

CALIFORNIA'S EXPOSITION 1936



Cafe of the World



SAN DIEGO, CALIFORNIA, FEBRUARY 12 - SEPTEMBER 9

Wine List

CHAMPAGNE

IMPORTED		1/2 Bot.	Bot.	DOMESTIC		1/2 Bot.	Bot.
Clicquot Yellow Label		\$3.75	\$7.00	Golden State		\$2.75	\$5.00
Pommery & Greno		3.75	7.00	Sparkling Burgundy		2.75	5.00
Mumm Extra Dry		3.75	7.00	Cooks Imperial		2.75	5.00

WINES—IMPORTED

WHITE		Bot.	1/2 Bot.	RED		Bot.	1/2 Bot.
Barsac		\$3.50	\$2.00	Ponet Canet		\$3.50	\$2.00
Sauterne		3.50	2.00	Pommard		4.00	2.25

WINES—DOMESTIC

	Bot.	1/2 Bot.		Bot.	1/2 Bot.
Chablis	\$2.00	\$1.25	St. Julian	\$2.00	\$1.25
Sauterne	2.00	1.25	Medoc	2.00	1.25
Haut Sauterne	2.00	1.25	Claret	2.00	1.25

BAR WHISKEY, ALSO SCOTCH OR GIN

HIGHBALL OR STRAIGHT.....25

MIXED DRINKS

Martini Cocktail	25	Gibson Cocktail	25	Fizzes	25
Old Fashioned Cocktail	25	Manhattan Cocktail	25	Egg Drinks	35
		Bacardi Cocktail	35		

IMPORTED SCOTCH—GINS—COGNAC

Johnny Walker, Red Label	35	Gordon Gin	35
Wm. Jameson, Irish	35	Plymouth Gin	35
Bushmill	35	Hennessy	35
White Horse	35	Martell	35
California Brandy	25		

CORDIALS

Benedict	25	Chartaux	25	Absen	25
Creme de Cocoa	25	Creme de Menthe	25	Kummel	25
Apricot	25	Grand Mariner	25	Cream de Cassis	25

ALL IMPORTED CORDIALS.....35

BEER—ALE—STOUT

Bass Ale	50	Guinness Stout	50	BUDWEISER, Pints	25
----------	----	----------------	----	------------------	----

MINERAL WATER—GINGER ALE

White Rock	25	Cantrell & Cochrane	25
Appollinaris	35	Canada Dry	25

A LA CARTE MENU

RELISHES

Celery Hearts 35	Colossal Ripe Olives 35	Green Stuffed Olives 40	Celery au Roquefort 60	Dill Pickles 25	Tomato Neptune 75
Tomato Surprise 45	Italian Salami 40	Antipasto 60	Fresh Beluga Caviar 2.25 p. p.		French Sardines 60

CANAPES

Fresh Beluga Caviar 1.50	Preserved Caviar 1.00	Anchovies 75	Assorted Canape 1.00	Foie Gras 75	Canape Sardines 50
--------------------------	-----------------------	--------------	----------------------	--------------	--------------------

COCKTAILS

Fruit Supreme 50	Fresh Lobster 60	Fresh Shrimp 60	Sea Food 60	Crab Flakes 75	Avocado Monterey 50
Eastern Oysters 50	Tomato Juice 25	Sauer Kraut Juice 30	Clam Juice 35	Tomato and Clam Juice Mixed 30	

SOUP

Puree of Tomato 25	Clam Broth 30	Consomme Bellevue 35	Cream Andalous 35	Consomme 25	French Onion Soup au Gratin 40
--------------------	---------------	----------------------	-------------------	-------------	--------------------------------

EGGS

Fried 30	Boiled 30	Poached on Toast 35	Scrambled 40	Shirred 35
Eggs Vienna 60		Eggs Benedictine 60	Garniture: Bacon, Ham or Sausages 25	

OMELETTES

Asparagus Tips 50	Tomato 50	Spanish 50	Cheese 50	Ham 60	Fresh Mushroom 60	Chicken Liver 60	Chicken in Cream 60
-------------------	-----------	------------	-----------	--------	-------------------	------------------	---------------------

