## BEVERAGE LIST

Price Shown Includes All Federal Taxes

Cocktails Manhattan, Martini, Old Fashioned, Ind., 60

Wines Imported Champagne, 13 oz. bottle, 7.25

St. Julien Imp. Sauterne Imp. 6½ oz. bottle, 1.25 American Sauterne, Claret, Sherry, Port, Burgundy, 6 oz. bottle, 75—Champagne, 13 oz. bottle, 3.00

Sparkling Burgundy, 13 oz., 3.00

Liquors Bourbon Blended Ind. 1.6 oz., 55

Straight Bourbon Ind., 65 Bourbon Bonded Ind., 75

Canadian Whiskey Ind., 75 Rye Bonded 1.6 oz. Ind., 75

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

Cordials Benedictine Imp. 1 oz., 80 Brandy & Benedictine, 80

Creme de Menthe Ind., 65 Domestic Brandy Ind., 60

Cognac (French Brandy) 1 oz., 80

Beer Selected Brews, bottle, 30

Ale Domestic, bottle, 35

Fountain Lemonade, glass, 25

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:

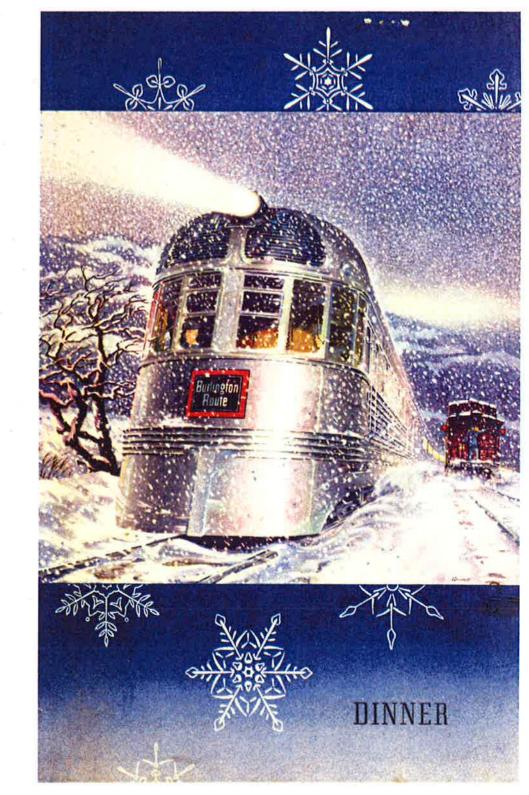
Liquors and cordials are contained in individual original bottles. Employees are instructed to open and empty the bottles in your presence. Empty bottle to be returned by waiter. Sale of liquor in individual bottles to carry away is prohibited.

"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).





## Dinner a la Carte

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	RELI	SH
Olives, Ripe C	California or Queen, 30 Fresh Shrimp	Fruit Cocktail, Grenadine, 50 Cocktail, 60
	SOU	
	. Soup, Cup, 25	; Tureen, 35
Plain, 75	OMELI Jelly Marmalade or Strav	
a .	Filet of Fresh Lake Trout	=
Pan Fried Po Baked You Sugar (	ork Tenderloin, Sauce Rok ung Turkey, Savory Dressi Cured Ham with Eggs	ng, Cranberry Jelly 1.40 1.25
	SANDWI	CHES
Ham Sand Club, 1.00		Lettuce, Bacon, Tomato, 60 Chicken, 85 Chicken Salad, 60
/EGETABLES	Baked Potato, 30 Spinach with Egg, 30	Candied Sweet Potato, 30 New Peas in Cream, 25
SALAD	Chicken Salad, Mayonnaise, Half Portion Sliced Tomato Half Portion Head Lettuce, Salad du Jour, 40	es, 35; Full Portion, 60
DESSERT	Pineapple Sundae with Wa Baked Apple with Cream, A Freshly Baked Pie, 25 Roquefort Type Bleu Chees	O Chilled Grapefruit, 30 Plum or Date Pudding, Hard Sauce, 35
EVERAGE	Tea, pot (for one), 25 Instant Postum, 25 Coffee, per pot, 25	Cocoa, pot (for one), 25 Instant Sanka Coffee, 25 Individual Bottle Milk, 15
READ	Bread and Butter, 15 Dry or Buttered Toast, 15	Hot Dinner Rolls, 15
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The Service of	all Alcoholic Beverages, inc of sale will be discontin	luding Wine and Beer, on Legal days
lt will be a plea Service O	sure to serve any dish not lis	ted that you may wish if it is available.

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

12 48 1-10

## 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 \$t. 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

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Snapper Soup with Sherry	Consomme, Chiffonade			
Fruit Cocktail, Grenadine	or Fresh Shrimp Cocktail (25c extra)			
Filet of Fresh Lake Trout, Saute Meu	uniere 1.90			
Pan Fried Pork Tenderloin, Sauce R	obert 2.25			
Baked Young Turkey, Savory Dres	sing, Cranberry Jelly 2.15			
Roast Prime Ribs of Beef, au Naturel				
Golden Omelette with Chick	ken Livers, au Madere 1.65			
Baked Potato	Candied Sweet Potato			
Spinach with Egg	New Peas in Cream			
Salad Bowl Dumont				
Pineapple Sundae with Wafers Chilled G	Plum or Date Pudding, Hard Sauce Pumpkin Pie, Whipped Cream Prapefruit Cheese, Toasted Wafer			
Cocoa Postum / Coffee	Tea Sanka Coffee Milk			
Graham Sticks or Dinner Roll with Butter				
FOR THE LITTLE ONES				
Puree of Peas	Puree of Prunes			
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