



CASA DEL REY MORO



"HOUSE OF
HOSPITALITY"

CALIFORNIA *Pacific International* EXPOSITION

A LA CARTE SERVICE AVAILABLE FROM THIS CARD

SUNDAY, AUGUST 25, 1935

MANHATTAN COCKTAIL
25c

SINGAPORE GIN SLING
25c

CASA DEL REY MORO COCKTAIL
25c

CONTINENTAL TABLE D'HOTE

Served Until 9 P. M.

THE ENTREE PRICE DETERMINES THE PRICE OF YOUR MEAL

No Cover Charge

Selected Wines 15c per Glass with Meal

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SOUPS

CHOICE OF

Melon Ball Cocktail

Chilled Tomato or Clam Juice

Chicken Gumbo Creole

Jellied Consomme

Cold Tomato Bouillon

ENTREES

CHOICE OF

Fried Filet of Halibut, Tartar Sauce 85

Creamed Minced Chicken and Sweetbread Pattie 85

Chicken Enchiladas, Special Spanish Sauce 85

Grilled Salisbury Steak, Baked Banana 85

Baked Ham Maderia, Candied Sweet Potato 90

French Lamb Chops on Toast 1.00

Spring Chicken saute Sec, Corn Fritters 1.10

Steer New York Cut Sirloin Steak 1.25

Includes Vegetable, Potatoes, Bread and Butter

COLD DISHES

CHOICE OF

Salad de Luxe (Combination of Lettuce and Vegetables
with Calavo, Chicken or Lobster) 85

Tomato Stuffed with Chicken, Mayonnaise 85

Cold Roast Prime Ribs of Beef, Fruit Compote 90

Jellied Boneless Chicken Jeanette 1.00

Baked York Ham or Smoked Tongue, Potato Salad 85

DESSERT (Made by Louise Lowery, Formerly of Bullocks Wilshire)

CHOICE OF

Toasted Cocoanut Squares

Deep Dish Apple Pie

Rice Custard, Fruit Sauce

Jell-O, Whipped Cream

Orange Sherbet

Chocolate Sundae

Chocolate, Strawberry or Vanilla Ice Cream

CHOICE OF

Ben Hur Coffee, per Cup

Blended Tea

Hages Milk and Buttermilk

JOHN H. GAGE, Manager
Phone: Franklin 6584

MENU

IN THE HOUSE OF HOSPITALITY YOU WILL FIND
THE BEAUTIFUL

Casa Del Rey Moro

(THE GARDEN OF THE KING)



America's Exposition 1935

Cocktails

TO BEGIN A MEAL

Cocktails and Other Stimulants of Appetite

Gibson Cocktail	35	Bacardi Cocktail	40
Martini Cocktail	35	Clover Leaf	40
Manhattan Cocktail	35	Side Car	40
Bronx Cocktail	35	Alexander	50
Dubonnet Cocktail	35	Pink Lady Cocktail	40
Old Fashioned Cocktail	35	White Lady Cocktail	40
Whiskey Sour	35	Coffee Cocktail	40

Mixed Drinks

Gin Fizz	40	Brandy Mint Julep	40
Gin Rickey	40	Whiskey Mint Julep	40
Torn Collins	50	Sloe Gin Fizz	40
Planters Punch	50	Sloe Gin Rickey	40
Royal, Gold or Silver Fizz	50	Egg Nog	50
Absinthe Frappe	50	New Orleans Fizz	50
High Balls	40	Brandy Flip	40
Singapore Sling	40	Scotch and Soda	40

Gins

Mission Dry Gin	30	Gordon Gin	30
Mission Sloe Gin	30	Plymouth Gin	30
		Booth London Dry Gin	30

Whiskies

All Our Bar Liquors Are of High Quality

Rye	30	Scotch, Auld Tam	40
Bourbon	30	Irish	40

We Serve a Complete Line of Bonded and Aged Whiskies,
Brandies, etc. at 50c per Order