FISH

Filet of Sole, Fried or saute 75	Grilled Fresh Lobster 1.00	Steak of Swordfish Saute 80	Stuffed Lobster Thermidor 1.25
Canadian Scallops, Fried or Au Gratin 1.00	Medaillons of Lobster Commodore 1.25	Colorado Brook Trout, Grilled or Saute 1.25	

ENTREES

Chicken saute Sec 1.00	Fried Chicken Maryland 1.25	Steak Minute 1.00	Stuffed Fresh Mushrooms a la Reine 1.00
Fresh Mushrooms Saute or Cream 90	Sliced Tenderloin a la Deutch 1.00		Squab Chicken Mascot 1.50
Chicken Livers saute Chasseur 75	Rack of Lamb Parisienne 1.25	Salisbury Tenderloin Steak 1.00	Breaded Veal Cutlet Tessinoise 75

CHAFING DISHES

Chicken a la King 1.25	Lobster a la Newburg 1.25	Spaghetti Italiana 75	Spaghetti with Mushrooms 75
Sweetbreads and Mushrooms au Gratin 1.25		Spaghetti Caruso 75	Tetrazini 1.00
Crab Flakes Cardinal 1.25	Fresh Prawns a la Creole 1.25	Chicken Curry 1.25	Arroz con Pollo 1.25
	Sweetbreads and Artichokes Chevaliere 1.25		

SAVORIES

Scotch Woodcock 75	Canape of Crab and Sorenzo 75	Welsh Rarebit 60	Mexican Rarebit 75	Hot Canape of Sardines 75
--------------------	-------------------------------	------------------	--------------------	---------------------------

GRILLADES

Sirloin Steak 1.25	Tenderloin Steak 1.25	Filet Mignon 1.25	Steak Minute 1.00
French Lamb Chops 1.00	Pork Tenderloin 90	Whole Baby Chicken 1.25	Milk Fed Half Chicken 1.00
Sweetbread, Ham and Fresh Mushrooms 1.25	Fresh Mushrooms Maitre d'Hotel 1.00	Bordelaise Sauce or Fresh Mushrooms Sauce 40	

POTATOES

Demi French Fried 25	Alumette 25	O'Brien 35	Long Branch 30	Hashed Brown 30
Au Gratin 30	Julienne 30	Cottage 40	Cottage Julienne 40	Lyonnais 35

VEGETABLES

New Peas 30	Garden Spinach 30	New String Beans 30	Sweet Corn 30	French Carrots 30
French Fried Onions 40		Asparagus Tips au Gratin 60		California Asparagus 60

COLD MEATS

Assorted Cold Meats 1.00	Turkey and Ham 1.00	Smoked Beef Tongue 80	Yorkshire Ham 80	Sliced White Meat of Turkey 1.25
--------------------------	---------------------	-----------------------	------------------	----------------------------------

SANDWICHES

Ham 35	Beef Tongue 35	American Cheese 30	Swiss Cheese 35	Toasted Cheese 35	Chicken 50
Chicken Salad 50	Ham and Chicken 60	Imported Sardines 50	Steak 75	Clubhouse 75	Monte Cristo 75

SALADS

Lettuce and Tomato 35	Combination 45	Mixed Fruit 50	Avocado 50	Fresh Shrimps 75	Waldorf 50
Crab Flakes 75	Fresh Lobster 75	Chicken 75	Dressing: 1000 Island, Roquefort, Russian, Favorite or Cambridge 35		
		(Served with Best Foods Mayonnaise or Dressing)			

DESSERTS

Vanilla, Chocolate or Strawberry Ice Cream 25		Parfaits 35	French Pastry 25
Compote of Mixed Fruit 50	Zabayan 75	Creme Suzettes 1.00	Baked Alaska 75

CHEESE

Roquefort 40	Carnembert 40	Philadelphia Cream 40	Switzerland 45	American 30
--------------	---------------	-----------------------	----------------	-------------

DRINKS

Coffee 10	Milk 15	Iced Coffee 15	Iced Tea 15
-----------	---------	----------------	-------------