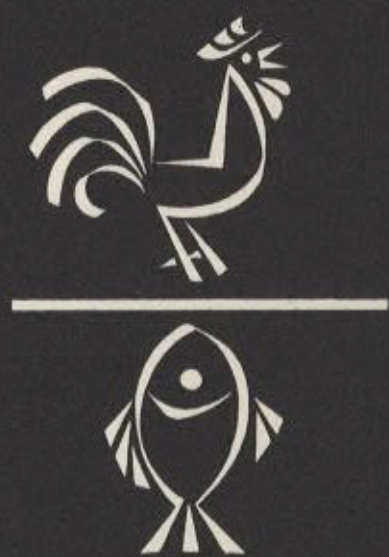


The LONDON BAR and GRILL



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 im-
ported Beefeater's Gin . . .85

BENSON CANNON BALL

... a sparklingly different
Blend of Champagne and
Vodka85

WOLFEATER

... a Martini mixed with
the famous Borzoi imported
Vodka85

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 FIZZ70
SILVER FIZZ80
with egg white	
ROYAL FIZZ80
with whole egg	
RAMOS FIZZ80
egg, orange flower water	
SLOE GIN FIZZ70

Brandies

COURVOISIER85
HENNESSY85
MARTELL85
MONNET85
CHRISTIAN BROTHERS65
CORONET65

Cordials

ANISETTE85
APRICOT70
BENEDICTINE D.O.M.85
CHARTREUSE90
CREME DE MENTHE70
CREME DE CACAO70
CREME DE CACAO, GET FRERES	1.00
CHERRY HEERING85
DRAMBUIE85
IZARRA	1.00
LACRIME D'ORO	1.00
MARASCHINO, LUXARDO	1.00
PIPPERMINT, GET FRERES	1.00
SWEDISH PUNCH, FLAGG	1.00

Cocktails

ALEXANDER80
brandy, creme de cocoa, cream	
BACARDI70
rum, lime juice & grenadine	
CHAMPAGNE	1.00
with sugar & bitters	
DAIQUIRI70
rum, lime juice & sugar	
DUBONNET70
with gin & lemon	
GIBSON70
gin, dry vermouth & onion	
GIMLET70
gin, lime juice & sugar	
GRASSHOPPER75
creme de menthe, creme de cocoa, cream	
MANHATTAN70
whiskey, sweet vermouth, bitters	
MARTINI70
gin, dry vermouth & olive	
OLD FASHIONED70
whiskey, bitters, sugar & fruit	
PICASSO	1.50
pisco and cream de cassis	
PIMM'S CUP NO. 180
... the original GIN SLING, first prepared at the renowned Pimm's Bar, in London.	
PINK LADY75
gin, cream, grenadine & lemon	
SCREW DRIVER70
vodka & orange juice	
SIDE CAR80
brandy and cointreau	
STINGER75
brandy & white creme de menthe	
WHISKEY SOUR70
whiskey, lemon, sugar & fruit	
LONDON MARTINI70

High Balls

BLENDED WHISKIES65 & .70
STRAIGHT WHISKIES70 & .75
SCOTCH WHISKIES75 & up
BONDED WHISKIES80
CANADIAN WHISKIES75
IRISH WHISKIES80
RYE WHISKIES70 & .75

Collins

a tall, cool drink with lemon,
sugar & soda

TOM COLLINS (gin)70
JOHN COLLINS (whiskey)70
VODKA COLLINS70
RUM COLLINS70

Odd Ones

HOT BUTTERED RUM85
trader vic's batter & spices	
MOSCOW MULE70
vodka, lime & ginger beer	
SINGAPORE SLING	1.25
gin, cherry, brandy & lemon	
FRENCH "75"	1.25
gin, ice, champagne & lemon	
CUBA LIBRE70
rum, coca cola & lime	
BLACK VELVET	1.25
champagne & guinness stout	

Wines

RED TABLE WINES

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

	1/2 bottle	bottle
<i>Beaulieu Vineyard Burgundy</i>	1.45	2.75
<i>Beaulieu Vineyard Cabernet</i>	1.45	2.75
<i>Charles Krugg Burgundy</i>	1.45	2.75
<i>Pommard Burgundy—French</i>	4.50	8.00
<i>Prince Noir Bordeaux—French</i>	2.00	3.50

ROSE' TABLE WINES

Delicate rose-colored wines.
Delightful with any entree.

