



ROUND ROBIN BAR 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 Round Robin Bar on August 20, 1986 - the day Willard InterContinental opened its doors to continue its long historic legacy.



COCKTAILS

MINT JULEP | 21

Maker's Mark Bourbon, Mint, Turbinado Sugar

VIEUX CARRÉ | 22

Hennessy VS, Rye, Benedictine, Sweet Vermouth, Peychaud's
Substitute with Hennessy XO +\$45

BEE'S KNEES | 21

Barr Hill Gin, Lemon, Honey Syrup

LAST WORD | 20

Gin, Green Chartreuse, Lime, Maraschino Liqueur

SIDECAR | 19

Hennessy VS, Triple Sec, Lemon
Substitute with Hennessy XO +\$45

PAPER PLANE | 22

Bourbon, Aperol, Lemon, Amaro Nonino

RUM PASSION | 22

Passion Fruit, Dark Rum, Pineapple, Simple Syrup, Angostura,
*Orgeat

SLOW BURN | 21

Illegal Mezcal, Jalapeño, Cointreau, Lime, Simple Syrup

ROBIN FLIES SOUTH | 24

Tom Cat Gin, Pineapple, Aperol, Campari, Lime, Maple Syrup

**Contains almond extract*



PALOMA | 20

Volcan Blanco, Grapefruit, Lime, Simple Syrup, Rosemary

JOLLY ROBIN | 22

Aperol, Strawberry Purée, Limoncello, Hennessy VS, Prosecco

Created by Tem Atilgan, this cocktail evokes the nostalgic flavors of a watermelon Jolly Rancher

MONTHLY SIGNATURE COCKTAIL | 22

MI CORAZON

Mezcal, Lime, Agave, Passion Fruit

ZERO PROOF COCKTAILS | 12

FEELING FRESH

Lime, Mint, Simple Syrup, Soda Water

GARDEN GNOME

Celery Seed, Pink Peppercorn, Smoked Sea Salt, Cucumber,
Lime, Jalapeño, Ginger Beer, Simple Syrup

*Substitute Ginger Beer for Sprite for a ginger-free flavor

*Add tequila or Mezcal for a “full proof” cocktail

CHERRY-GINGER ZING

Cherry-Ginger Tonic, Club Soda, Lemon, Orange Bitters



THE MARTINI EXPERIENCE | 22

Select your choice of:

Lake Bartezeck Belvedere Vodka *OR* Hendricks Gin

Dry *OR* Wet

Neat *OR* Dirty *OR* Filthy

Shaken *OR* Stirred

Up *OR* Tumbler

Bleu Cheese Olive *OR* Pearl Onion *OR* Lemon Twist

VARIATIONS ON A CLASSIC | 21

GIBSON

Vodka, Dry Vermouth, Pearl Onion Garnish

VESPER

Vodka, Gin, Lillet Blanc, Lemon Twist

DOROTHY PARKER

Gin, Dry Vermouth, Orange Bitters, Lemon Twist



FROM THE BARREL | \$28

All barrel-aged cocktails are made in-house. Aging the cocktail ingredients in the barrel adds flavor, depth, and color, making the cocktail more robust and complex.

Tem's Negroni

Green Hat, Tanqueray, Hendricks, Aperol, Campari,
Carpano Antica

Barrel Old Fashioned

Woodinville Bourbon, Old Overholt Rye, Knob Creek Single
Barrel, Orange Bitters

Woodinville Bourbon is 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 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.

Barrel Manhattan

Michter's Rye, Elijah Craig, Four Roses Single Barrel,
Angostura Bitters, Carpano Antica, Cocchi Americano

Smoke Show

Add smoked woodchips & spices to any barrel-aged cocktail
for a more nuanced experience

\$5 Smoke Add-on to Anything from the "Cocktails" List

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

	GL	BTL
Maschio Prosecco Treviso ITA	15	70
Nicolas Feuillatte Brut Champagne FR	28	140
Moët & Chandon Imperial Brut Champagne FR	25	125
Côté Mas Rosé Cremant de Limoux FR	15	70

WHITE

	GL	BTL
Brewer-Clifton, Chardonnay Sta. Rita Hills, CA USA	17	75
Bertani Velante, Pinot Grigio Veneto ITA	17	70
Trimbach, Riesling Alsace FR	16	70
Domaine Chanson, Chardonnay Burgundy FR	18	90

