

BEVERAGE LIST

Price Shown Includes All Federal Taxes

Cocktails	Manhattan, Martini, Old Fashioned, Ind., 60
Wines	St. Julien Imp., Sauterne Imp. 6½ oz. bottle, 1.25 American Sauterne, Claret, Sherry, Port, Burgundy, 6 oz. bottle, 75 Sparkling Burgundy 13 oz., 3.00
Liquors	Bourbon Blended Ind. 1.6 oz., 55 Bonded, 70 Rye Bonded 1.6 oz. Ind., 70 Scotch Imported 1.6 oz. Ind., 75-80 American Scotch Type 1.6 oz. Ind., 65
Highballs	Highballs with split of ginger ale, club soda or car- bonated water 10c extra. Whiskey sour 10c additional charge.
Gin	Individual 1.6 oz., 50 Tom Collins, 60
Rum	Imported Ind. 1.6 oz., 75 Domestic 1.6 oz., 50
Cordials	Benedictine Imp. 1 oz., 80 Brandy & Benedictine, 80 Creme de Menthe Ind., 65 Domestic Brandy Ind., 65 Cognac (French Brandy) 1 oz., 80
Beer	Selected Brews, bottle, 30
Ale	Domestic, bottle, 35
Fountain Drinks	Lemonade, glass, 25 Orangeade, glass, 25 Selection of bottled soft beverages, 10 Ginger Ale, split, 10; pint, 20 Club Soda, split, 10 Sparkling Water, split, 10 White Rock Water, split, 15; pint, 30 Poland Water, pint, 30 Appollinaris Water, pint, 30
Cigars and Cigarettes	A selection of Domestic or Imported Cigars and Popular Brand Cigarettes

For your protection:

Liquors and cordials are contained in individual original bottles. Employees are instructed to open bottles in your presence. Sale of liquor in individual bottles to carry away is prohibited.

"Setups" will not be provided for persons furnishing their own liquor. Sales to minors or persons visibly intoxicated prohibited.

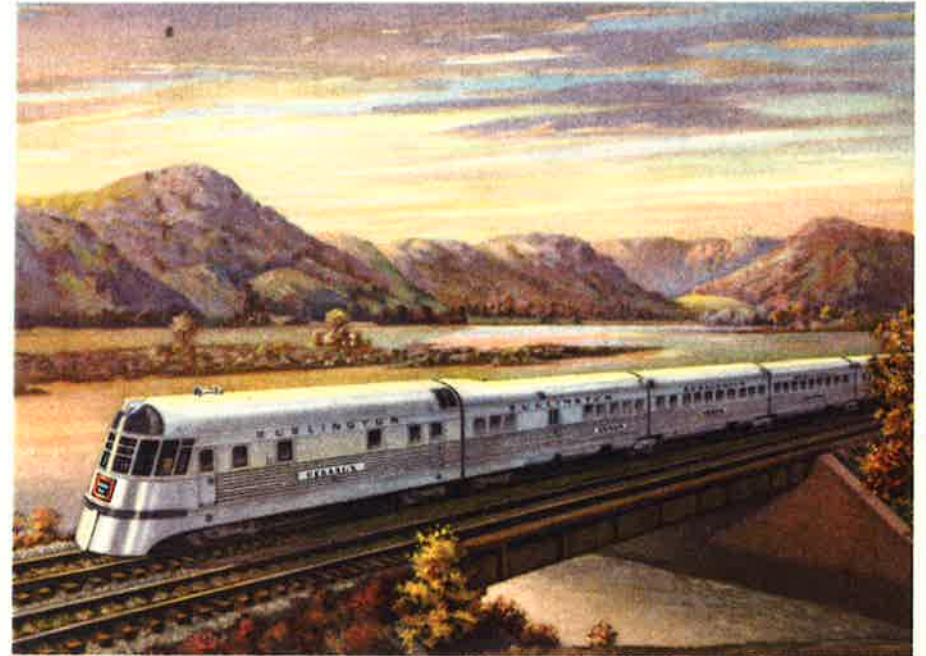
The sale and service of alcoholic drinks is limited to those localities in which it is lawfully permitted.

Liquor sold in the State of Colorado, 10c additional (tax).

