



## WELCOME TO THE ICONIC ROUND ROBIN BAR

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 20<sup>th</sup>, 1986 – the day the Willard InterContinental opened its doors to continue its long historic legacy.



## **IHG Loyalty Member (Drink Voucher) | Alcoholic Beverage Options**

### SPARKLING WINE

Lunetta Prosecco | Treviso | ITA  
Côté Mas Rosé Cremant de Limoux | FR

### WHITE WINE

Cloudy Bay, Sauvignon Blanc | Marlborough | NZ  
Hartford Court, Chardonnay | Russian River Valley, CA | USA  
Santa Margherita, Pinot Grigio | Veneto | ITA  
Heinz Eifel, Riesling | Mosel | GR  
Stoneleigh Sauvignon Blanc | Marlborough | NZ  
Albert Bichot, Chardonnay | Burgundy | FR  
Pazo das Bruxas, Albariño | Rias Baixas | SP

### ROSE WINE

Château D'Esclans Whispering Angel | Provence | FR  
Château Minuty Prestige | Provence | FR

### RED WINE

Leviathan, Cabernet Sauvignon | Napa, CA | USA  
Bodegas Caro Aruma, Malbec | Mendoza | ARG  
Les Legendes, Bordeaux Red Blend | Bordeaux | FR  
Tornatore, Etna Roso | Sicily | ITA  
Belle Glos "Balade", Pinot Noir | California | USA  
Decoy, Merlot | California | USA  
E.Guigal, Côte du Rhône, Syrah and Grenache | Rhône | FR

### BEER

Stella Artois   Lager   5.2%   Belgium	DC Brau   Pale Ale   6.0%   D.C., USA
Heineken   Pale Lager   5.0%   Netherlands	Flying Dog   IPA   7.1%   Maryland, USA
Miller Lite   Light Lager   4.1%   Wisconsin, USA	Guinness   Draught Stout   4.2%   Ireland
Lagunitas IPA   6.2%   California, USA	Corona   Lager   4.6%   Mexico

### COCKTAILS

A range of classic cocktails (Martini, Gin & Tonic, Old Fashioned, etc.) are available with a selection of House Spirits.



## COCKTAILS



### **MINT JULEP | 26**

Woodinville “Willard InterContinental” Bourbon, Mint, Turbinado Sugar

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### **BEE’S KNEES | 21**

Barr Hill Gin, Twisted Alchemy Lemon Juice, Honey Syrup

### **LAST WORD | 22**

Silver Nolet Gin, Faccia Brutto, Lime, Maraschino Liqueur, Blue Borage

*~Want to feel like Royalty make it with Nolet Reserve +\$18~*

### **SIDECAR | 19**

Sazerac White X Cognac, Triple Sec, Lemon

*~Make it with Sazerac de Forge XO Cognac +\$25~*

### **CORPSE REVIVER #2 | 22**

Bombay Sapphire Gin, Lillet Blanc, Cointreau, Lemon, Absinthe

### **JUNGLE BIRD | 23**

Appleton 8yr. Rum, Campari, Pineapple, Lime

### **PAPER PLANE | 22**

Maker’s 46, Aperol, Lemon, Amaro Nonino



**PALOMA | 24**

Tres Generaciones Blanco, Grapefruit, Lime, Simple Syrup, Fever Tree Club Soda

**SLOW BURN | 21**

Illegal Mezcal , Jalapeño, Cointreau, Lime, Simple Syrup

**VIEUX CARRÉ | 22**

Hennessy VS, Rye, Benedictine, Sweet Vermouth, Peychaud's

**ESPRESSO MARTINI | 22**

Tito's Handmade Vodka, Kahlua, Espresso  
~ Make it with Bailey's Chocolate or Bailey's Churro +\$4~

