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

IHG ONE REWARDS

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

ROSE WINE

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
Bezel, Pinot Noir | California | USA

BEER

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

GLENN'S ORCHARD | 28
Belvedere Vodka, St. Germain, Pear Liquor, Lime

ESPRESSO MARTINI | 22
Tito's Handmade Vodka, Kahlua, Espresso
~ Make it with Bailey's Chocolate or Bailey's Churro +$4~

PAPER PLANE | 22
Maker's 46, Aperol, Lemon, Amaro Nonino

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.

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.

BY THE GLASS

SPARKLING & CHAMPAGNE	GL	BTL
Lunetta Prosecco | Treviso | ITA	17	75
Schramsberg, Brut Rosé | California | USA	24	120
Moet & Chandon Imperial Brut | Champagne | FR	25	125
Côté Mas Rosé Cremant 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

ROSÉ	GL	BTL
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
Bezel, 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
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

VODKA
Belvedere | 18
Grey Goose | 18
Tito's Handmade | 15

GIN
Bombay Sapphire | 15
Hendrick's | 17
Tanqueray | 17

RUM
Bacardi Superior | 13

TEQUILA
Casamigos Blanco | 19
Don Julio Reposado | 22
Espolon Blanco | 18

RUM
Bacardi Superior | 13

TEQUILA
Casamigos Blanco | 19
Don Julio Reposado | 22
Espolon Blanco | 18

BOURBON/WHISKY
Angels Envy | 23
Basil Hayden's | 18
Bulleit | 16
Four Roses Single Barrel | 22
Jack Daniel's | 15
Maker's Mark | 16
Woodford Reserve | 17
Woodinville | 23
"Willard InterContinental" Private Label | 25
~Limited Edition bottle available for $110~

RYE
Bulleit Rye | 17
Michter's Single Barrel | 18
Whistlepig 10 yrs | 27

SCOTCH / WHISKY
Glenlivet 12 yrs | 21
Johnnie Walker Black | 20
Jameson Black | 16

$3.00 supplement for a rock

THE ROUND ROBIN SMALL BITES
Everyday 4-7 PM

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 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 Maryland-Style Crab Cake, Ricotta, Louis Sauce

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

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
Choice of 4 items listed following: French Garlic Sausage, Jambon Cru, Dry Chorizo
Country Pate, Brie, Fourme d'Ambert Bleu, Bucheron Goat, Gruyère,
Served with Pickled Vegetables, Seasonal Chutney, Marcona Almonds, 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 | 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 & Nutritionally Balanced dishes, available all day

Nourish Bowl | 26
Farro, Baby Arugula, Avocado, Radish Blueberries
Smoked Salmon, Boiled Egg, Lemon Vinaigrette

Scramble Tofu | 23
Sautéed Spinach, Tomatoes, Sweet Peppers
Asian Glaze: Low Sodium Soy Sauce, Mae Ploy, Marsala

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ENTRÉES

All Day

Mussels | 32
Choice of Garlic Butter, Coconut Curry or Arrabiata
Grilled Country Bread, French Fries

Farm Raised Chicken Breast | 32
Roasted Herb Marinated Chicken Breast, Garlic Haricot 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 Potato, Truffle Oil
Roasted Tricolor Asparagus
Grilled Broccoli Rabe | Garlic Sautéed
Herb Roasted Brussel Sprout | 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 and Rosemary Meringue

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
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 Maryland-Style Crab Cake, Ricotta, Louis Sauce

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

Cheese Plate and Charcuterie Board | 39
Choice of 4 items listed following: French Garlic Sausage, Jambon Cru, Dry Chorizo Country Pate, Brie, Fourme d'Ambert Bleu, Bucheron Goat, Gruyère, Served with Pickled Vegetables, Seasonal Chutney, Marcona Almonds, Cornichons, Honey Comb Toasted Baguette

Potato Wedges | 10

Assorted Artisanal Breads | 6

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THE ROUND ROBIN LATE NIGHT MENU
10:00PM – 11:00 PM

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 Arrabiata
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 & Nutritionally Balanced dishes, available all day

Nourish Bowl | 26
Farro, Baby Arugula, Avocado, Radish Blueberries
Smoked Salmon, Boiled Egg, Lemon Vinaigrette

Scramble Tofu | 23
Sautéed Spinach, Tomatoes, Sweet Peppers
Asian Glaze: Low Sodium Soy Sauce, Mae Ploy, Marsala

DESSERT | 16

Ice Cream & Sorbet | **Vanilla Napoleon** | **Crème Brulée**
Seasonal Flavors | Anglaise Sauce | Tahitian Vanilla

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COFFEE & TEA

Hot Beverages

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

Cold Beverages

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

To Tea or not to Tea?

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