



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 as 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.



Round Robin Whisky Experiences

Whiskey Flight

The ultimate Islay (eye-luh) single malt whisky

Ardbeg 10
Ardbeg An Oa
Ardbeg Uigeadail

Taste .25 oz. | \$5

Shot 1 oz. | \$10

Dram 2 oz. | \$20

Whiskey of the Month

Woodinville Straight Bourbon Whiskey

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 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.



COCKTAILS

MINT JULEP | 18

Maker's Mark Bourbon, Mint, Turbinado Sugar
Upgrade with Woodinville Bourbon \$5

APEROL SPRITZ | 17

Aperol, Orange, Prosecco, Fever Tree Club Soda

BEE'S KNEES | 22

Barr Hill Gin, Lemon, Simple Syrup

PALOMA | 17

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

MOSCOW MULE | 16

Tito's Vodka, Lime, Fever Tree Ginger Beer

ZERO PROOF

GINGER DAIQUIRI | 10

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

LEMON SMASH | 10

Muddled Lemon, Mint, Honey

WINE

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
Côté Mas Rosé Cremant de Limoux France	15	70

WHITE

	GL	BTL
Brancott, Sauvignon Blanc Marlborough NZ	16	70
Mon Frère, Chardonnay Mendocino, CA USA	16	70
Bourchard, Chardonnay Burgundy FRA	16	70
Conundrum, Sauvignon Blanc Napa, CA USA	18	80
Santa Margherita, Pinot Grigio Veneto ITA	16	70
Trimbach, Riesling Alsace FRA	16	70

ROSÉ

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

RED

	GL	BTL
Au Contraire, Pinot Noir Sonoma Coast, CA USA	16	70
Bourgogne, Pinot Noir Burgundy FRA	16	70
Taub Family, Cabernet Sauvignon Napa, CA USA	17	75
Château Greysac, Bordeaux Blend Bordeaux FRA	17	75
Bodegas Caro Aruma, Malbec Mendoza ARG	16	70
Markham Vineyards, Merlot Napa, CA USA	17	70

BEER

Stella Artois Lager 5.2% Belgium	9
Heineken Pale Lager 5.0% Netherlands	8
Miller Lite Light Lager 4.1% Wisconsin, USA	8
Lagunitas IPA 6.2% California, USA	10
DC Brau Pale Ale 6.0% Washington, D.C., USA	8
Flying Dog IPA 7.1% Maryland, USA	9
Guinness Draught Stout 4.2% Ireland	9

All beers are bottle format

SPIRITS

VODKA

Belvedere | 18
Grey Goose | 18
Ketel One | 16
Tito's | 15
Chopin | 18

GIN

Barr Hill | 22
Barr Hill Tom Cat | 25
Bombay Sapphire | 16
Botanist | 17
Green Hat | 15
Hendricks | 17
Plymouth | 16
Tanqueray | 14
Monkey 47 | 25

TEQUILA

Cincoro Añejo | 30
Espolon Blanco | 18
Herradura Blanco | 16
Patron Silver | 20
Patron Añejo | 24
Olmecca Altos Reposado | 14
Don Julio Reposado | 22
Don Julio Añejo | 24
Don Julio 1942 | 40

RUM

Bacardi Superior | 13
Bacardi Ocho Reserva | 15
Captain Morgan | 14
Cotton & Reed Mellow Gold | 15
Cotton & Reed Allspice Dram | 15
Goslings Black Seal | 11
Ron Zacapa 23yrs | 24
Leblon Cachaça | 14

RYE

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

BOURBON

Angels Envy | 19
Bakers | 19
Bulleit | 15
Blanton's | 24
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
Maker's Mark Cask Strength | 20
Maker's Mark 101 | 16
Woodford Reserve | 16
Bib & Tucker | 22
Pappy Van Winkle Special
Reserve "Lot B" 12yr | \$150
Old Rip Van Winkle 10yr | \$108