<i>Almaden Grenache Rose'</i>	1.45	2.75
<i>Lancers Rose'—Portugese</i>	3.75	7.00
<i>Nectarose'—French</i>	3.00	5.00

WHITE TABLE WINES

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

<i>Beringer Chablis</i>	1.45	2.75
<i>Charles Krugg Traminer (Limited Stock)</i>	1.75	3.00
<i>Dussaillant Sauterne—Chilean</i>	1.75	3.25
<i>Liebfraumilch Glockenspiel Rhine—German</i>	3.00	5.00
<i>Niersteiner Reisling—German</i>	2.75	5.00
<i>Wente Brothers Grey Riesling</i>	1.45	2.75

CHAMPAGNES & SPARKLING WINES

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

CHAMPAGNES

<i>Chateau Napoleon—Pink</i>	2.75	5.00
<i>Clicquot Yellow Label—French</i>	7.00	13.50
<i>Cooks Imperial</i>	3.50	6.50
<i>G. H. Mumm's, Extra Dry—French</i>	5.75	10.25
<i>Korbel Sec</i>	4.50	8.50

SPARKLING BURGUNDIES

(ruby-red, bubbling)

<i>Cruse—French</i>	4.75	9.25
<i>Korbel Rouge</i>	4.50	8.50

APPETIZER AND DESSERT WINES

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

BEERS

<i>Native and Imported Beers and Ales</i>40-.65
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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 BREAD90
SUPREME OF CITRUS FRUIT CUP AU KIRSCH80
MARINATED HERRING WITH SOUR CREAM AND ONIONS70

From the Soup Tureen

LONDON GRILL FAMOUS SOUP OF THE DAY50
FRENCH ONION SOUP50
HOT GREEN TURTLE SOUP AU DRY SACK SHERRY	1.00

From the Salad Pantry

LIMESTONE LETTUCE, WITH OUR SPECIAL DRESSING (in season)	1.00
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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 DRESSING50
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DUNGENESS CRAB SALAD WITH LEMON WEDGES, OUTRIGGER DRESSING	1.85
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ROMAINE LETTUCE WITH AVOCADO SLICES — <i>London Grill specially prepared oil and vinegar dressing</i>	1.35
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From the Stream and the Sea

BERMUDA LOBSTER, DUNGENESS CRAB LEGS OR JUMBO LOUISIANA PRAWNS FLAMBE'— <i>Prepared at your table</i>	3.85
NATIVE OYSTERS <i>West Indies style with just a whisper of currie, served with Rice Pilaw and Major Grey's Chutney. Prepared at your table</i>	3.85
POACHED FILET OF KING SALMON <i>au Riesling, Hollandaise Sauce</i>	2.60
BONELESS RAINBOW TROUT <i>Butterflied, Sauteed in Butter, Lemon Juice and Chopped Parsley</i>	3.10
ONE WHOLE CRACKED DUNGENESS CRAB (<i>in season</i>). <i>Your choice of Dressing, Served with a glass of select Sauterne</i>	3.20

From Field and Farm

ROAST HALF RINGNECK PHEASANT, <i>Skewered on a Flaming Sword, Served with Wild Rice and Guava Jelly</i>	5.50
ROAST GOLDEN BROAD BREAST CHICKEN HALF, <i>Prepared from Farm Fresh Fowl and Partially Boned for Easy Eating</i>	2.85
A DELIGHTFUL <i>tropical variation of the All-American Dish—Ham and Eggs Caribbean</i>	2.50