ROSÉ

	GL	BTL
Château D'Esclans Whispering Angel Provence FR	16	75
Jean Luc Colombo Cape Bleue Méditerranée FR	15	75

RED

	GL	BTL
Château Greysac, Red Blend Bordeaux FR	17	85
Bodegas Caro Aruma, Malbec Mendoza ARG	16	75
Markham, Merlot Napa, CA USA	17	75
Willakenzie Estate, Pinot Noir Oregon USA	18	90

Wine Bottles List



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

SPIRITS

Wheat | Potato | Juniper | Sugar Cane | Agave

VODKA

Belvedere | 18
Grey Goose | 18
Ketel One | 16
Tito's | 15
Chopin | 18
Absolut Elyx | 19
Stoli Elit | 22

GIN

Barr Hill | 16
Barr Hill Tom Cat | 20
Bombay Sapphire | 15
Empress | 18
Beefeater | 15
Botanist | 18
Green Hat | 16
Hendricks | 17
Plymouth | 16
Tanqueray | 17
Monkey 47 | 23

RUM

Bacardi Superior | 13
Bacardi Ocho Reserva | 15
Captain Morgan | 14
Cotton & Reed Mellow Gold | 13
Cotton & Reed Allspice Dram | 15
Goslings Black Seal | 14
Ron Zacapa 23yrs | 24
Leblon Cachaça | 14
El Dorado 21 yrs | 36

TEQUILA

Casamigos Blanco | 19
Cincoro Añejo | 30
Clase Azul Plata | 34
Clase Azul Reposado | 40
Clase Azul Añejo | 120
Don Julio Reposado | 22
Don Julio Añejo | 27
Don Julio 1942 | 45
Espolon Blanco | 18
Herradura Blanco | 16
Ilegal Mezcal Reposado | 21
Olmeca Altos Reposado | 14
Patron Silver | 20
Patron Reposado | 22
Patron Añejo | 24
Volcan Blanco | \$20
Volcan XA Luminous | \$40

SPIRITS

Corn | Barley | Wheat | Rye

BOURBON/WHISKY

Angels Envy 23	Basil Hayden's 18
Bakers 17	Bookers 21
Bulleit 16	Knob Creek 17
Blanton's 25	Maker's Mark 16
Wild Turkey Rare Breed 19	Maker's Mark 46 16
Four Roses Single Barrel 22	Maker's Mark Cask Strength 20
Jefferson's Small Batch 17	Maker's Mark 101 16
Willett Pot Still 23	Woodford Reserve 17
Woodinville 23	Bib & Tucker 22
Crown Royal 14	Jack Daniel's 15

RYE

Bulleit 17
Rittenhouse 15
Knob Creek 17
High West Rendezvous 24
Templeton 4 yrs 18
WhistlePig 10 yrs 27
Redemption 16
Michter's Single Barrel 18
A Midwinter Night's Dram 100

Bourbon: American made distillate made with at least 51% corn, aged min. 2 years in new & charred oak barrel, contain no flavor additives.

Whiskey: Can be made anywhere in the world with any proportion of ingredients of corn, wheat, barley, or rye.

\$1.50 supplement for a rock

SINGLE MALT SCOTCH

Aged for minimum 3 years in Scotland in oak barrel.
Made only from malted barley.

HIGHLANDS

Glenmorangie 10yrs | 17
Glenmorangie 18yrs | 30
Glenmorangie Lasanta | 15
Glenmorangie Signet | 50
Glen Garioch "Founders
Reserve" | 15
Oban 14yrs | 26

ISLAY

Laphroaig 10 yrs | 23
Lagavulin 8 yrs | 30
Lagavulin 16 yrs | 35
Ardbeg 10 yrs | 25
Ardbeg An Oa | 25
Ardbeg Uigeadail | 37

SPEYSIDE

Balvenie 12yrs | 26
Balvenie 14yrs | 31
Cragganmore 12yrs | 17
Dalwhinnie 15yrs | 20
Glenfiddich 12yrs | 20
Glenlivet 12yrs | 21
Macallan 12yrs | 24
Macallan 15yrs | 43
Macallan 18yrs | 93

LOWLAND

Glenkinchie 12yrs | 21

ISLE OF SKYE

Talisker 10yrs | 21

BLENDED SCOTCH

Must be aged minimum 3 years in Scotland in oak barrel.
Made from a blend of malts and grains.

