



## 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 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 20<sup>th</sup>, 1986 - the day the 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 Bartecek 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
Côte 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
Brancott, Sauvignon Blanc   New Zealand	16	70

### ROSÉ

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

### RED

	GL	BTL
Marcel Lapierre, Gamay   Beaujolais   FR	15	70
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  
Illegal Mezcal Reposado | 21  
Olmecca 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 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

### 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**

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



## 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 pm until 9:45 pm*

## 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

*A 20% gratuity included for parties of 6 or more. Parties of 6 or more are limited to 4 separate tabs.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.*





## **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