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 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 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 Washington, D.C. opened its doors to continue its long historic legacy.
COCKTAILS

MINT JULEP | 21
Maker’s Mark Bourbon, Mint, Turbinado Sugar

BEE’S KNEES | 21
Barr Hill Gin, Twisted Alchemy Lemon, Honey Syrup

FRENCH MARTINI | 20
Belvedere Vodka, Chambord, Twisted Alchemy Pineapple

LAST WORD | 22
Hendrick’s Gin, Green Chartreuse, Twisted Alchemy Lime Maraschino Liqueur

SIDECAR | 19
Hennessy VS, Triple Sec, Twisted Alchemy Lemon
Substitute with Hennessy XO +$45

CORPSE REVIVER #2 | 22
Bombay Sapphire Gin, Lillet Blanc, Cointreau
Twisted Alchemy Lemon, Absinthe

JUNGLE BIRD | 23
Appleton 8yr. Rum, Campari
Twisted Alchemy Pineapple & Lime

PAPER PLANE | 22
Maker’s 46, Aperol, Twisted Alchemy Lemon, Amaro Nonino
RUM PASSION | 22
Gosling’s Dark Rum, Twisted Alchemy Passion Fruit & Pineapple, Simple Syrup, Angostura Bitters
Orgeat (contains almonds)

JOLLY ROBIN | 22
Hennessy VS, Aperol, Strawberry Purée, Limoncello, Prosecco

PALOMA | 24
Patron Blanco, Twisted Alchemy Grapefruit & Lime
Simple Syrup, Fever Tree Club Soda, Torched Rosemary

SLOW BURN | 21
Ilegal Mezcal, Jalapeño, Cointreau, Twisted Alchemy Lime
Simple Syrup

VIEUX CARRÉ | 22
Hennessy VS, Rye, Benedictine, Sweet Vermouth, Peychaud’s
Substitute with Hennessy XO +$45

ESPRESSO MARTINI | 22
Tito’s Handmade Vodka, Kahlua, Espresso

WOODFORD RESERVE OLD FASHIONED | 22
Woodford Reserve Bourbon, Demerara Orange & Angostura Bitters

+$5 to add Smoke to any cocktail
SEASONAL COCKTAILS | 26

BOURBON SPICE
Maker’s Mark, Appleton Rum 8yr., Captain Morgan Apple Cider, Maple Syrup, Twisted Alchemy Lemon Juice Smoked Cinnamon Stick

HOLIDAY TOAST(ED)
Rittenhouse Rye, Drambuie, Green Chartreuse

PUMPKIN HOT TODDY
Courvoisier, Lemon Juice, Pumpkin Puree St. Elizabeth Allspice Dram

THE MARTINI EXPERIENCE | 22
Select your choice of:
Belvedere Vodka or Hendricks Gin
Dry or Wet
Clear or Dirty or Filthy
Shaken or Stirred
Up or Rocks Glass
Bleu Cheese Olive or Pearl Onion or Lemon Twist

MARTINI VARIATIONS | 21

GIBSON
Tito’s Vodka, Dry Vermouth, Pearl Onion Garnish

VESPER
Tito’s Vodka, Gin, Lillet Blanc, Lemon Twist

DOROTHY PARKER
Tanqueray Gin, Dry Vermouth, Orange Bitters, Lemon Twist
SPICED PANOMA
Seedlip Spice 94, Fever Tree Club Soda
Twisted Alchemy Grapefruit

BITTER ORANGE HIGHBALL
Seedlip Grove 42, Orange Bitters, Honey Syrup, Lemon Juice
Fever Tree Club Soda

GARDEN EASTSIDE
Seedlip Garden 108, Simple Syrup, Twisted Alchemy Lime
Cucumber, Mint

CHERRY-GINGER ZING
Cherry-Ginger Tonic, Fever Tree Club Soda
Twisted Alchemy Lemon, Orange Bitters

SEEDLIP MARTINI
Seedlip Garden 108, Green Olive Brine

TROPIC HEAT
Seedlip Garden 108, Twisted Alchemy Passion Fruit
Jalapeno & Lime Juice, Simple Syrup
FROM THE BARREL | $32

