



WELCOME TO THE ICONIC ROUND ROBIN BAR

For generations, the Round Robin Bar has been a gathering place at the heart of the nation's capital. Located within Willard InterContinental, a landmark that has welcomed presidents, diplomats, journalists, artists, and travelers since 1818, the bar remains part of America's story as the nation commemorates its 250th Anniversary.

It was here that Kentucky Senator Henry Clay introduced Washington to the Mint Julep, which became the Round Robin's signature cocktail.

In 1862, poet Walt Whitman referenced Willard's bar in his 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, a sign in the bar proclaimed: *"All Nations Welcome Except Carrie,"* a playful response to prohibition advocate Carrie Nation.

When Willard temporarily closed in 1968, members of the National Press Club gathered here for a final toast. On August 20, 1986, the Board of Governors reopened the Round Robin Bar alongside the restored Willard, continuing its historic legacy.

Today, we invite you to raise a glass to America 250 and the people, moments, and traditions that continue to shape our nation's story.

Here's to the past, present, and future – cheers from the Round Robin Bar!



IHG Loyalty Member (Drink Voucher) | Alcoholic Beverage Options

SPARKLING WINE

Lunetta Prosecco | Treviso | ITA
Côte Mas Rosé Crémant 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 | Rías 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 Rosso | Sicily | ITA
Belle Glos 'Balade', Pinot Noir | California | USA
Decoy, Merlot | Sonoma County, CA | 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 | 27

Woodinville “Willard InterContinental” Bourbon, Mint, Turbinado Sugar

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 Baileys Chocolate or Baileys Churro +\$4~

SPECIAL FEATURE COCKTAIL | 28

LITTLE KYOTO TO JALISCO

Dassai 45, St. Germain, Espolon Tequila, Shiso, Lemon

JAMES MADISON'S CARAJILLO

Licor 43, Barrilito 3-star Rum, Montenegro Amaro, Cacao Bitters
Smoked tableside

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 Antica Formula

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 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 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

~ Chief Justice enjoyed his straight with two cherries ~

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

Someone To Impress!
Add Smoke \$4.00

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

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

WHITE

	GL	BTL
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

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

RED

	GL	BTL
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
Toki Suntory | 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
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
Weller 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

\$3.00 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 for a minimum of three years in Scotland in an 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 a minimum of three years in oak

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

\$3.00 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
Whiskey Wright 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
Baileys | 16



THE ROUND ROBIN SMALL BITES
Every day, 4:00 p.m. to 7:00 p.m.

Mediterranean Olives | 8

Kumamoto Oysters | 32

Half-dozen Kumamoto Oysters, Finger Lime, Chervil Mignonette

Grilled Octopus | 12

Lemon Herb-Marinated Charred Octopus, Tomato Provencal Sauce
Cilantro Aioli, Petite Salad

Mini Crab Cake | 13

Louis Sauce

Red Wine-Braised Beef Grilled Sandwich | 14

Brioche Bread, Short Rib, Swiss Cheese

Mini Croque Monsieur | 10

White Bread, Parisian Ham, Gruyère Cheese, Béchamel Sauce

Potato Wedges | 10

Spicy Aioli

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



APPETIZERS

Assorted Bar Snacks | 8

Maryland Crab Cake | 27

Seared Maryland-Style Crab Cake, Ricotta, Louis Sauce

Escargot Bourgogne | 22

Burgundy Snails, Garlic Butter, Pain de Campagne

Shrimp Cocktail | 23

Grilled Chilled and Herb-Marinated Head-on Shrimp, French Cole Slaw
Roasted Tomato and Pepper Velouté

Grilled Octopus | 26

Lemon Herb-Marinated Charred Octopus, Tomato Provencal Sauce
Cilantro Aioli, Petite Salad