**SPECIAL FEATURE COCKTAIL | 28**

**W.H TAFT VISITS MEXICO**

Yuu Baal Mezcal Joven, Ancho Reyes Verde, Tamarind Shrub, Choco Bitters

**LITTLE KYOTO**

Kino Tea Gin, Calpico, Yakami Orchard Yuzu, Chambord, Matcha

**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



## **ZERO PROOF COCKTAILS | 13**

### **SPICED PANOMA**

Seedlip Spice 94, Fever Tree Club Soda, Grapefruit

### **BITTER ORANGE HIGHBALL**

Seedlip Grove 42, Orange Bitters, Honey Syrup, Lemon,  
Fever Tree Club Soda

### **GARDEN EASTSIDE**

Seedlip Garden 108, Simple Syrup, Lime,  
Cucumber, Mint

### **SEEDLIP MARTINI**

Seedlip Garden 108, Green Olive Brine

### **TROPIC HEAT**

Seedlip Garden 108, Passion Fruit,  
Jalapeno & Lime Juice, Simple Syrup



## FROM THE BARREL | \$34

**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.**

### **RRB Negroni**

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

### **Barrel Old Fashioned**

Woodinville “Willard” Single Barrel 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 baking spice, as well as notes of rich caramel, dark chocolate, and vanilla bean on the palate with a sweet, lingering finish.

### **William H. Taft Barrel Manhattan**

~The Judge Enjoyed his straight with 2 cherries~

Michter’s Rye, Elijah Craig, Woodinville Willard Private Label Bourbon,  
Four Roses Single Barrel, Angostura Bitters, Carpano antica, Cocchi  
Americano

**Someone To Impress!**  
**Add Smoke \$4.00**

## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE

	<b>GL</b>	<b>BTL</b>
Lunetta Prosecco   Treviso   ITA	17	75
Schramsberg, Brut Rosé   California   USA	24	120
Moët & Chandon Imperial Brut   Champagne   FR	25	125
Côte Mas Rosé Cremant de Limoux   FR	15	70
Dom Perignon 2015   Champagne   FR	105	525

### WHITE

	<b>GL</b>	<b>BTL</b>
Hartford Court, Chardonnay   RRV, CA   USA	17	75
Stoneleigh Sauvignon Blanc   Marlborough   NZ	12	50
Santa Margherita, Pinot Grigio   Veneto   ITA	17	75
Heinz Eifel, Riesling   Mosel   GR	16	70
Cloudy Bay, Sauvignon Blanc   NZ	17	75
Albert Bichot, Chardonnay   Burgundy   FR	18	90
Pazo das Bruxas, Albariño   Rias Baixas   SP	16	70

### ROSÉ

	<b>GL</b>	<b>BTL</b>
Château D'Esclans Whispering Angel   Provence   FR	16	70
Château Minuty Prestige   Provence   FR	12	65

### RED

	<b>GL</b>	<b>BTL</b>
Château du Parc "Private Label"   Bordeaux   FR	18	90
Tornatore, Etna Rosso   Sicily   ITA	16	90
Leviathan, Cabernet Sauvignon   Napa, CA   USA	19	95
Les Légendes, Bordeaux Blend   Bordeaux   FR	19	95
Bodegas Caro Aruma, Malbec   Mendoza   ARG	16	70
Decoy, Merlot   Napa, CA   USA	17	80
Belle Glos "Balade", Pinot Noir   California   USA	18	90
E.Guigal, Côte du Rhône, Syrah and Grenache   Rhône   FR	10	49

~The Willard Wine List~



### BEER

Stella Artois   Lager   5.2%   Belgium	9
Budweiser   Lager   4.2%   USA	6
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   Stout   4.2%   Ireland	9
Angry Orchard   Hard Cider   5%   New York, NY	8
Corona   Lager   4.6%   Mexico	8
[Zero Proof] Athletic Brewing Co. "Run Wild"   IPA   .5%   Connecticut	9
[Zero Proof] Heineken 0.0   Lager   0%   Netherlands	8

## SPIRITS

Wheat | Potato | Juniper | Sugar Cane | Agave

### VODKA

Belvedere | 18  
Belvedere "Lake Bartezek" | 21  
Grey Goose | 18  
Ketel One | 16  
Tito's Handmade | 15  
Chopin | 18  
Absolut Elyx | 19  
Stoli Elit | 22