Chivas Regal | 16
Dewar's | 14
Johnnie Walker Red | 15
Johnnie Walker Green | 18
Johnnie Walker Black | 20
Johnnie Walker Blue | 67

IRISH WHISKY

Made in Ireland and aged for minimum 3 years in oak.

Jameson Black | 16
Green Spot | 23
Redbreast 15yrs | 35
Glendalough 13yr | 38

\$1.50 supplement for a rock

ROUND ROBIN TAKES FLIGHT

Broaden your palate and explore the flavors of the world
with our flights, offered in 1 oz. pour format.

Scotch Flight #1 – A Broad Overview | \$38

Oban 14 yr.
Lagavulin 8 yr.
Glenlivet 12 yr.

Scotch Flight #2 – Islay, Scotland | \$44

Ardbeg 10 yr.
Ardbeg An Oa
Ardbeg Uigeadail

Scotch Flight #3 – Highlands, Scotland | \$50

Glenmorangie 18 yr.
Glenmorangie Lasanta
Glenmorangie Signet

Whisky Flight #1 – Japan | \$80

Oishi Tokobetsu Reserve
Kaiyo Mizunara Cask Strength
Nikka Coffey Malt

Whisky Flight #2 – USA | \$32

Jefferson's Small Batch
Woodinville
Bib & Tucker

Tequila – Mexico | \$75

Clase Azul Plata
Clase Azul Reposado
Clase Azul Añejo
Add Volcan X.A. Luminous (+\$20)

No substitutions for any flight.

If we are unable to offer a particular item, your bartender will

select an alternate item of a similar flavor and equal value.

PREMIUM & RARE

Offered as 2 oz. pours neat or with a large rock

Kaiyo Mizunara Oak Cask Strength | 40

A unique Japanese whisky aged in handmade Mizunara Oak, one of the most expensive and rarest oaks in the world, spends 3 months ageing off the coast of Osaka in the Pacific Ocean.

Kaiyo Mizunara Oak Peated | 45

A limited edition release, aged first in madeira casks and then in Mizunara Oak, before ageing 3 months at sea.

Ohishi Tokubetsu Reserve -27 Year Blend | 80

Containing equal parts 7-year sherry cask, 10 year sherry cask, and 27 year sherry cask whiskey distilled in 1974.

Nikka Taketsuru Coffey Malt Whiskey | 40

An award-winning whiskey which breaks from Japanese tradition being made 100% from malted barley in a Coffey still

Suntory Hibiki Ryusui Hyakka Limited edition | 250

This 2021 limited edition bottle design pays tribute to the Ryusui-Hyakka (One-Hundred Flowers and Flowing Water).

A Midwinter Night's Dram | 100

A blend of straight rye whiskies aged in Port barrels. Flavors of apricot, ginger-poached pears, and cedar with flavors of orange marmalade, pecans, and marzipan.

Jewish Whisky Company Whisky Jewbile Whiskey | 125

Bottled in Bardstone, KY, this blend of 5 year old Rye and 12 year old bourbon is 1 of only 280 bottles produced.

Eagle Rare 17 Year Old 2021 | 500

This straight bourbon whiskey from Buffalo Trace Distillery is released once a year in the Fall, and has aged 18 years and 6 months when bottled.

Old Rip Van Winkle 10 Year | 185

Kentucky Straight Bourbon Whiskey bottled at nearly barrel proof.

Pappy Van Winkle Special Reserve "Lot B" 12yr | \$250

12 years of aging to give a medium proof and full body, sweet bourbon.

