrs | 18

SPEYSIDE

Balvenie 12yrs | 17

Balvenie 14yrs | 20

Cragganmore 12yrs | 15

Dalwhinnie 15yrs | 20

Glenfiddich 12yrs | 15

Glenfiddich 14yrs | 17

Glenlivet 12yrs | 16

Macallan 12yrs | 18

Macallan 15yrs | 29

Macallan 18yrs | 49

ISLAND

Talisker 10yrs | 17

Scapa 16yrs | 43

ISLAY

Laphoraig 10yrs | 18

Lagavulin 16yrs | 25

BLENDED SCOTCH

Chivas Regal | 15

Johnnie Walker Black | 16

Johnnie Walker Green | 28

Johnnie Walker Blue | 60

COGNAC | BRANDY

Remy Martin 1738 | 16

Hennessy VSOP | 18

Hennessy XO | 48

Remy Martin VSOP | 18

Remy Martin XO | 44

Pisco Porton Brandy | 15

Anno Domini Brandy | 40

PORT

Taylor Fladgate Port 10yrs | 18

Taylor Fladgate Port 20yrs | 24

CORDIAL

Amaretto Disaronno | 14

Sambuca | 14

Grand Marnier | 16

Bailey's | 15

Limoncello | 14

Benedictine D.O.M | 16

Kahlua | 14

Chartreuse Green | 17

St Germain Elderflower | 15

Fernet Branca | 14

Campari | 14

Aperol | 14

Pernod Absinthe | 18