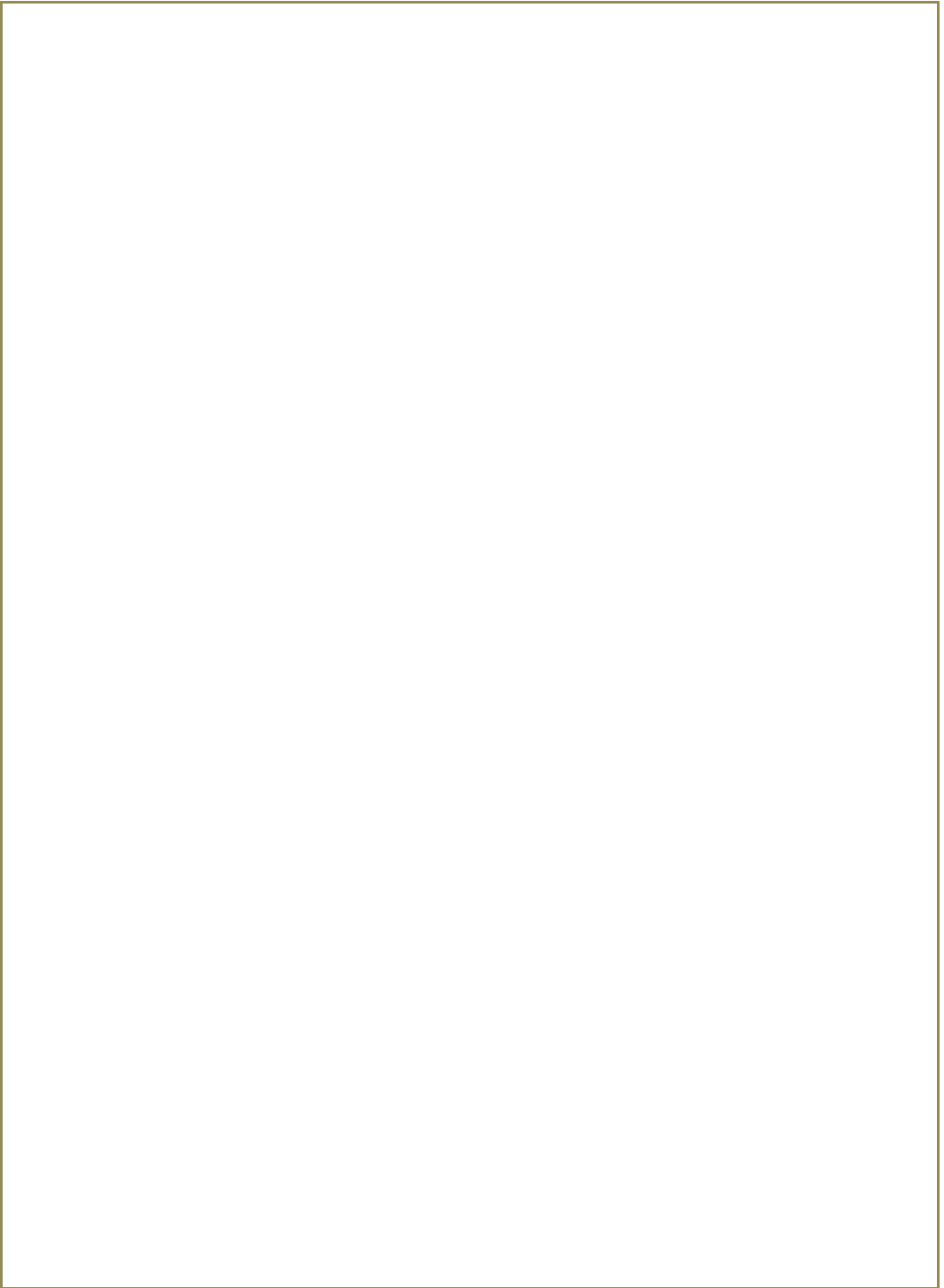
Cheese Plate and Charcuterie Board | 39

Choose four: French Garlic Sausage, Jambon Cru, Dry Chorizo, Country Pâté
Brie, Fourme d'Ambert Bleu, Bûcheron Goat, Gruyère
Served with Pickled Vegetables, Seasonal Chutney, Marcona Almonds
Cornichons, Honeycomb, 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 | 24

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

Caesar Salad | 18

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

SANDWICHES

Croque Monsieur | 24

Parisian Ham, Gruyère Cheese, Béchamel

Willard Burger | 25

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

Lobster Roll | M.P.

