SCOTCH WHISKIES
Buckingham Royal Vat (10 Years) 75
J & B 30
White Horse 30
Haig & Haig 5-Star 30
Sanderson Vat 69 30
House of Lords 50
Old Angus 30
Dewars White Label 35
Black & White 35
Ballantine's 35
Canny Stark 35
Martins V. O. 35
Teacher's 35
Haig & Haig, Pinch Bottle 90
Johnny Walker, Black Label 90
King's Ransom 90
Old Rarey 90

IRISH WHISKIES
John Jameson 39
William Jameson 39

SPARKLING BURGUNDY
18 FAIVELAY (Cote D'Or) 72.00

BORDEAUX (red)
20 MOLDE (1926) 4.50
21 MARGAUX 5.00
22 St. JULIAN (1929) 5.00
23 CHATEAU POUGET CANET (1926) 6.50

BORDEAUX (white)
30 GRAVES (1928) 5.00
31 SAINTERNE (1929) 5.00
32 HUTT SAINTERNE (1929) 6.00
33 CHATEAU YPOEM (1931) 10.00

BURGUNDIES (red)
40 MACON (1928) 5.00
41 BEAUNE (1928) 5.00
42 POMMARD (1929) 8.00
43 CHAMBERTIN (1929) 7.00

BURGUNDIES (white)
45 CHABLIS (1928) 6.00
46 POULTY FAUVE (1926) 6.00
47 MONTRACHET (1933) 6.00

MOZELLE AND FRENCH RHINE WINES
50 TRAMINER 3.00
52 SYLVANER 3.00

WINE LIST
COCKTAILS
Champagne 1.25
Manhattan 75
Martini 75
Dry Martini 75
Bacardi 75
Old Fashioned 75
Old Fashioned (Bonded) 75
Orange Blossom 70
Side Car 65
Frozen Daiquiri 60
Dubonnet 60
Jack Rose 65
Rob Roy 60
Alexander 65
Bouz 65
Clove Club 60
Pink Lady 60
Singer 65

SPARKLING BURGUNDY

BORDEAUX (red)

BORDEAUX (white)

BURGUNDIES (red)

BURGUNDIES (white)

MOZELLE AND FRENCH RHINE WINES

FANCY DRINKS
Angel's Tip 30
Angel's Kiss 30
Ponche Cale 1.00
Benedictine and Brandy 1.00

SOFT DRINKS
Lemonade 75
Orangeade 75
Clarita Lemonade 75
Walsh's Grape Juice and Soda 75
Sarsaparilla 65
Horse's Neck with C. & C. 75

APERITIFS
Dubonnet 75
Amer Picon 75
Creme de Cassis 75

RYE WHISKIES
Seagram's 5 Crown 75
Four Roses 90
Calvert Reserve 90
Golden Wedding 90
Wilson 90
Park and Tillott Private Stock 90
Seagram's 7 Crown 90
Three Feathers 90
Old Crow 90
Carstairs White Label 90
Schenley Black Label 90
Canadian Club 90
Mount Vernon, Bonded 90
Seagram's V.O. 90
Old Overholt (Bonded) 90
Old Schenley Bonded 90
Seagram's Special 90
Seagram's Ancient Bottle 90
Mount Vernon (Bonded 12 yrs.) 1.10

BOURBON
Old Grand-Dad 95
Old Taylor 95
Bourbon de Luxe 95
Antique 95

LIQUEURS
Creme Yvette 75
Creme de Menthie, White or Green 85
Apricot Liqueur 85
Creme de Cacao 85
Vodka Stavinsky 85
Anisette White 85
Peach 85
Kummel 85
Kirsch de Zing (Swiss) 85
Orange Cardinaut 85
Blackberry Cordial 90
Cherry Brandy 90
Pernod (Absinthe) 90
Chartreuse, Yellow or Green 1.00
Benedictine 1.00
Grand Marnier 1.00
Cointreau 1.00
Drambuie 1.00

SHERRIES
Duff Gordon Nina 80
Sandeman's Amontillado 80
Harvey's Bristol Cream 1.10

PORTS
Santa Cruz 90
Sandeman's Ruby 90

DOMESTIC WINES
Champagne

Sparkling Burgundy

STILL WINES

68 Sauveterre, Cook's Imperial 2.50
69 HUNT SAINTERNE 2.75
70 CHABLIS 3.00
71 RIESLING 3.00
72 CLARET 3.00
73 BURGUNDY 2.50
74 CHANTI 2.50
For Supper

ASSORTED SOUPS

- Chicago Chicken Chow Mein, Chinese Noodles (Rice and Almonds) 2.50
- Ham and Eggs, Country Style 1.60
- Chicken Mexicaine 2.75
- Spaghetti with Chicken Livers, Causso 1.60
- Hot Roast Turkey Sandwich with French Fried Potatoes 1.75
- Hot Roast Beef Sandwich with French Fried Potatoes 1.75
- Club Sandwich 1.60

APPETIZERS

- Little Neck Clams 60
- Cherry Tomato Ceviche (Cocktail Sauce Included) 70
- Fresh Shrimp Cocktail 1.00
- Fresh Crab Meat Cocktail 1.00
- Lobster Cocktail 1.50
- Combed, Seafood Cocktail 1.00
- Chilled Tomato or Grapefruit Juice 50
- Hearts of Celeriac and Mixed Olives 60
- Fresh Beluga Caviar 1.75
- Marinated Herring 1.10
- Canape of Anchovies 50
- Half Grapefruit Maraschino 75
- Fresh Fruit Supreme 50
- Nova Scotia Smoked Salmon 1.10

