



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.

COCKTAILS

MINT JULEP | 18

Maker's Mark Bourbon, Mint, Turbinado Sugar

Upgrade with Woodinville Bourbon \$5 additional

APEROL SPRITZ | 17

Aperol, Orange, Prosecco, Fever Tree Club Soda

BEE'S KNEES | 17

Tanqueray Gin, Lime, Honey, Lemon, Lavender

PALOMA | 17

Altos Reposado Tequila, Lime, Grapefruit,
Fever Tree Club Soda

MOSCOW MULE | 16

Tito's Vodka, Lime, Fever Tree Ginger Beer

MOCKTAILS

GINGER DAIQUIRI | 10

Ginger, Lime, Pineapple, Fever Tree Club Soda, Nutmeg

LEMON SMASH | 10

Muddled Lemon, Mint, Honey

WINE LIST

SPARKLING & CHAMPAGNE

	GL	BTL
Villa Marcello Prosecco Treviso ITA	15	70
Nicolas Feuillatte Brut Rosé Champagne FRA	28	140
Moët & Chandon Imperial Brut Champagne FRA	25	125
Côte Mas Rosé Cremant de Limoux France	15	70

WHITE

	GL	BTL
Sauvignon Blanc Brancot Marlborough NZ	16	70
Chardonnay Mon Frère Mendocino USA	16	70
Chardonnay Reserved Bourgogne Burgundy FRA	16	70
Sauvignon Blanc La Petite Perrière Nièvre FRA	18	80
Pinot Grigio Bertani Velante Veneto ITA	16	70

ROSE

	GL	BTL
Château D'Esclans Whispering Angel Provence FRA	16	70
Jean Luc Colombo Cape Bleue Méditerranée FRA	15	65

RED

	GL	BTL
Pinot Noir Au Contraire Sonoma Coast USA	16	70
Pinot Noir Reserved Bourgogne Burgundy FRA	16	70
Merlot Decoy by Duckhorn Sonoma County USA	16	70
Cabernet Sauvignon Clos du Val Napa Valley USA	17	75
Cabernet Blend Château Greysac Bordeaux FRA	17	75
Malbec Bodegas Caro Aruma Mendoza ARG	16	70

BOTTLED BEER

Stella Artois Lager 5.2% BEL 9
Lagunitas India Pale Ale 6.2% CA 10
DC Brau Pale Ale 6.0% DC 8
Flying Dog Snake Dog IPA 7.1% MD 9
Miller Lite Light Lager 4.1% WI 8
Heineken Pale Lager 5.0% NET 8
Guinness Draught Stout 4.2% IRL 9

VODKA

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

GIN

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

TEQUILA

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

RUM

Bacardi Superior | 13
Captain Morgan | 14
Goslings Black Seal | 13
Ron Zacapa 23yrs | 20
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
Bulleit | 15
Wild Turkey Rare Breed | 19
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
Bib & Tucker | 22

IRISH WHISKEY

Glendalough 13yr | 26
Jameson Black Barrel | 16
Green Spot | 23
Redbreast 15yrs | 32

SINGLE MALT

HIGHLAND

Glenmorangie 10yrs | 18
Glenmorangie 18yrs | 36
Oban 14yrs | 25

ISLAND

Talisker 10yrs | 22

SPEYSIDE

Balvenie 12yrs | 19
Balvenie 14yrs | 22
Cragganmore 12yrs | 25
Dalwhinnie 15yrs | 20
Glenfiddich 12yrs | 18
Glenlivet 12yrs | 17
Macallan 12yrs | 22
Macallan 15yrs | 32
Macallan 18yrs | 68

LOWLAND

Glenkinchie 12yrs | 22

ISLAY

Laphoraig 10yrs | 18

BLENDED SCOTCH

Chivas Regal | 15
Johnnie Walker Black | 16
Johnnie Walker Green | 28
Johnnie Walker Blue | 66

COGNAC | BRANDY

Remy Martin 1738 | 16
Hennessy VSOP | 18
Hennessy XO | 48
Remy Martin VSOP | 18
Remy Martin XO | 44
Louis XIII | 500

AMARO

Nonino Quintessentia | 18
Montenegro | 16
Fernet Branca | 14

PORT

Taylor Fladgate Port 10yrs | 18
Taylor Fladgate Port 20yrs | 24

CORDIAL

Amaretto Disaronno | 14
Sambuca | 14
Grand Marnier | 16
Bailey's | 16
Limoncello | 14
Benedictine D.O.M | 16
Kahlua | 14
Chartreuse Green | 17
St Germain Elderflower | 15
Campari | 16
Aperol | 15
Pernod | 18