### GIN

Barr Hill | 16  
Barr Hill Tom Cat | 20  
Beefeater | 15  
Bombay Sapphire | 15  
The Botanist | 18  
Empress | 18  
Green Hat | 16  
Hendrick's | 17  
Monkey 47 | 23  
Plymouth | 16  
SipSmith London Dry | 17  
Tanqueray | 17  
Nolet Reserve | 70

### 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  
El Dorado 21 yrs | 36  
Leblon Cachaça | 14  
Ron Zacapa 23yrs | 24

### TEQUILA

Casamigos Blanco | 19  
Clase Azul Plata | 34  
Clase Azul Reposado | 40  
Clase Azul Añejo | 120  
Clase Azul Mezcal Durango | 180  
Don Julio Blanco | 16  
Don Julio Reposado | 22  
Don Julio Añejo | 27  
Don Julio 1942 | 45  
Don Julio 70 Cristalino | 32  
Espolon Blanco | 18  
Herradura Blanco | 16  
Ilegal Mezcal Reposado | 21  
Milagro Silver | 16  
Milagro Añejo | 17  
Patron Silver | 20  
Patron Reposado | 22  
Patron Añejo | 24  
Volcan XA Luminous | 40  
Tres Generaciones Blanco | 16  
Yuu Baal Mezcal Joven | 16  
Yuu Baal Mezcal Añejo | 20  
Mal Bien Espadin Mezcal | 15  
Campo Azul 1940 | 15  
La Gritona Reposado | 17

## SPIRITS

Corn | Barley | Wheat | Rye

### BOURBON/WHISKY

Angels Envy | 23  
Bakers | 17  
Basil Hayden's | 18  
Bib & Tucker | 22  
Blanton's | 48  
Bookers | 21  
Bulleit | 16  
Crown Royal | 14  
Eagle Rare 10 yrs | 32  
Four Roses Single Barrel | 22  
High West Campfire | 33  
High West Cask Strength | 36  
Jack Daniel's | 15  
Jefferson's Small Batch | 17  
Kaiyo, Mizunara Cask Strength, Japan | 40  
Tokyo Santory | 46  
The Yamazaki 18 yrs | 165  
Hibiki Suntory 21 yrs | 220  
Akashi, Ume, Japan | 15  
Knob Creek | 17  
Little Book "Chapter 9" | 65  
Maker's Mark | 16  
Maker's Mark 101 | 16  
Maker's Mark 46 French Oaked | 18  
Maker's Mark Cask Strength | 20  
Monkey Shoulder | 20  
Uncle Nearest 1884 | 20  
Wild Turkey Rare Breed | 19  
Willett Pot Still | 23  
Woodford Reserve | 17  
Woodinville | 23  
"Willard intercontinental" Private Label | 25  
~Limited Edition bottle available for \$110~  
Woodinville Rye | 24  
Wellar Special Reserve | 29

### RYE

Bulleit Rye | 17  
High West Rendezvous | 24  
Knob Creek | 17  
Michter's Single Barrel | 18  
Redemption | 16  
Rittenhouse | 15  
Templeton 4 yrs | 18  
Whistlepig Piggyback 6 year | 20  
WhistlePig 10 yrs | 27  
Willet Rye 8 yrs | 80  
"The Buzz Button"

### CLASSIC BOURBON COCKTAIL

#### WOODFORD RESERVE OLD FASHIONED | 22

Woodford Reserve Bourbon, Demerara, Orange & Angostura

*\$2.50 supplement for a rock*

## **SINGLE MALT SCOTCH**

**Aged for a minimum of 3 years in Scotland in oak barrels.**

**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**

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

### **SPEYSIDE**

Balvenie 12yrs | 26  
Balvenie 14yrs | 31  
Cragganmore 12yrs | 17  
Dalwhinnie 15yrs | 20  
Glenfiddich 12yrs | 20  
Glenlivet 12yrs | 21  
Macallan 12yrs | 24  
Macallan 15yrs | 52  
Macallan 18yrs | 93

### **LOWLAND**

Glenkinchie 12yrs | 21  
Bowmore 12yrs | 22

### **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  
Monkey Shoulder | 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