SCOTCH, CORDIALS, & COGNAC

SINGLE MALT SCOTCH

HIGHLANDS

Glenmorangie 10yrs | 15

Glenmorangie 18yrs | 37

Glen Garioch "Founders Reserve" | 15

Oban 14yrs | 17

ISLE OF SKYE

Talisker 10yrs | 18

SPEYSIDE

Balvenie 12yrs | 19

Balvenie 14yrs | 24

Cragganmore 12yrs | 25

Dalwhinnie 15yrs | 20

Glenfiddich 12yrs | 14

Glenlivet 12yrs | 17

Macallan 12yrs | 18

Macallan 15yrs | 32

Macallan 18yrs | 68

LOWLAND

Glenkinchie 12yrs | 16

ISLAY

Laphroaig 10yrs | 15

Lagavulin 8yrs | 15

Ardbeg 10yrs | 14

Ardbeg An Oa | 18

Ardbeg Uigeadail | 22

BLENDED SCOTCH

Chivas Regal | 15

Johnnie Walker Black | 18

Johnnie Walker Green | 28

Johnnie Walker Red | 50

Johnnie Walker Blue | 55

IRISH WHISKEY

Jameson Black | 16

Green Spot | 23

Redbreast 15yrs | 32

Glendalough 13yr | 26

COGNAC

Remy Martin 1738 | 16

Hennessy VSOP | 24

Hennessy XO | 75

Courvoisier | 15

Tesseron Composition | 20

Remy Martin VSOP | 25

Remy Martin XO | 50

Louis XIII | 500

APERITIFS & DIGESTIFS

AMARO

Nonino Quintessentia | 18
Montenegro | 12
Fernet Branca | 14
Vecchio Amaro del Capo | 14
Amaro Sibona | 14

PORT

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

MADEIRA

Cossart Gordon, Colheita, Bual
2005 | 20

APERITIF/DIGESTIF

Amaretto Disaronno | 14
Sambuca | 14
Black Sambuca | 14
Bonal Aperitif | 14
Limoncello | 14
Don Ciccio Fico d'India | 12
Don Ciccio Luna Aperitivo | 12
Jaegermeister | 10
Chartreuse Green | 20
Campari | 16
Pernod | 18

FRUIT LIQUEUR

Catoctin Creek Apple | 18
Rothman & Winter Orchard Pear | 12
Rothman & Winter Peach | 12
Vitae Paw Paw Liqueur | 37
WhiskeyWright Cherrywood | 13
Chateau Aloe Liqueur | 12

CORDIALS

Kahlua | 14
Aperol | 15
St Germain Elderflower | 15
Pear William | 18
Benedictine D.O.M | 12
B&B | 12
Grand Marnier | 16
Bailey's | 16



APPETIZERS

Butternut Squash Soup

Applewood Smoked Bacon, Toasted Pumpkin Seed

13

Onion Soup

French Style Onion Soup, Gruyère Cheese, Baguette Crouton

13

Maryland Crab Cake

Seared Served with Louis Sauce

23

Burrata Salad

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

16

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

PEI Mussels

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

Farm Raised Chicken Breast

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

Beef Bourguignon

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

Grilled Skin on Salmon Filet

Seasonal Vegetable Mélange, Aged Balsamic Glaze
28

Roasted Cauliflower Steak

Wild Rice, Mix Vegetables, Coconut Curry Sauce
24

SANDWICHES

Croque Monsieur

French Ham, Gruyère Cheese, Béchamel Sauce
18

Willard Burger

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

Lobster Brioche Roll

Maine Lobster, Avocado, Tomatoes, Aurora Sauce
MP



Additional items available from 4:30 pm until 9:45 pm

ENTRÉES

Bucatini Pasta

PEI Mussel, Shrimp, Fish of the Day, Calamari
Tomato Sauce, Parmesan Cheese
25

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

Seared Alaskan Halibut

Carrot puree, potato confit, king oyster mushroom,
Citrus Brown butter sauce
35



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

DESSERTS | 12

Lemon Verbena Pineapple and Vanilla Tart

Banana Ice Cream and Pecan Tuile

Key Lime Coconut Tart

Anglaise Sauce and Passion Fruit Sorbet

Tahitian Vanilla Crème Brulée

Normandy Cream Pear Tart

Caramel Sauce, Blackcurrant Sorbet

Chocolate Napoleon

Anglaise Sauce

Ice Cream & Sorbet

Daily Selection of Seasonal Flavors



COFFEE & TEA

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

Cold Beverages

Iced Coffee	5.00
Cold brew house blend	
Iced Cappuccino	6.00
Espresso over ice, topped with foamed milk	
Iced Café Latte	6.00
Espresso and milk	
Iced Café Mocha	6.50
Espresso, chocolate syrup, milk	
Iced Tea	4.50