

## BEVERAGES

	Half Bottle	Split
White Rock Water .....	30	20
Shasta Water .....	25	
Calso Water .....	25	
Apollinaris Water .....	30	20
Perrier Water .....	30	
Vichy Water (Celestins) .....	35	
Poland Water (Natural) .....	30	
Plain Lemonade .....	15	
Shasta Lemonade .....	25	
White Rock Lemonade .....	30	
Apollinaris Lemonade .....	30	
Orange Juice (Glass) .....	25	
Ginger Ale (Dry or Aromatic) .....	25	
Grape Juice, Red (4 oz. Bottle) .....	20	
Grape Juice Highball .....	25	
Coca-Cola .....	10	
Red Raven Water .....		20
Pluto Water .....		20
Bromo Seltzer (Individual) .....	15	

### CIGARS AND CIGARETTES

A select assortment of cigars and cigarettes. None will be sold to minors. No cigarettes sold in Utah or Nevada. No cigars or cigarettes sold in Louisiana on Sunday.

### PLAYING CARDS

Souvenir Playing Cards with full color reproductions of western scenes \$1.00 Regular playing cards 50c and 70c.

### DIETETIC SERVICE

Patrons obliged to partake of specially prepared foods may avail themselves of our Dietetic Service. Our Stewards and Chefs are provided with instructions outlining the proper foods and quantities required, and will gladly prepare any special diet upon request.

Our stewards are keenly interested in maintaining the finest service, and will greatly appreciate your expressions as to the features you most enjoy as well as suggestions for improvement.



## A LA CARTE SERVICE

IF YOU DESIRE AN ADDITIONAL HELPING, YOUR WAITER  
WILL BE GLAD TO SERVE IT WITHOUT CHARGE

### RELISHES

Ripe Olives 25 Sweet Pickles 25 Celery 25

### SOUP

Soup in Tureen 35 Consomme (Cup) 25

### FISH

Grilled Sardines (Imported) on Toast 60, (Domestic) 50  
Fresh Fish, Du Jour 75

### GRILLED, ETC.

CLUB STEAK 75 SMALL TENDERLOIN STEAK 1.00  
Select Lamb Chops (1) 40, (2) 75 SIRLOIN STEAK 1.25  
Whole Squab Chicken 1.15

### COLD MEATS, ETC.

Ox Tongue with Potato Salad 85 Ham with Potato Salad 80  
Cold Ham and Chicken with Salad Bowl 1.00  
Boston Baked Beans (Hot or Cold) 45  
Sardines (Imported) 50, (Domestic) 40

### VEGETABLES

Potatoes: Hashed and Browned or French Fried 25  
Stewed Tomatoes 20 Stewed Corn 25 Green Peas 25  
Lima Beans 25 Asparagus (Hot or Cold) 30

### SALADS

THE SALAD BOWL (Per Person) 25  
Hearts of Lettuce 25 Lettuce and Tomato 25 Chicken Salad 65  
Special Combination Salad 50 Potato Salad 25

### SANDWICHES

Ham, Cheese or Tongue 25 Chicken 50 Club 65

### BREAD AND BUTTER, ETC.

Bread and Butter: (Raisin, Prune, Rye, Graham or White) 15  
Ry Krisp 10 Dry or Buttered Toast 15  
Milk Toast 35 Cream Toast 45  
Dry Cereals with Cream 30

### DESSERT

Individual Marmalade 25 Figs in Syrup 30  
Sliced Hawaiian Pineapple 30 Strained Honey (Individual) 25  
Ice Cream 25, with Cake 35 Assorted Preserves 25  
Table Fruits: Peaches, Pears or Apricots in Syrup 30  
Assorted Fresh Fruit 25 Breakfast Prunes 25  
Domestic Cheese with Toasted Crackers 25  
Swiss Cheese with Toasted Crackers 35  
Roquefort Cheese with Toasted Crackers 35

### COFFEE, TEA, ETC.

Coffee with Cream (Pot) 25, (Cup) 15 Cereal Coffee (Pot) 25  
Coffee, Demi Tasse 15 Decaffeinated Coffee (Pot) 25  
Teas: English Breakfast, Green, Orange Pekoe, Ceylon (Pot) 25  
Jasmine Tea (Pot) 25 Iced Tea (Pot) 25  
Chocolate or Cocoa (Pot) 25 Malted Milk 25  
Buttermilk (Half Pint Bottle) 15 Full Cream Milk (Bottle) 15

Service by waiter outside of dining car 25c extra to each person served  
Guests will please call for check and compare amounts charged before paying

## TABLE D'HOTE SERVICE

PLEASE ORDER BY NUMBER AND WRITE ON MEAL CHECK EACH ITEM  
DESIRED. WAITERS ARE NOT PERMITTED TO TAKE VERBAL ORDERS.

### SELECTIONS

1—Fillet of Halibut, Remoulade . . . . . 80  
2—Omelete, a la Creole . . . . . 90  
3—Veal Cutlets, Saute, Fines Herbes . . . . . 1.00  
4—Creamed Spaghetti and Shredded Chicken, au Gratin . . . . . 1.00  
5—Grilled Select Spring Lamb Chops, Garni . . . . . 1.10  
6—Broiled Club Steak, Maitre d'Hotel . . . . . 1.10

HALF BOTTLE OF WINE (RED OR WHITE—SPECIAL BOTTLING  
FOR SOUTHERN PACIFIC) SERVED WITH MEALS 50c EXTRA

EACH SELECTION INCLUDES CHOICE OF FOLLOWING:

### SOUP

Spring Vegetable

### VEGETABLES

String Beans Summer Squash

### POTATOES

Cream Whipped or Lyonnaise

### THE SALAD BOWL

Hot Corn Bread Assorted Bread

### DESSERTS

Old Fashioned Strawberry Shortcake  
Green Apple Pie Ice Cream with Cake  
Tea (Hot or Iced) Coffee Decaffeinated Coffee Cocoa Milk

SALE OF WINES AND LIQUORS SUBJECT TO STATE AND COUNTY RESTRICTIONS.  
CHILDREN—Parents may share their portions with children without extra charge. Half portions  
served at half price to children under 12 years of age.

NEW RECIPE BOOK—We have just issued a new 32 page recipe book containing some of the  
choice recipes that are served in our dining cars. The recipes were prepared by Paul Reiss, interna-  
tionally famous supervising chef of Southern Pacific Company. If you would like one of these recipe  
books we will be glad to send you one.

HARRY A. BUTLER, Manager  
Dining Cars, Hotels, Restaurants and News Service  
San Francisco, California

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