*\$2.50 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.**

### **Scottish Overview Flight | 38**

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

### **Ardbeg Flight | 44**

Ardbeg 10 yr.  
Ardbeg An Oa  
Ardbeg Uigeadail

### **American Whisky Flight | 32**

Jefferson's Small Batch  
Woodinville  
Bib & Tucker

### **Woodinville Bourbon Flight | 26**

Woodinville Rye  
Woodinville Port Cask  
Willard Intercontinental Private Label "204 Blend"

*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.*

## 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

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

### 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 Disoronno | 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



**THE ROUND ROBIN SMALL BITES**  
**Everyday 4-7 PM**

**Mediterranean Olives | 8**

**Kumamoto Oyster Half Dozen | 32**  
Hummus, Soy Honey Glazed

**Grilled Octopus | 12**  
Fingerling Potato, Smoked Paprika, Saffron Aioli

**Mini Crab Cake | 13**  
Chimichurri Sauce

**Red Wine Braised Beef Grilled Sandwich | 14**  
White Bread, Short Rib, Swiss Cheese

**Mini Croque Monsieur | 10**  
White Bread, Parisian Ham, Gruyère Cheese, Béchamel sauce

**Battered Fries | 10**  
Spicy Aioli

20% gratuity included for parties of 6+ guests and a maximum of 4 separate checks.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## **APPETIZERS**

**Assorted Bar Snacks | 8**

**Maryland Crab Cake | 27**  
Seared Served with Louis Sauce

**Escargot Bourgogne | 19**  
Burgundy Snail, Garlic Butter, Pain de Champagne

**Shrimp Cocktail | 23**  
Chilled and Herbs Marinated Grilled Head on Shrimps, French Cole Slaw, Roasted  
Tomato and Pepper Velouté

**Grilled Octopus | 26**  
Braised Spanish Octopus, Chimichurri Sauce, Frisée, Cilantro, Shishito Pepper  
Piquillo Pepper Coulis

**Berkshire Pork Belly | 22**  
Sautéed Brussels Sprouts, Applewood Smoked Bacon  
Soy Honey Glaze, Yuzu Aioli

**Cheese Plate and Charcuterie board | 39**  
Choose Four Between the Following: French Garlic Sausage, Jambon Cru, Dry Chorizo,  
Duck Terrine enc rout, Brie, Fourme d'Ambert Bleu, Bucheron Goat, Gruyère. Pickled  
Vegetables, Seasonal Chutney, Marcona Almond, Cornichons, Honey Comb, Toasted  
Baguette

**Assorted Artisanal Bread | 6**  
Selection of Fresh Baked Bread

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## **SOUPS & SALADS**

### **Soup of the Day | 14**

#### **Onion Soup | 15**

French Style Onion Soup, Gruyère Cheese, Baguette Crouton

#### **Café Du Parc Salad | 20**

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

#### **Chopped Caesar Salad | 18**

Romaine Lettuce, Shaved Parmesan, Marinated Anchovies, Classic Caesar Dressing

## **SANDWICHES**

#### **Croque Monsieur | 22**

French Ham, Gruyère Cheese, Béchamel Sauce

#### **Willard Burger | 25**

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

#### **Jumbo Lump Crab Roll | 28**

Maryland Crab Meat, Avocado Purée, Tarragon, Aurora Sauce

### **Flexible Dining**

**Tasty, versatile & Nutritionally Balanced dishes, available all day**

#### **Nourish Bowl | 26**

Farro, Baby Arugula, Avocado, Radishes Blueberries,  
Smoked Salmon, Boiled Egg, Lemon Vinaigrette

#### **Scramble Tofu | 23**

Sauteed Spinach, Tomatoes, Sweet Peppers  
Asian Glaze: Soy Sauce, Mae Ploy, Marsala

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## ENTRÉES

*All Day*

### **Mussels | 28**

Butter Garlic *or* Coconut Curry, Grilled Country Bread, French Fries

### **Farm Raised Chicken Breast | 29**

French Style Mashed Potato, Buttered French Beans, Chicken Jus

### **Steak Frites | 47**

New York Strip Steak, French Fries, Red Wine Sauce

### **Panko Crusted Halibut | 31**

Carrot Purée, Fingerling Potato, Broccolini, Butternut Squash  
Lemon Beurre Blanc Sauce

