The London Bar and Grill

The Benson on Broadway
From the Piccadilly Bar

COCKTAILS originated in the LONDON BAR and GRILL

BEEFEATER'S MARTINI
...a delightful dry Martini
made with the famous imported Beefeater's Gin...85

BENSON CANNON BALL
...a sparklingly different
Blend of Champagne and
Vodka...85

WOLFEATER
...a Martini mixed with
the famous Borzoi imported
Vodka...85

Try Oswaldo’s “PERUVIAN SOUR”...85
Our Manager of the London Grill has brought this recipe,
famous throughout Latin America, from his native Peru.

Fizzes
smooth & frothy, with lemon
sugar & soda
GIN Fizz...70
SILVER Fizz...80
with egg white
ROYAL Fizz...80
with whole egg
RAMOS Fizz...80
egg, orange flower water
Sloe Gin Fizz...80

Cocktails
ALEXANDER...80
brandy, creme de cacao, cream
BACARDI...70
rum, lime juice & grenadine
CHAMPAGNE...1.00
with sugar & bitters
DAIQUIRI...70
rum, lime juice & sugar
DUBONNET...70
with gin & lemon
GIBSON...70
gin, dry vermouth & onion
GIMLET...70
gin, lime juice & sugar
GRASSHOPPER...75
creme de menthe, creme de cacao,
MANHATTAN...70
whiskey, sweet vermouth, bitters
MARTINI...70
gin, dry vermouth & olive
OLD FASHIONED...70
whiskey, bitters, sugar & fruit
PICASSO...1.50
pisco and cream de cassis
PIMM’S CUP NO. 1...80
...the original GIN SLING, first
prepared at the renowned
Pimm’s Bar, in London.
PINK LADY...75
gin, cream, grenadine & lemon
SCREW DRIVER...70
vodka & orange juice
SIDE CAR...80
brandy and cointreau
STINGER...75
brandy & white creme de menthe
WHISKEY SOUR...70
whiskey, lemon, sugar & fruit
LONDON MARTINI...70

High Balls
BLENDED WHISKIES...65 & 70
STRAIGHT WHISKIES...70 & 75
SCOTCH WHISKIES...75 & up
BONDED WHISKIES...80
CANADIAN WHISKIES...75
IRISH WHISKIES...80
RYE WHISKIES...70 & 75

Collins
a tall, cool drink with lemon,
sugar & soda

TOM COLLINS (gin)...70
JOHN COLLINS (whiskey)...70
VODKA COLLINS...70
RUM COLLINS...70

Odd Ones
Hot Buttered Rum...85
trader vic’s bitters & spices
MOSCOW MULE...70
vodka, lime & ginger beer
SINGAPORE SLING...1.25
gin, cherry, brandy & lemon
FRENCH "75"...1.25
gin, ice, champagne & lemon
CUBA LIBRE...70
rum, coca cola & lime
BLACK VELVET...1.25
champagne & guinness stout

Brandies
COURVOISIER...85
HENNESSY...85
MARTELL...85
MONNET...85
CHRISTIAN BROTHERS...65
CORONET...65

Cordials
ANISETTE...85
APRICOT...70
BENEDICITE D.O.M...85
CHARTREUSE...90
CREME DE MENTHE...70
CREME DE CACAO...70
CREME DE CACAO,
GET FREIBERG...1.00
CHERRY HERRING...85
DRAMbuie...85
IZARRA...1.00
LACRIME D’ORO...1.00
MARASCHINO, LUXARDO...1.00
PEPPERMINT, GET FREIBERG...1.00
SWEDISH PUNCH, FLAPG...1.00
Wines

RED TABLE WINES
Ruby red dry wines are often preferred
with meats such as steaks, roasts,
chops, and Italian dishes.
Served room temperature.

<table>
<thead>
<tr>
<th>Wine</th>
<th>1/2 bottle</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beaulieu Vineyard Burgundy</td>
<td>1.45</td>
<td>2.75</td>
</tr>
<tr>
<td>Beaulieu Vineyard Cabernet</td>
<td>1.45</td>
<td>2.75</td>
</tr>
<tr>
<td>Charles Krug Burgundy</td>
<td>1.45</td>
<td>2.75</td>
</tr>
<tr>
<td>Pommard Burgundy—French</td>
<td>4.50</td>
<td>8.00</td>
</tr>
<tr>
<td>Prince Noir Bordeaux—French</td>
<td>2.00</td>
<td>3.50</td>
</tr>
</tbody>
</table>

ROSE' TABLE WINES
Delicate rose-colored wines.
Delightful with any entree.