APERITIFS | DIGESTIFS | FORTIFIEDS

COGNAC

Remy Martin 1738 | 16
Hennessy VS | 16
Hennessy VSOP | 24
Hennessy XO | 65
Courvoisier | 20
Tesseron Composition | 20
Remy Martin VSOP | 25
Remy Martin XO | 50
Louis XIII | 500

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

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

HERB & FRUIT LIQUEUR

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
Chartreuse Yellow | 20
Campari | 16
Pernod | 18
Amaretto Disaronno | 14
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

Assorted Bar Snacks | \$8

Chilled Pineapple Gazpacho

Yellow Tomato, Olive Oil, Aged Balsamic Vinegar

15

Onion Soup

French Style Onion Soup, Gruyère Cheese, Baguette Crouton

15

Maryland Crab Cake

Seared Served with Louis Sauce

25

Foie Gras Torchon

Cherry Compote, Sicilian Pistachio, Brandied Cherry Coulis,
Toasted Brioche

27

Escargot Bourgogne

Brussels Sprouts, Smoked Bacon, Soy-Honey Glaze, Yuzu Aioli,
Espelette Pepper

22

Berkshire Pork Belly

Brussel Sprout, Smoked Bacon, Soy Honey Glaze, Yuzu Aioli,
Espelette Pepper

22

Cheese Plate

Brie, Fourme d'Ambert Bleu, Boucheron Goat, Aged Comte,
Demi Baguette

28

Charcuterie Plate

Garlic Sausage, Rosette de Lyon, Dry Chorizo, House-made Duck
Prosciutto, Demi Baguette

24

Assorted Artisanal Breads

6



SALADS

Lyonnaise Salad

Frisée, Pork Lardon, Crouton, Haricot Verte, Mushroom Confit, Slow Poached Egg, Dijon Vinaigrette

23

Niçoise Salad

Searched Peppered Tuna, Boiled Potatoes, Haricot Verts, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette

25

Café Du Parc Salad

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

19

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Toasted Mini Fusette, Marinated Anchovies, Caesar Dressing

16



ENTRÉES

PEI Mussels

Garlic and Herbs *or* Coconut Curry, Grilled Country Bread, Fries
26

Farm Raised Chicken Breast

French Style Mashed Potato, Buttered French Beans, Chicken Jus
28

Steak Frites

New York Strip Steak, French Fries, Bernaise Sauce
42

Paccheri Pasta

Spiced Lamb Ragù, Parmesan Cheese, Parsley, English Pea
28

Roasted Cauliflower Steak

Wild Rice, Mix Vegetables, Coconut Curry Sauce
26

SANDWICHES

Croque Monsieur

French Ham, Gruyère Cheese, Béchamel Sauce
20

Willard Burger

Black Angus, Fried Onions, Tomatoes, Pickles,
Raclette Cheese, Truffle Aioli
24

Jumbo Lump Crab Roll

Maryland Crab Meat, Avocado Puree, Tarragon, Aurora Sauce
27



Entrées available from 4:30 p.m. until 9:45 p.m.

ENTRÉES

Filet au Poivre

Potato Gratin, Hen of the Woods, Heirloom Tomato, Peppercorn Sauce
52

Veal Striploin

House-made Potato Gnocchi, Sauteed Spinach, Morel Mushroom Sauce
36

Grilled Whole Branzino

Nicoise Ratatouille, Meyer Lemon, Piquios Pepper, Sauce Vierge
38

Beef Bourguignon

Bone-In Short Rib, Pearl Onions, Mushrooms, Pork Lardon,
Baby Potatoes
39

SIDE DISHES | 10

Truffle Mashed Potatoes | French-Style Mashed Potato, Truffle Oil
Wild Rice | Pilaf Style

Ratatouille | Nicoise-style Vegetable Stew

Seasonal Mixed Vegetables | Herbs de Provence

Pommes Frites | French Fries, Herb Aioli



DESSERTS | 12

Strawberry Hibiscus Macaron

Vanilla Ganache Cream, Strawberry Jelly, Raspberry Sorbet

Chocolate Fondant Cake

Valrhona Manjari Chocolate, Coconut Sorbet, Tuile

Trio of Profiteroles

Craquelin Crusted Pata a Choux, Vanilla Ice Cream,
Valrhona Chocolate Sauce

Ice Cream & Sorbet

Daily Selection of Seasonal Flavors

Crème Brulée

Tahitian Vanilla



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
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
Bottled Still Water	5.00/10.00
Bottled Sparkling Water	5.00/10.00
Club Soda	5.00
Soda (Coke, Diet Coke, Sprite)	5.00