SOUPS

- Jellied Madrilene 50
- Oyster Stew 90
- Double Beef Consomme 50
- Cream of Fresh Tomato 60
- Onion Soup au Gratin 70

EGG DISHES

- Scrambled Eggs 1.60
- Omelette (Any Style) 1.60
- Scrambled Eggs and Chicken Livers 1.40

VEGETABLES

- New Peas 60
- New String Beans 60
- Spinach 60
- Oyster Bay Asparagus 1.00

POTATOES

- Browned 50
- Lyonnaise 60
- Hashed in Cream 50
- Fried Sweets 50
- Candied Sweets 60

SAALADS

- Hearts of Lettuce or Romaine 60
- Lettuce and Tomatoes 60
- Combination 60
- Fresh Fruits, Whipped Cream 1.00
- Asparagus Vinaigrette 1.00

CHINESE DISHES

- Chinese Pepper Steak with Fresh Mushrooms 2.75
- Sub Gun Chow Mein 2.50
- Shrimp Chop Suey 2.25
- Chicken Fried Rice 1.75

FROM THE BROILER

- (2) Broiled Spring Lamb Chops on Toast 2.25
- Combination Mixed Grill 2.25
  - Lamb Chop, Tomatoes, Sausage, Mushrooms, Kidney, Bacon, French Fried Potatoes
- Sirloin Steak 3.00
- Sirloin Steak 3.75
- Filet Mignon with Fresh Mushrooms 4.00

CHICKEN DISHES

- Chicken Liver Saute in Butter on Toast 2.00
- Creamed Chicken Hash on Toast 2.25
- Curry of Chicken with Rice and Raisins, Chutney Sauce 2.75
- Breast of Chicken with Virginia Ham and Mushrooms, Cream Sauce, Under Glass 3.50

HOT SANDWICHES

- Fried Eggs with Bacon or Ham, Country Style 1.10
- Western 1.35
- Broiled Virginia Ham 1.50
- Deviled Smithfield Ham and Swiss Cheese (Toasted) 1.35
- Review (Lettuce, Chicken, Bacon, Tomato, Mayonnaise, Toasted with Cheese) 1.40
- Melted Cheese and Bacon 1.35

COLD SANDWICHES

- Corned Beef 1.00
- Roast Beef 1.50
- Chicken 1.35
- Smoked Beef Tongue 1.10
- Swiss Cheese 1.10
- Tomato, Lettuce and Sliced Eggs 1.10

CHEF'S SPECIAL (Mixed Green Salad, Julienne of Chicken, Ham and Tongue, Special Dressing) 1.75
- Crab Flake or Shrimp Salad 1.85
- Smoked Beef Tongue 1.85
- Half Lobster, Mayonnaise Dressing 2.00
- Lobster Salad with Egg 2.00
- Steak Tartare 2.75
- Prime Rib of Beef 1.85
- Assorted Cold Cuts and Potato Salad 2.25

CHICKEN A LA KING 3.00
- Welsh Rarebit 1.50
- Chicken Salad 2.75
- Lobster Thermidor 2.25
- Half Broiled Spring Chicken 2.25
- Sliced Barbecued Sirloin Steak on Toasted Rolls 3.50
- Sirloin Steak Minute Sandwich 2.75

SEAB OODS

- Crab Flakes a la Gratin 2.00
- Lobster a la Newburg 3.25
- Broiled Lobster (According to Size)

RAREBITS

- Welsh Rarebit 1.50
- Golden Buck 1.50
- Long Island Rarebit 1.50
- Scotch Woodcock 1.50

CHEESE

- Any Cheese (per portion) 60
- Philadelphia Cream Cheese with Jelly 60
- with Jar of Bar-le-Duc 90
  (Toasted Crackers Included)

DESSERTS

- Fresh Apple Pie 50
- Fruit Pie in Season 50
- Coconut Custard Pie 50
- Cherry Jubilee 1.50
- Cream Suisse 2.25
- Vanilla, Chocolate or Butter Pecan Ice Cream 50
- Raspberry Sherbet 50
- Ice Cream Cake, Strawberry Sauce 50

COFFEE, TEA, ETC.

- Demi-Tasse 30
- Coffee with Cream 45
- Lipton's Tea, Cream or Lemon 45
- Iced Tea or Coffee 55
- Individual Bottle Milk 50

PAY WAITER ONLY.
IF CHECK PRESENTED IS TOTALED IN BLUE.
Two Exclusive and Popular Importations

BUCKINGHAM
Royal Vat
10
Year's Old
It's What's UNDER the Cork
That Counts.

“TONIKA”
Liqueur
Finland’s Favorite Liqueur

“I want a liqueur that has an incomparable flavour to the rare herbs and berries grown and ripened in the Arctic regions of northern Finland. Long a favorite in that sturdy little nation. As an after-dinner liqueur, or as a base for a new taste in cocktails, it holds out a promise of a brilliant future to those who taste and promote it first.”

SCHEDULE OF PRICES (Per Person)
(PRICES ACCORDING TO LOCATION)
6:30 until 9:30 P.M.—DINNER FOOD MINIMUM ($10.00 and $2.50)
Saturday and Holiday Even. $2.00 and $2.00
9:30 P.M. TO 3:00 A.M.—MINIMUM CHARGE. (Sunday to Friday $1.00 and $2.00)
Saturday and Holiday Even. $2.00 and $2.00
WE ARE COMPELLED BY U. S. REVENUE ACT TO COLLECT 4 Per Cent TAX
ALSO 3 Per Cent CITY SALES TAX
No. 2 - H.