From the Garden

FRENCH FRIED ONION CURLS50
ASPARAGUS OR BROCCOLI, <i>Hollandaise Sauce</i>45
TINY WHOLE BUTTERED CARROTS40
GREEN GARDEN PEAS40
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 Mush- rooms, Char-Broiled and Served on a Flaming Sword with Delicious Spicy Sauce	3.80
BUTTERFLY NEW YORK CUT STEAK, Prepared in Flaming Sauce at Your Table	5.25
BUTTERFLY FILET MIGNON with Wild Rice	5.80
GRILLED IOWA HAM STEAK IMPERIAL, Sweet Potato, India Chutney Sauce, Pineapple and Marshmallow	3.10
THICK CUT BABY CALF LIVER AND BACON Broiled to your Individual taste and served with home cured Bacon	3.40
MOUNT ANGEL LAMB CHOPS, Center Cut French Lamb Chops Char-Broiled to Perfection	4.00
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	2.60
NEW YORK CUT SIRLOIN STEAK, the Choicest Western Beef Char-Broiled to Your Individual Taste and Served with Whole Fresh Mushrooms	4.75
Miniature Size	3.30
Double Size for Two (carved at your table)	9.25
Served with Bordelaise Sauce	10.25
FILET MIGNON OF PRIME BEEF Cut from Center of Grain Fed Beef Tenderloin, Char-Broiled	4.90
CHATEAUBRIAND STRASBOURG, with Garnish of Garden Vegetables, Double Size Filet Mignon, For Two	11.25
ROAST PRIME RIBS OF WESTERN BEEF AU JUS, Horse Radish Sauce and Yorkshire Pudding	3.85
AGED DOUBLE RIB STEAK For Two (carved at your table)	8.90

*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 BABAS <i>au Rum</i>	1.00
FRENCH PASTRY <i>Made by Our Famous Pastry Chef for Your Enjoyment</i>50
JAMAICA RAINBOW SLICE <i>Served with a Delightful Almond Rum Sauce</i>75
THE LONDON GRILL FAMOUS CHEESE PIE50
KING ARTHUR ICE CREAM, <i>Served in a Cloud</i>75
FRESHLY BAKED HOT APPLE PIE <i>with Melted Cheddar Cheese</i>40
CHERRIES JUBILEE	1.20
CREPES SUZETTE <i>Prepared at Your Table from the Chafing Dish (service for 2)</i>	3.00
IMPORTED ENGLISH STILTON CHEESE <i>with Port Wine</i>50
CAMEMBERT, IMPORTED SWISS OR OLD ENGLISH CHEDDAR CHEESE— <i>Toasted Crackers</i>40
PEACH MELBA <i>the classical combination of a half Elberta peach, vanilla ice cream and melba sauce</i>60

Recommended After Dinner Beverage

COFFEE WELLINGTON— <i>Piping Hot Coffee laced with Rum and served with a float of coffee-seasoned Whipped Cream</i>	1.00
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After Dinner Drinks

FLAMING GALLIANO	1.00	ALEXANDER ON THE ROCKS .80	
GRASSHOPPER75	SCOTCH FLOAT85
DRAMBUIE85	KING ALFONSE75
B & B,85	KAHLUA COCKTAIL	1.00
IRISH COFFEE	1.00		

*A Menu For
Our Gourmet Customers
Only . . .
On the Next Page*

Tantalizing Delicacies

... carefully chosen for our Gourmet customers who enjoy the unusual ...

HANGTOWN FRY *prepared with Blue Point Oysters* . 2.80
or with Delicate Olympia Oysters 4.85

IMPORTED FRENCH SNAILS *Broiled in Burgundy*
Sauce 2.50

MEXICAN MAGUEY WORMS *Served on Toast with*
Deviled Ham serves four 6.00

RUSSIAN CAVIAR *on Crisp Toast Squares* . . . 3.00

GRILLED BABY OCTOPUS *Served on Toast with*
Escoffier Sauce 2.00

ROCKY MOUNTAIN OYSTERS *(in season) Served*
with Hearts of Artichokes or French Baby Corn
Dipped in Hot Butter 3.00

JAPANESE GRASSHOPPERS, *Broiled, Served on*
Celery Sticks. Spread with Fine Sharp Cheese serves four 5.00

FLORIDA DIAMONDBACK RATTLESNAKE *on*
Waverly Crackers serves two 4.00

SMOKED SWEDISH EEL *on Rye Bread Fingers with*
Raw Bermuda Onion Slices 1.50

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



NA. - A.C.
Bar & Grill

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 Emmet of Wild Goose Cottage, Ditchling, Sussex. If, when you inspect the cartoons by Emmet, 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.