APPETIZERS

Gazpacho Soup

Cold Fresh Tomato Soup, Extra Virgin Olive Oil, Balsamic Vinegar

13

Onion Soup

French Style Onion Soup, Gruyère Cheese, Baguette Crouton

13

Maryland Crab Cake

Seared Served with Louis Sauce

23

Escargot de Bourgogne

Burgundy Snails, Garlic Butter, Pain de Campagne

16

Sesame Crusted Yellowfin Tuna Crudo

Shaved Fennel, Black Olive Condiments, Ponzu Dressing

22

Mediterranean Platter

Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita

18

Charcuterie & Cheese Plate

Selection of French Cheese and Meats with Walnut Raisin Bread

25

Assorted Artisanal Breads

Selection of Fresh Baked Bread

6



SALADS

Cobb Salad

Romaine Lettuce, Roasted Chicken, Bacon,
Hard-Boiled Eggs, Cherry Tomatoes,
Avocado, Blue Cheese, Balsamic Vinaigrette

24

Niçoise Salad

Seared Peppered Tuna, Boiled Potatoes, Haricot Verts,
Hard-Boiled Eggs, Niçoise Olives, Anchovies,
Dijon Mustard Vinaigrette

23

Café Du Parc Salad

Organic Greens, Tomme De Savoie Cheese, Hard-Boiled Egg,
Avocado, Tomatoes, Red Onions, Bacon, Croutons,
Lemon Vinaigrette

18

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons,
Marinated Anchovies, Fried Capers, Caesar Dressing

13



ENTRÉES & SANDWICHES

PEI Mussels

Garlic and Herbs or Coconut Curry, Grilled Country Bread, French Fries
24

Farm Raised Chicken Breast

French Style Mashed Potato, Buttered French Beans, Chicken Jus
27

Beef Bourguignon

Red Wine Braised Short Rib, Pearl Onions, Mushrooms, Lardon, Potatoes
36

Grilled Skin on Salmon Filet

Seasonal Vegetable Melange, Aged Balsamic Glaze
28

Roasted Cauliflower Steak

Wild Rice, Mix Vegetables, Coconut Curry Sauce
24

Turkey Club

Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce,
Tomato Marmalade, Herb Aioli, Pain De Champagne
20

Smoked Salmon Sandwich

Tomato Ciabatta, Lettuce, Tomato, Red Onion,
Avocado, Gribiche Sauce
23

Croque Monsieur

French Ham, Gruyère Cheese, Béchamel Sauce
18

Willard Burger

Black Angus, Fried Onions, Tomatoes, Pickles,
Raclette Cheese, Truffle Aioli
23



**ADDITIONAL ITEMS AVAILABLE
FROM 5:30 PM UNTIL 9:45 PM**

APPETIZERS

Burrata Salad

Fresh Strawberries, Marcona Almond,
Strawberry Vinaigrette, Walnut Raisin Bread

16

Roasted Tomato Risotto

Garlic Sautéed Shrimp, Chorizo, Black Olive
Small 19 / Large 27

ENTRÉES

Bouillabaisse Stew

Mussel, Shrimp, Calamari, Fish of the Day, Fennel,
Yukon Potato, Country Bread

37

Braised Lamb Shank

Couscous, Ratatouille, Sauce Navarin

36

Steak Frites

New York Strip Steak, French Fries, Green Peppercorn Sauce

38

Filet Mignon

Potato Gratin, Sautéed Exotic Mushrooms, Bearnaise Sauce

44

SIDE DISHES | 10

Truffle Mashed Potatoes

French Style Mashed Potatoes, Truffle Oil

Wild Rice | Pilaf Style

Ratatouille | Stewed Niçoise Vegetables

Wild Mushrooms | Sautéed Exotic Mushrooms, Fresh Herbs

Seasonal Mixed Vegetables | Herbs de Provence

Pommes Frites | French Fries, Herb Aioli



ROUND ROBIN WHISKY RECOMMENDATION

WHISKEY TASTING THE ULTIMATE ISLAY SINGLE MALT WHISKY

ARDBEG 10
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TASTE ¼ OZ \$5
SHOT 1 OZ \$10
DRAM 2 OZ \$20

WHISKEY OF THE MONTH

WOODINVILLE
STRAIGHT BOURBON WHISKY

Traditionally grown corn, rye and malted barley and are cultivated exclusively on the Omlin Family farm in Quincy, Washington.

The grains are mashed, distilled, and barreled in Woodinville® distillery, then trucked back over the Cascade Mountains to a private barrel houses, where Central Washington's extreme temperature cycles promote the extraction of natural flavors from the oak.

Prior to being coopered, the barrel wood is seasoned in open air, rain, wind, sun, and snow for eighteen months, softening the wood's harsh tannins. then slowly toasted and heavily charred to further enrich the wood's desirable flavors.

This meticulous process yields a truly hand-crafted spirit with aromas of crème brûlée and spice cabinet, as well as notes of rich caramel, dark chocolate, and vanilla bean on the palate with a sweet, lingering finish.