<table>
<thead>
<tr>
<th>Wine</th>
<th>1/2 bottle</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alniaden Grenache Rose*</td>
<td>1.45</td>
<td>2.75</td>
</tr>
<tr>
<td>Lancers Rose—Portugese</td>
<td>3.75</td>
<td>7.00</td>
</tr>
<tr>
<td>Nectarose—French</td>
<td>3.00</td>
<td>5.00</td>
</tr>
</tbody>
</table>

WHITE TABLE WINES
Golden clear dry wines are
usually preferred with seafoods
fowl, omelettes, or cold meats.
Served chilled.

<table>
<thead>
<tr>
<th>Wine</th>
<th>1/2 bottle</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beringer Chablis</td>
<td>1.45</td>
<td>2.75</td>
</tr>
<tr>
<td>Charles Krug Traminer (Limited Stock)</td>
<td>1.75</td>
<td>3.00</td>
</tr>
<tr>
<td>Dussault Sauterne—Chilean</td>
<td>1.75</td>
<td>3.25</td>
</tr>
<tr>
<td>Liebrammlitch Glockenspiel Rhine—German</td>
<td>3.00</td>
<td>5.00</td>
</tr>
<tr>
<td>Niersteiner Reiling—German</td>
<td>2.75</td>
<td>5.00</td>
</tr>
<tr>
<td>Wente Brothers Grey Riesling</td>
<td>1.45</td>
<td>2.75</td>
</tr>
</tbody>
</table>

CHAMPAGNES & SPARKLING WINES
Delightful on any occasion, festive or
otherwise. Served well chilled, before,
during, or after the meal.

<table>
<thead>
<tr>
<th>Wine</th>
<th>1/2 bottle</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau Napoleon—Pink</td>
<td>2.75</td>
<td>5.00</td>
</tr>
<tr>
<td>Clicquot Yellow Label—French</td>
<td>7.00</td>
<td>13.50</td>
</tr>
<tr>
<td>Cooks Imperial</td>
<td>3.50</td>
<td>6.50</td>
</tr>
<tr>
<td>G. H. Mumm's Extra Dry—French</td>
<td>5.75</td>
<td>10.25</td>
</tr>
<tr>
<td>Korbel Sec</td>
<td>4.50</td>
<td>8.50</td>
</tr>
</tbody>
</table>

SPARKLING BURGUNDIES
(ruby-red, bubbling)

<table>
<thead>
<tr>
<th>Wine</th>
<th>1/2 bottle</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cruse—French</td>
<td>4.75</td>
<td>9.25</td>
</tr>
<tr>
<td>Korbel Rouge</td>
<td>4.50</td>
<td>8.50</td>
</tr>
</tbody>
</table>

APPETIZER AND DESSERT WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Per glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry Sac, Sherry</td>
<td>.80</td>
</tr>
<tr>
<td>Harvey's Amontillado Sherry</td>
<td>.70</td>
</tr>
<tr>
<td>Harvey's Bristol Cream Sherry</td>
<td>1.00</td>
</tr>
<tr>
<td>California Port</td>
<td>.50</td>
</tr>
<tr>
<td>Dubonnet</td>
<td>.50</td>
</tr>
<tr>
<td>Vermouth, imported (sweet or dry)</td>
<td>.50</td>
</tr>
<tr>
<td>Madeira Cossart No. 26</td>
<td>.70</td>
</tr>
</tbody>
</table>

BEERS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Per glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Native and Imported Beers and Ales</td>
<td>.40-.65</td>
</tr>
</tbody>
</table>
Appetite Stimulants

FRESH MELON WITH PROSCIUTTO HAM ........ 1.00
DUNGENESS CRAB LEGS AND STUFFED CELERY STICKS ON ICE ........ 1.25
ALASKA SHRIMP COCKTAIL, HOT SAUCE ........ 1.15
SCOTCH STYLE SMOKED SALMON, TOASTED RYE BREAD ........ .90
SUPREME OF CITRUS FRUIT CUP AU KIRSCH ........ .80
MARINATED HERRING WITH SOUR CREAM AND ONIONS ........ .70

From the Soup Tureen

LONDON GRILL FAMOUS SOUP OF THE DAY ........ .50
FRENCH ONION SOUP ........ .50
HOT GREEN TURTLE SOUP AU DRY SACK SHERRY ........ 1.00