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 is 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 smoke to any barrel-aged cocktail for a more nuanced experience
## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunetta Prosecco</td>
<td>Treviso</td>
<td>ITA</td>
</tr>
<tr>
<td>Nicolas Feuillatte Brut</td>
<td>Champagne</td>
<td>FR</td>
</tr>
<tr>
<td>Moet &amp; Chandon Imperial Brut</td>
<td>Champagne</td>
<td>FR</td>
</tr>
<tr>
<td>Côtes Mas Rosé Cremant de Limoux</td>
<td>FR</td>
<td>15</td>
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### WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brewer-Clifton, Chardonnay</td>
<td>Sta. Rita Hills, CA</td>
<td>USA</td>
</tr>
<tr>
<td>Santa Margherita, Pinot Grigio</td>
<td>Veneto</td>
<td>ITA</td>
</tr>
<tr>
<td>Heinz Eifel, Riesling</td>
<td>Mosel</td>
<td>DE</td>
</tr>
<tr>
<td>Langlois, Sauvignon Blanc</td>
<td>Sancerre</td>
<td>FR</td>
</tr>
<tr>
<td>Cloudy Bay, Sauvignon Blanc</td>
<td>New Zealand</td>
<td>17</td>
</tr>
</tbody>
</table>

### ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château D’Esclans Whispering Angel</td>
<td>Provence</td>
<td>FR</td>
</tr>
<tr>
<td>Chateau Soucherie</td>
<td>Loire Valley</td>
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### RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marcel Lapierre, Gamay</td>
<td>Beaujolais</td>
<td>FR</td>
</tr>
<tr>
<td>Leviathan, Cabernet Sauvignon</td>
<td>Napa, CA</td>
<td>USA</td>
</tr>
<tr>
<td>Bodegas Caro Aruma, Malbec</td>
<td>Mendoza</td>
<td>ARG</td>
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<tr>
<td>Markham, Merlot</td>
<td>Napa, CA</td>
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<tr>
<td>Willakenzie Estate, Pinot Noir</td>
<td>Oregon</td>
<td>USA</td>
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</tbody>
</table>

### Wine Bottles List

![Wine Bottles QR Code]

### BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>ABV %</th>
<th>Region</th>
<th>Country</th>
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<tbody>
<tr>
<td>Stella Artois</td>
<td>Lager</td>
<td>5.2%</td>
<td>Belgium</td>
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<tr>
<td>Heineken</td>
<td>Pale Lager</td>
<td>5.0%</td>
<td>Netherlands</td>
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<tr>
<td>Miller Lite</td>
<td>Light Lager</td>
<td>4.1%</td>
<td>Wisconsin, USA</td>
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<tr>
<td>Lagunitas IPA</td>
<td>IPA</td>
<td>6.2%</td>
<td>California, USA</td>
</tr>
<tr>
<td>DC Brau</td>
<td>Pale Ale</td>
<td>6.0%</td>
<td>Washington, D.C., USA</td>
</tr>
<tr>
<td>Flying Dog</td>
<td>IPA</td>
<td>7.1%</td>
<td>Maryland, USA</td>
</tr>
<tr>
<td>Guinness</td>
<td>Draught Stout</td>
<td>4.2%</td>
<td>Ireland</td>
</tr>
<tr>
<td>Angry Orchard</td>
<td>Hard Cider</td>
<td>5%</td>
<td>New York, NY</td>
</tr>
</tbody>
</table>
# SPIRITS

Wheat | Potato | Juniper | Sugar Cane | Agave

## VODKA
- Belvedere | 18
- Belvedere “Lake Bartezek” | 21
- Grey Goose | 18
- Ketel One | 16
- Tito’s | 15
- Chopin | 18
- Absolut Elyx | 19
- Stoli Elit | 22

## RUM
- Appleton 8 yr | 17
- 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 Cachaca | 14
- El Dorado 21 yrs | 36

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

## TEQUILA
- Casamigos Blanco | 19
- Casa Dragones Blanco | 18
- Clase Azul Plata | 34
- Clase Azul Reposado | 40
- Clase Azul Añejo | 120
- Clase Azul Mezcal Durango | 180
- 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