Liqueurs

Pony	35
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Cognac and Brandies

Fine California Brandy	25	Martell	40
Hennessey	40	Martell Cordon Bleu	75

Ice Cold Claret Punch, Small Pitcher..... 35 Large..... 50

We Feature Exclusively

Mission Dry Gin — Mission Sloe Gin — Auld Tam Scotch

Made by

MISSION DRY CORPORATION

Champagnes

	$\frac{1}{2}$ Bot.	Bot.
Chas. Heidsick	\$4.00	\$8.00
Le Roy Leon	4.00	8.00
Golden State, Domestic	3.00	6.00

California Wines

Our Selection of California Wines has been made with extreme care as to Age and Quality

	Glass	$\frac{1}{2}$ Bot.	Bot.
WHITE			
Sherry	.20	.75	1.50
Dry Sauterne	.20	.75	1.50
Haut Sauterne	.20	.75	1.50
Chablis	.20	.75	1.50
Riesling	.20	.75	1.50

RED

Burgundy	.20	.75	1.50
Cabernet	.20	.75	1.50
Zinfandel	.20	.75	1.50

HEAVY SWEET WINE

Claret	.20	.75	1.50
Port or Muscatel	.20	.75	1.50
Madeira	.20	.75	1.50
Malaga	.20	.75	1.50

Ale, Stout, Beer, Ginger Ale & Mineral Waters

Bass's Ale	35—60	Cantrell & Cochran Ginger Ale	50
Guinness Stout	35—60	Apollinaris	40
Anheuser Busch Beer	25	Schweppes Club Soda	50
Anheuser Busch Ginger Ale	35	Arrowhead Syphon	50

Appetizers

Chilled Tomato Juice 20 Clam Juice 20 Celery en Branch 25
Supreme Casa Del Moro Fruit Cup 35
Colossal Ripe Olives 25 Large Spanish Olives 25

Soups and Bouillons

Cream of Tomato 25 Hot Clam Broth 20 Chicken Broth with Rice 15
Jellied Consomme 15 Jellied Tomato Bouillon 15

Special Salads

Casa Del Rey Moro Salad (Chicken, Calavo, Tomato and Louie Dressing) 75
Stuffed Bartlett Pear and French Dressing 50
Pineapple, Nut and Apple Salad 50 Sliced Tomatoes 30
Whole Tomato Filled with Chicken 75
Pineapple, Calavo and Cottage Cheese 55
California Fruit Salad with Pink Lady Dressing 65
Vegetable Salad, French Dressing 55 Heart of Lettuce 30
Half Calavo with French Dressing 50 Half Cantaloupe Filled with Fruit 50

Special Sandwiches

Bread as Selected, Toasted if Desired
Calavo Sandwich on Toast 35
Sardine 35 Calavo and Bacon 45 American Cheese 35
Chicken Salad 45 Baked Ham 35
Smoked Tongue 35 Creamed Cheese with Pimiento 35
Creamed Roquefort 35
Egg Louie Sandwich, 1000 Island Dressing 45 Cold Sliced Chicken 45
Club House 65 Prime Ribs of Beef 65 Camembert Cheese 35

Our Unique China Service

Furnished By

J. A. BAUER POTTERY CO.

Los Angeles, California

415-421 West Avenue 33

Phone Capitol 4204

Pastry, Pies and Cakes

All Our Pastries Are Baked Daily by Expert Women Pastry Cooks

Cream Pie 20

Fruit Pies 15

Layer Cakes 15

Special Deep Dish Apple Pie 20

With Cheese or a la Mode 10c Extra

Ice Creams and Sherbets

Vanilla, Chocolate or Strawberry Ice Cream 15

Lemon or Orange Sherbet 15

Sundaes

Chocolate Sundae 20

Strawberry Sundae 20

Raspberry Sundae 20

Pineapple Sundae 20

Preserves, Marmalade and Fruits

Orange or Grape Fruit Marmalade 15

Strawberry Jam 15

Cantaloupe 20

Melons in Season 20

Strawberries in Cream 25

Shortcake 25

Watermelon 20

Puddings 20

Beverages

Iced Coffee with Cream 15

Jasmine Tea 20

Special Blend Iced Tea 15

Orange Peko, English Breakfast or Ceylon Tea 15

Ben Hur Special Blend Coffee 10

Sweet Milk or Buttermilk 10

We Feature Exclusively
Heinz 57 and Point Loma Quality Foods
Provided by
KLAUBER WANGENHEIM COMPANY