From the Salad Pantry

LIMESTONE LETTUCE, WITH OUR SPECIAL DRESSING (in season) ........ 1.00

CAESAR SALAD — Crisp Greens, Golden Croutons, Anchovies, Parmesan Cheese, prepared at your table with a dressing of Lemon Juice, Imported Olive Oil, Fresh Eggs — Freshly Ground Pepper

For one ........ 1.25
For two ........ 1.85

For those who like a small dinner salad with their entree we suggest—LONDON GRILL TOSSED GREEN SALAD WITH GREEN GODDESS DRESSING ........ .50

DUNGENESS CRAB SALAD WITH LEMON WEDGES, OUTRIGGER DRESSING ........ 1.85

ROMAINE LETTUCE WITH AVOCADO SLICES — London Grill specially prepared oil and vinegar dressing ........ 1.35
From the Stream and the Sea

BERMUDA LOBSTER, DUNGENESS CRAB LEGS
OR JUMBO LOUISIANA PRAWNS FLAMBE—
Prepared at your table ........................................ 3.85

NATIVE OYSTERS West Indies style with just a whisper
of currie, served with Rice Pilau and Major Grey's
Chutney. Prepared at your table ............................ 3.85

POACHED FILET OF KING SALMON au Riesling,
Hollandaise Sauce ............................................. 2.60

BONELESS RAINBOW TROUT Butterflied, Sautéed in
Butter, Lemon Juice and Chopped Parsley ............. 3.10

ONE WHOLE CRACKED DUNGENESS CRAB (in
season). Your choice of Dressing, Served with a glass
of select Sauterne .............................................. 3.20

From Field and Farm

ROAST HALF RINGNECK PHEASANT, Skewered on
a Flaming Sword, Served with Wild Rice and
Guava jelly ......................................................... 5.50

ROAST GOLDEN BROAD BREAST CHICKEN
HALF, Prepared from Farm Fresh Fowl and Partially
Boned for Easy Eating ....................................... 2.85

A DELIGHTFUL tropical variation of the All-American
Dish—Ham and Eggs Caribbean ......................... 2.50

From the Garden

FRENCH FRIED ONION CURLS ................................ 0.50

 ASPARAGUS OR BROCCOLI, Hollandaise Sauce .......... 0.45

 TINY WHOLE BUTTERED CARROTS ..................... 0.40

 GREEN GARDEN PEAS ........................................ 0.40

 WILD RICE .................................................. 1.25
Red Meats from the Roaster and the Broiler

SHISH KEBAB, Portions of Marinated Tender Spring Lamb and Beef Tenderloin with Whole Fresh Mushrooms, Char-Broiled and Served on a Flaming Sword with Delicious Spicy Sauce  

BUTTERFLY NEW YORK CUT STEAK, Prepared in Flaming Sauce at Your Table  

BUTTERFLY FILET MIGNON with Wild Rice  

GRILLED IOWA HAM STEAK IMPERIAL, Sweet Potato, India Chutney Sauce, Pineapple and Marshmallow  

THICK CUT BABY CALF LIVER AND BACON  
Broiled to your Individual taste and served with homemade Bacon  

MOUNT ANGEL LAMB CHOPS, Center Cut French Lamb Chops Char-Broiled to Perfection  

TENDER STYLE CHAR-BROILED GROUND SIRLOIN STEAK, Specially Prepared Ground Sirloin Seasoned with Spices and Served with Tomatoes, Peas, Tiny Carrots, Onions and Bedspring Potatoes  

NEW YORK CUT SIRLOIN STEAK, the Choicest Western Beef Char-Broiled to Your Individual Taste and Served with Whole Fresh Mushrooms  
  Miniature Size  
  Double Size for Two (carved at your table)  
  Served with Bordelaise Sauce  

FILET MIGNON OF PRIME BEEF Cut from Center of Grain Fed Beef Tenderloin, Char-Broiled  

CHATEAUBRIAND STRASBOURG, with Garnish of Garden Vegetables, Double Size Filet Mignon, For Two  

ROAST PRIME RIBS OF WESTERN BEEF AU JUS, Horse Radish Sauce and Yorkshire Pudding  

AGED DOUBLE RIB STEAK  
For Two (carved at your table)  

Above orders served with French fried or whole baked potato and toasted garlic rolls.