**BOURBON/WHISKY**

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Year</th>
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<tbody>
<tr>
<td>Angels Envy</td>
<td>23</td>
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<tr>
<td>Bakers</td>
<td>17</td>
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<tr>
<td>Basil Hayden’s</td>
<td>18</td>
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<tr>
<td>Bib &amp; Tucker</td>
<td>22</td>
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<tr>
<td>Blanton’s</td>
<td>48</td>
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<tr>
<td>Bookers</td>
<td>21</td>
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<tr>
<td>Buffalo Trace</td>
<td>25</td>
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<tr>
<td>Bulleit</td>
<td>16</td>
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<tr>
<td>Crown Royal</td>
<td>14</td>
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<tr>
<td>Four Roses Single Barrel</td>
<td>22</td>
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<tr>
<td>High West Campfire</td>
<td>33</td>
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<tr>
<td>High West Cask Strength</td>
<td>36</td>
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<tr>
<td>Jack Daniel’s</td>
<td>15</td>
</tr>
<tr>
<td>Jefferson’s Small Batch</td>
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<tr>
<td>Knob Creek</td>
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<tr>
<td>Maker’s Mark</td>
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<tr>
<td>Maker’s Mark 101</td>
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<tr>
<td>Maker’s Mark 46 French Oaked</td>
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<tr>
<td>Maker’s Mark Cask Strength</td>
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<tr>
<td>Wild Turkey Rare Breed</td>
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<tr>
<td>Willett Pot Still</td>
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<tr>
<td>Woodford Reserve</td>
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<tr>
<td>Woodinville</td>
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**RYE**

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Year</th>
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<tbody>
<tr>
<td>A Midwinter Night’s Dram</td>
<td>100</td>
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<tr>
<td>Bulleit Rye</td>
<td>17</td>
</tr>
<tr>
<td>High West Rendezvous</td>
<td>24</td>
</tr>
<tr>
<td>Knob Creek</td>
<td>17</td>
</tr>
<tr>
<td>Michter’s Single Barrel</td>
<td>18</td>
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<tr>
<td>Redemption</td>
<td>16</td>
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<tr>
<td>Rittenhouse</td>
<td>15</td>
</tr>
<tr>
<td>Templeton 4 yrs</td>
<td>18</td>
</tr>
<tr>
<td>WhistlePig 10 yrs</td>
<td>27</td>
</tr>
</tbody>
</table>

*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

#### 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

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

#### 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 18yr. | 30
- 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.

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

*$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 Jewbilee 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

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

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
Broadbent “Rainwater” | 17

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

Assorted Bar Snacks | $8

Butternut Squash Veloute
Toasted Pumpkin Seed, Applewood Smoked Bacon
House-Made Crouton
14

Onion Soup
French Style Onion Soup, Gruyère Cheese, Baguette Crouton
15

Maryland Crab Cake
Seared Served with Louis Sauce
25

Seared Foie Gras
Parsnip Puree, French Radish, Pomegranate Seed, Hibiscus Gastrique Sauce
27

Escargot Bourgogne
Burgundy Snail, Garlic Butter, Pain de Champagne
22

Roasted Beets Salad
Vermont Goat Cream, Orange Segment, Candied Pecan, Sherry Vinaigrette
17
APPETIZERS

Berkshire Pork Belly
Brussel Sprout, Smoked Bacon, Soy Honey Glaze
Yuzu Aioli, Espelette Pepper
20

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

Artisanal Country Pâté
Frisee Salad, Grain Mustard, Cornichon, Country Bread
20

Assorted Artisanal Breads
6
SALADS

**Lyonnaise Salad**
- Frisée, Pork Lardon, Crouton, Haricot Verte, Mushroom Confit
- Slow Poached Egg, Dijon Vinaigrette
  
  23

**Niçoise Salad**
- Seared 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
SANDWICHES

Croque Monsieur
French Ham, Gruyère Cheese, Béchamel Sauce
21

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

Braised Short Rib Sandwich
Grain Mustard, Sauerkraut, Swiss Cheese, Country Bread
23
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
43