## ENTRÉES

*Available 4:30 pm – 10:00 pm*

### **Muscovy Duck Breast | 43**

Sautéed Swiss Chard, Marble Potato, Baby Carrots, Orange  
Sauce Bigarade

### **New Bedford Scallops | 41**

Mushroom Risotto, Slab Bacon, Asparagus, Parmesan Cheese, Porcini Cream Sauce

## SIDE DISHES | 10

**Truffle Mashed Potatoes** | French Style Mashed Potato, Truffle Oil

**Sautéed Mushroom** | Shiitake, Button, and Oyster Mushrooms

**Broccolini** | Garlic Sautéed

**Seasonal Mixed Vegetables** | Herbs de Provence

**Potato Wedges** | Herb Aioli

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## DESSERTS | 15

### **Manjari Valrhona Chocolate Blood Orange**

Caramel Citrus Sauce, Pecan Brittle Ice Cream

### **Blueberry Tahitian Vanilla Mousse**

Lemon Verbena Coulis, Mint Ginger Apple Sorbet

### **Pear William Caramel Macaron**

Cinnamon Chocolate Sauce, Chai Ice Cream

### **Ice Cream & Sorbet**

Weekly Selection of Flavors

### **Vanilla Napoleon**

Anglaise Sauce

### **Crème Brulée**

Tahitian Vanilla

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**THE ROUND ROBIN LATE NIGHT MENU**  
**Friday & Saturday | 10:00PM – 11:00 PM**

**APPETIZERS**

**Assorted Bar Snacks | 8**

**Onion Soup | 15**

French Style Onion Soup, Gruyère Cheese, Baguette Crouton

**Maryland Crab Cake | 27**

Seared Served with Louis Sauce

**Escargot Bourgogne | 19**

Burgundy Snail, Garlic Butter, Pain de Champagne

**Cheese Plate | 29**

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

**Charcuterie Plate | 25**

Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto, Demi Baguette

**Potato wedges | 10**

**Assorted Artisanal Breads | 6**

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**THE ROUND ROBIN LATE NIGHT MENU**  
**Friday & Saturday | 10:00PM – 11:00 PM**

**ENTREES**

**Café Du Parc Salad | 20**

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

**Caesar Salad | 17**

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

**Croque Monsieur | 22**

French Ham, Gruyère Cheese, Béchamel Sauce

**Willard Burger | 25**

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

**Mussels | 28**

Butter Garlic or Coconut Curry, Grilled Country Bread, French Fries

**Farm Raised Chicken Breast | 29**

French Style Mashed Potato, Buttered French Beans, Chicken Jus

**Flexible Dining**

**Tasty, versatile & Nutritionally Balanced dishes, available all day**

**Nourish Bowl | 26**

Farro, Baby Arugula, Avocado, Radishes Blueberries,  
Smoked Salmon, Boiled Egg, Lemon Vinaigrette

**Scramble Tofu | 23**

Sauteed Spinach, Tomatoes, Sweet Peppers  
Asian Glaze: Sov Sauce, Mae Ploy, Marsala

**DESSERT | 15**

**Ice Cream & Sorbet**

Seasonal Flavors

**Vanilla Napoleon**

Anglaise Sauce

**Crème Brulée**

Tahitian Vanilla

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## COFFEE & TEA

### Hot Beverages

Drip Coffee	5.00
Espresso	4.75
Espresso Macchiato	5.25
<i>Espresso topped with frothed milk</i>	
Cappuccino	5.50
<i>Espresso with steamed and foamed milk</i>	
Café Latte	5.50
<i>Espresso and steamed milk</i>	
Café Mocha	6.50
<i>Espresso, Italian chocolate, steamed milk and whipped cream</i>	
Café Americano	5.00
<i>Espresso with hot water</i>	
Tea Sachet	5.00
Chai Latte	5.50

### Cold Beverages

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



To Tea or not to Tea?

At Intercontinental Hotel & Resorts, we want you to be at your best when you travel.  
Try Timeshifter® on your way home or on your next trip to reduce jet lag, it's on us