

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 Canadian Whiskey, 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.

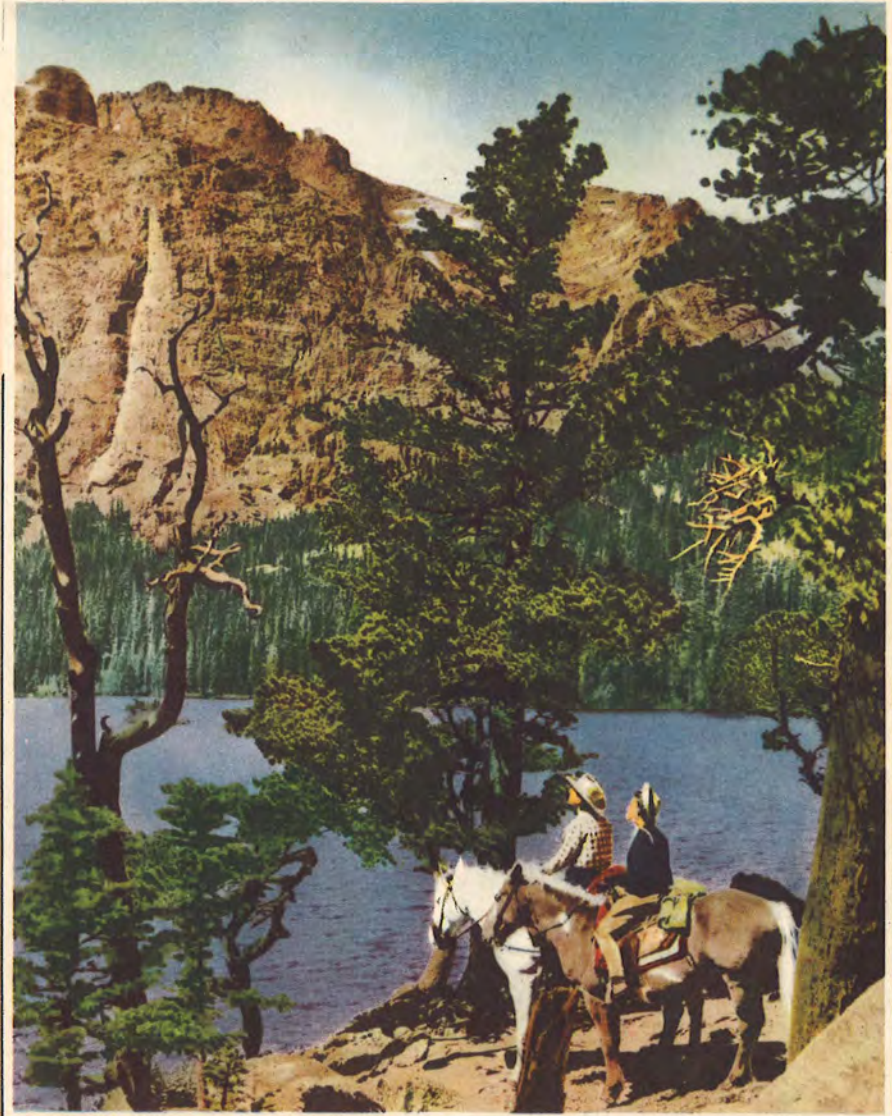
"Setups" will not be provided for persons furnishing their own liquor. Sales to minors or persons visibly intoxicated prohibited.

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



Cool, Colorful, Colorado

DINNER

Dinner a la Carte

RELISH

Celery, 35
Olives, Ripe California or Queen, 30 Melon Cocktail, Parisienne, 50

SOUP

Soup, Cup, 25; Tureen, 35

OMELETTE

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

FISH

Filet of Lake Superior White Fish, Maitre d'Hotel 1.35

ENTREE

Roast Prime Ribs of Beef Au Jus 1.70
Fried Spring Chicken, Family Style, Cream Gravy..... 1.35
English Loin Lamb Chop, Rasher of Bacon..... 1.35
Assorted Cold Cuts, Garnished 1.35
Sugar Cured Ham with Eggs 1.25
Bacon with Two Eggs 1.10
Bread and Butter served with entree

SANDWICHES

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

VEGETABLES

Fresh Green Beans, 35 New Corn on the Cob, 35
New Potatoes, Rissolo, 30 Potatoes, Au Gratin, 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

DESSERT

Fresh Berry Sundae with Wafers, 40
Green Apple Pie, 25; with Cheese, 35 Chilled Melon, 30
Camembert or Roquefort Cheese, Toasted Crackers, 40

BEVERAGE

Tea, pot (for one), (Hot or Iced), 25 Cocoa, pot (for one), 25
Instant Postum, 25 Instant Sanka Coffee, 25
Coffee, per pot, (Hot or Iced), 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

Creme de Menthe, 65

Soup—Potage Alexandrina Consomme, Hot or Jellied
or
Melon Cocktail, Parisienne

Filet of Lake Superior White Fish, Maitre d'Hotel..... 1.90
English Loin Lamb Chop, Rasher of Bacon..... 2.00
Fried Spring Chicken, Family Style, Cream Gravy..... 2.00
Roast Prime Ribs of Beef Au Jus 2.35
Assorted Cold Cuts, Garnished 2.00

New Potatoes, Rissolo Potatoes au Gratin
Fresh Green Beans New Corn on the Cob

Spring Salad Bowl, Burlington
Dumont Sauce

Fresh Berry Sundae with Wafers
Chilled Melon

Green Apple Pie with Cheese

Camembert or Roquefort Cheese, Toasted Crackers

Cocoa Coffee or Tea (Hot or Iced) Milk

Graham Sticks 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..... **W. E. HACKETT**

P. M. SCOTT, Supt. of Dining Car Service, Chicago

A. COTSWORTH, Jr., Passenger Traffic Manager, Chicago