Lobster Roll, Avocado, Tarragon Cognac Sauce, Brioche Bun

ANYTIME DISHES

Tasty, versatile, and nutritionally balanced dishes, available all day

Nourish Bowl | 26

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

Scrambled Tofu | 23

Sautéed Spinach, Tomatoes, Sweet Peppers
Asian Glaze: Low Sodium Soy Sauce, Mae Ploy, Marsala

20% gratuity included for parties of 6+ guests and a maximum of 4 separate checks.

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ENTRÉES

All Day

Mussels | 32

Choice of Garlic Butter, Coconut Curry or Arrabbiata
Grilled Country Bread, French Fries

Farm-Raised Chicken Breast | 32

Roasted Herb-Marinated Chicken Breast, Garlic Haricots Verts
Fennel and Baby Arugula, Chicken Jus

Steak Frites | 47

New York Strip Steak, Roasted Royal Trumpet Mushrooms
Burgundy Demi-Glaze, French Fries

Loup de Mer | 41

Grilled Branzino, Roasted Spring Vegetable, Espelette Oil

SIDE DISHES | 12

Truffle Mashed Potatoes | French-Style Mashed Potatoes, Truffle Oil

Roasted Tricolor Asparagus

Grilled Broccoli Rabe | Sautéed Garlic

Herb-Roasted Brussels Sprouts | Toasted Crumble Hazelnuts, Citrus
Zest

Sautéed Spring Vegetable Mix

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DESSERTS | 16

Matcha Vanilla Tart

Cinnamon Anglaise, Coconut Sorbet, Sesame Tuile

Apricot Mousse

Pistachio, Lemon Verbena Sorbet

Valhrona Dark Chocolate Mousse

Sablé Breton, Blueberry Coulis, Rosemary Meringue

Ice Cream & Sorbet

Seasonal Flavors

Vanilla Napoleon

Anglaise Sauce

Crème Brûlée

Tahitian Vanilla



THE ROUND ROBIN LATE-NIGHT MENU
Friday & Sunday | 10:00 p.m. – 11:00 p.m.

APPETIZERS

Assorted Bar Snacks | 8

Onion Soup | 15

French Style Onion Soup, Gruyère Cheese, Baguette Crouton

Maryland Crab Cake | 27

Seared Maryland-Style Crab Cake, Ricotta, Louis Sauce

Escargot Bourgogne | 22

Burgundy Snails, Garlic Butter, Pain de Campagne

Cheese Plate and Charcuterie Board | 39

Choose four: French Garlic Sausage, Jambon Cru, Dry Chorizo, Country Pâté
Brie, Fourme d' Ambert Bleu, Bûcheron Goat, Gruyère
Served with Pickled Vegetables, Seasonal Chutney, Marcona Almonds
Cornichons, Honeycomb, Toasted Baguette

Potato Wedges | 10

Assorted Artisanal Breads | 6

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THE ROUND ROBIN LATE-NIGHT MENU
Friday & Sunday | 10:00 p.m. – 11:00 p.m.

ENTREES

Café Du Parc Salad | 24

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

Caesar Salad | 18

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

Croque Monsieur | 24

Parisian Ham, Gruyère Cheese, Béchamel

Willard Burger | 25

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

Mussels | 32

Choice of Garlic Butter, Coconut Curry or Arrabbiata
Grilled Country Bread, French Fries

Farm Raised Chicken Breast | 32

Roasted Herb Marinated Chicken Breast, Garlic Haricot Verts
Fennel and Baby Arugula, Chicken Jus

ANYTIME DISHES

Tasty, versatile, and nutritionally balanced dishes, available all day

Nourish Bowl | 26

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

Scrambled Tofu | 23

Sautéed Spinach, Tomatoes, Sweet Peppers
Asian Glaze: Low-Sodium Soy Sauce, Mae Ploy, Marsala

DESSERT | 16

Ice Cream & Sorbet

Seasonal Flavors

Vanilla Napoleon

Anglaise Sauce

Crème Brûlée

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 Hotels & 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.