Our Wine Steward will be happy to select your wines
Desserts

PETITES BÂBAS au RUM ........................................ 1.00
FRENCH Pastry Made by Our Famous Pastry Chef
for Your Enjoyment ........................................... 0.50
JAMAICA RAINBOW SLICE Served with a Delightful
Almond Rum Sauce ........................................... 0.75
THE LONDON GRILL FAMOUS CHEESE PIE .......... 0.50
KING ARTHUR ICE CREAM, Served in a Cloud ...... 0.75
FRESHLY BAKED HOT APPLE PIE with Melted
Cheddar Cheese ............................................... 0.40
CHERRIES JUBILEE ............................................ 1.20
CREPES SUZETTE Prepared at Your Table from the
Chafing Dish (service for 2) .............................. 3.00
IMPORTED ENGLISH STILTON CHEESE with Port Wine .. 0.50
CAMEMBERT, IMPORTED SWISS OR OLD ENGLISH CHEDDAR
CHEESE—Toasted Crackers ................................ 0.40
PEACH MELBA the classical combination of a half
Elberta peach, vanilla ice cream and melba sauce .. 0.60

Recommended After Dinner Beverage

COFFEE WELLINGTON—Piping Hot Coffee laced with
Rum and served with a float of coffee-seasoned
Whipped Cream ............................................... 1.00

After Dinner Drinks

FLAMING GALLIANO ............................................. 1.00
GRASSHOPPER .................................................. 0.75
DRA姆BUJE ...................................................... 0.85
B & B .............................................................. 0.85
IRISH COFFEE .................................................. 1.00
ALEXANDER ON THE ROCKS ............................... 0.80
SCOTCH FLOAT ................................................ 0.85
KING ALFONSE ............................................... 0.75
RAHLUA COCKTAIL .......................................... 1.00
A Menu For
Our Gourmet Customers
Only . . .
On the Next Page
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HANGTOWN FRY prepared with Blue Point Oysters</td>
<td>2.80</td>
</tr>
<tr>
<td>or with Delicate Olympia Oysters</td>
<td>4.85</td>
</tr>
<tr>
<td>IMPORTED FRENCH SNAILS Broiled in Burgundy Sauce</td>
<td>2.50</td>
</tr>
<tr>
<td>MEXICAN Maguey Worms Served on Toast with Deviled Ham</td>
<td>6.00</td>
</tr>
<tr>
<td>RUSSIAN CAVIAR on Crisp Toast Squares</td>
<td>3.00</td>
</tr>
<tr>
<td>GRILLED BABY OCTOPUS Served on Toast with Escoffier Sauce</td>
<td>2.00</td>
</tr>
<tr>
<td>ROCKY MOUNTAIN OYSTERS (in season) Served with Hearts of Artichokes or French Baby Corn Dipped in Hot Butter</td>
<td>3.00</td>
</tr>
<tr>
<td>JAPANESE GRASSHOPPERS, Broiled, Served on Celery Sticks. Spread with Fine Sharp Cheese</td>
<td>5.00</td>
</tr>
<tr>
<td>serves four</td>
<td></td>
</tr>
<tr>
<td>FLORIDA DIAMONDBACK RATTLESNAKE on Waverly Crackers</td>
<td>4.00</td>
</tr>
<tr>
<td>serves two</td>
<td></td>
</tr>
<tr>
<td>SMOKED SWEDISH EEL on Rye Bread Fingers with Raw Bermuda Onion Slices</td>
<td>1.50</td>
</tr>
</tbody>
</table>

For large parties that would like to arrange a menu based on these specialties, notice of 24 hours in advance should be given.

The Benson on Broadway
A Western Hotel
Portland, Oregon
NOTES ABOUT THE WALL ORNAMENTS

It has been suggested that we call it "The London Bar and Grill and Museum".

Note the coach light in the London Bar. It's from an old London cabby via an old London museum. Other English pieces of interest from other museums.

"The Spaniard" is from the inn of the same name, a 17th century hostelry which was the meeting place of Dick Turpin, the famed highwayman, and his band of cutthroats.

Note the imported London Times on the staircase. Note the wicker trains (wicker from British India—very old trains). Request you use the restful underfoot brass rail when at the bar. Comments appreciated.

The harness is old English dress parade harness worn by English horses. The cylindrical leather cases were used to carry wine. The Englishmen inspecting cartoons are either employees or guests.

The cartoons are all from Punch. Note the original by Rowland Emett of Wild Goose Cottage, Ditchling, Sussex. If, when you inspect the cartoons by Emett, and others, the humor is obscure, don't admit defeat. Hail some nearby Englishman. He won't be able to make the point clear, you understand, but you'll find that there are few things in this life as rewarding as listening to an Englishman on humor.