Paccheri Pasta
Spiced Lamb Ragu, Parmesan Cheese, Parsley, English Pea
28

Seared Organic Tofu
Hummus, Sauteed Broccolinis, Heirloom Carrot, Soy Honey Glaze
27

A 20% gratuity included for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Entrées available from 4:30 pm until 9:45 pm

ENTRÉES

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

Muscovy Duck Breast
Swiss Chard, Poached Fig, Turnip, Baby Carrot, Port Wine
42

Grilled Whole Branzino
Nicoise Ratatouille, Meyer Lemon, Piquios Pepper, Sauce Vierge
39

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

New Bedford Scallops
Potato Gnocchi, English Pea, Spanish Chorizo Piquillos Pepper, Romesco Sauce
39

SIDE DISHES | 10

Truffle Mashed Potatoes | French-Style Mashed Potato, Truffle Oil
Wild Rice | Pilaf Style
Broccolinis | Garlic Sauteed
Seasonal Mixed Vegetables | Herbs de Provence
Pommes Frites | French Fries, Herb Aioli
DESSERTS | 12

Passion Fruit Banana Hazelnut Macaron
Toffee Ice Cream

Caramel Peanut Chocolate Tart
Chocolate Sauce, Tahitian Vanilla Ice Cream

Anjou Pear Almond Tart
Cardamon Anglaise Sauce, Dolce de Leche Gelato

Ice Cream & Sorbet
Daily Selection of Seasonal Flavors

Vanilla Napoleon
Anglaise Sauce

Crème Brulée
Tahitian Vanilla
# COFFEE & TEA

## Hot Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Drip Coffee</td>
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<tr>
<td>Espresso</td>
<td>4.75</td>
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<td>Espresso Macchiato</td>
<td>5.25</td>
</tr>
<tr>
<td>Espresso topped with frothed milk</td>
<td></td>
</tr>
<tr>
<td>Cappuccino</td>
<td>5.50</td>
</tr>
<tr>
<td>Espresso with steamed and foamed milk</td>
<td></td>
</tr>
<tr>
<td>Café Latte</td>
<td>5.50</td>
</tr>
<tr>
<td>Espresso and steamed milk</td>
<td></td>
</tr>
<tr>
<td>Café Mocha</td>
<td>6.50</td>
</tr>
<tr>
<td>Espresso, Italian chocolate, steamed milk and whipped cream</td>
<td></td>
</tr>
<tr>
<td>Café Americano</td>
<td>5.00</td>
</tr>
<tr>
<td>Espresso with hot water</td>
<td></td>
</tr>
<tr>
<td>Tea Sachet</td>
<td>5.00</td>
</tr>
<tr>
<td>Chai Latte</td>
<td>5.50</td>
</tr>
</tbody>
</table>

## Cold Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Coffee</td>
<td>5.00</td>
</tr>
<tr>
<td>Cold brew house blend</td>
<td></td>
</tr>
<tr>
<td>Iced Cappuccino</td>
<td>6.00</td>
</tr>
<tr>
<td>Espresso over ice, topped with foamed milk</td>
<td></td>
</tr>
<tr>
<td>Iced Café Latte</td>
<td>6.00</td>
</tr>
<tr>
<td>Espresso and milk</td>
<td></td>
</tr>
<tr>
<td>Iced Café Mocha</td>
<td>6.50</td>
</tr>
<tr>
<td>Espresso, chocolate syrup, milk</td>
<td></td>
</tr>
<tr>
<td>Iced Tea</td>
<td>4.50</td>
</tr>
<tr>
<td>Bottled Still Water</td>
<td>5.00/10.00</td>
</tr>
<tr>
<td>Bottled Sparkling Water</td>
<td>5.00/10.00</td>
</tr>
<tr>
<td>Club Soda</td>
<td>5.00</td>
</tr>
<tr>
<td>Soda (Coke, Diet Coke, Sprite)</td>
<td>5.00</td>
</tr>
</tbody>
</table>