Burlington
Route

B U R L I N G T O N

Way of the Zephyrs



DINNER

Dinner a la Carte

RELISH

Celery, 30
Olives, Ripe California or Queen, 30 Fruit Cocktail, Maraschino, 50

SOUP

Soup, Cup, 25; Tureen, 35

OMELETTE

Plain, 65 Jelly, Marmalade or Strawberry Preserves, 80 Spanish, 90

FISH

Filet of Lake Superior Whitefish, Saute Meuniere, 1.10

ENTREE

Roast Larded Tenderloin of Beef, Brown Mushroom Sauce..... 1.70
Pan Fried Calves Liver with Bacon..... 1.25
Southern Fried Spring Chicken, Corn Fritter..... 1.35
Sugar Cured Ham with Eggs..... 1.25
Bacon with Two Eggs..... 1.00

Bread and Butter served with entree

SANDWICHES

Ham Sandwich, 40 Lettuce, Bacon, Tomato, 50
Club, 1.00 Cheese Sandwich, 35 Chicken, 85 Chicken Salad, 60

VEGETABLES

Spinach with Egg, 30 New Cauliflower, Cheese Sauce, 30
Au Gratin Potatoes, 30 Sweet Potatoes, Glace, 30

SALAD

Chicken Salad, Mayonnaise, 1.00 Potato Salad, 35
Half Portion Sliced Tomatoes, 35; Full Portion, 60
Half Portion Head Lettuce, 30; Full Portion, 50
Salad du Jour, 40 Fruit Salad, 60

DESSERT

Banana Shortcake, Whipped Cream, 40
Pineapple Sundae with Wafers, 35 Chilled Grapefruit, 25
Baked Apple with Cream, 40
Freshly Baked Pie, 25
Philadelphia Cream Cheese, Guava Jelly, 35

BEVERAGE

Tea, pot (for one), 25 Cocoa, pot (for one), 25
Instant Postum, 25 Instant Sanka Coffee, 25
Coffee, per pot, 25 Individual Bottle Milk, 15

BREAD

Bread and Butter, 15 Hot Dinner Rolls, 15
Dry or Buttered Toast, 15

The Service of all Alcoholic Beverages, including Wine and Beer, on Legal days of sale will be discontinued at 10:00 P.M.

It will be a pleasure to serve any dish not listed that you may wish if it is available. Service Outside of Dining Car 25c extra for each Adult Person served.

Parents may share their portions with children without extra charge; or half portion served at half price to children under twelve years of age.

Burlington Select Dinners

(Price Opposite Entree is Cost of Complete Meal)

**To insure Prompt Service, Please write each item on Meal Check
Waiters are not permitted to take Verbal Orders**

Manhattan, Martini or
Old Fashioned
Cocktail, 60

Imported St. Julien or
Sauterne Wine
6 oz., 1.25

American Sauterne
6 oz. Bottle, 75

Sparkling Burgundy
Half Bottle 13 oz., 3.00

Cognac
(French Brandy), 80

Brandy and
Benedictine, 80

Crema de Menthe, 65

Soup—Chicken Gumbo Creole Consomme, au Naturel

or

Fruit Cocktail, Maraschino Fresh Shrimp Cocktail (25c Extra)

Filet of Lake Superior Whitefish, Saute Meuniere..... 1.75

Pan Fried Calves Liver with Bacon..... 1.90

Southern Fried Spring Chicken, Corn Fritter..... 2.00

Roast Larded Tenderloin of Beef, Brown Mushroom Sauce..... 2.35

Golden Omelette with Strawberry Preserves..... 1.50

Au Gratin Potatoes Sweet Potatoes, Glace

Spinach with Egg New Cauliflower, Cheese Sauce

Salad Bowl Burlington
Dummont Dressing

Pineapple Sundae with Wafers Banana Shortcake with Whipped Cream

Chilled Grapefruit Freshly Baked Pie

Philadelphia Cream Cheese, Guava Jelly

Coffee, Tea, Bottle Milk, Cocoa

Graham Stick or Dinner Roll with Butter

FOR THE LITTLE ONES

Puree of Peas.....	15	Puree of Prunes.....	15
Baby Soup	15	Apple Sauce	15

Steward in Charge of this Car is.....

*P. M. SCOTT, Supt. of Dining Car Service, Chicago
A. COTSWORTH, Jr., Passenger Traffic Manager, Chicago*



Denver Zephyr Dinette



DINNER \$1.10

Walters are not permitted to take Verbal Orders.
To insure Prompt Service, Please write each item on Meal Check.

Choice of

Baked Halibut a la Creole
Grilled Lamb Pattie, Brown Sauce
Chicken Pot Pie, Family Style
Hungarian Goulash with Noodles

Potatoes

Season's Vegetables

Hot Rolls

Ice Cream with Wafers

Fruit Cobbler, au Naturel

Coffee

Tea

Milk

A la Carte Service

Relishes

Green Olives, 30
Pickles, 25

Ripe Olives, 30
Tomato Juice, 25

Soups

Cup of Soup, 25

Sandwiches

Chicken Salad Sandwich, 60
Cheese Sandwich, 35
Chicken Sandwich, 85
Lettuce and Tomato, 35

Salads

Half Portion of Sliced Tomatoes,
French Dressing, 35

Half Portion of Lettuce and Tomato Salad,
French Dressing, 35

Desserts

Ice Cream and Wafers, 30
Chilled Grapefruit, 25

Beverages

Coffee, per Cup, 10
Cocoa, per Cup, 10

Milk, per Glass, 15
Tea, per Cup, 10

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