

JACQUES FRENCH RESTAURANT

900 N. MICHIGAN AVE.

DELaware 0904

CHICAGO, ILL.



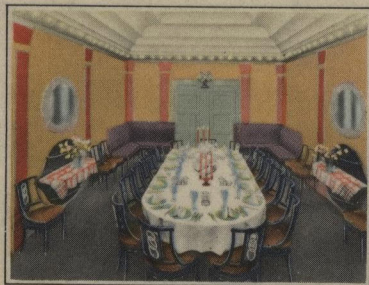
THE PATIO



THE PORCH



DINING ROOM WITH CONTINENTAL ATMOSPHERE



THE STRAW ROOM



JACQUES BAR

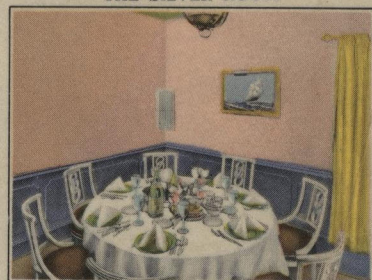


THE SILVER ROOM



THE CHECKER ROOM

*Do not fail to visit
our Beautiful and Restful
Winter Dining Room*



THE BLUE ROOM

D-5212



ENJOY YOUR COCKTAIL HOUR
IN OUR BEAUTIFUL PATIO

APPROPRIATE MUSIC EVERY DAY BETWEEN 4 AND 10 P.M.



JACQUES

French Restaurant

900 North Michigan Avenue

CHICAGO

TELEPHONE DELAWARE 0904

MENU



I recommend to take home the following dishes:
Jacques Sauce: ½ pt. 30c, Pint 55c, Quart \$1.00
Home Made Brandied Peaches: Quart \$2.00
Home Made Pears in Liqueur: Quart \$2.00
Home Made Peach Marmalade: Quart \$1.00

WEDNESDAY, JUNE 18, 1941

JACQUES TABLE D'HOTE DINNER

PRICE OF ENTREE DETERMINES COST OF DINNER

COCKTAILS

Dry Martini	.40
Our Martini is made with Noilly Pratt and Bellows Gin.	
Bronx	.35
Perfect	.40
Orange Blossom	.35
Dubonnet	.40
Vermouth	.40
Bacardi	.45
Daiquiri	.45
Manhattan	.45
Frozen Daiquiri	.45
Old Fashioned	.45
Rob Roy	.45
Alexander	.50
Clover Leaf	.50
Clover Club	.50
Hawaiian	.50
Jack Rose	.50
Pick Me Up	.50
Pink Lady	.50
Presidente	.50
Sazerac	.50
White Lady	.50
Side Car	.55
Champagne-Dom	.75

Cornelia de Haas

FAMCUS PSYCHIC

Pupil of Cheiro,
the Zancigs and
Mischa Mischanoff

**Crepes
Suzette
\$1.00**

**Coffee
Diable
\$1.00**

Cottage Cheese a la Jacques	Celery	Mixed Olives
Tomato Juice Cocktail	Stuffed Alligator Pear a la Jacques	
Fresh Shrimp Cocktail with Cocktail Sauce or with Sauce a la Jacques		
Hors d'Œuvres, Francaise	Cantaloupe	Fresh Fruit Suprême, Maraschino
Fresh Crabmeat Cocktail with Cocktail Sauce or with Sauce a la Jacques		
Filet Marinated Herring in Wine	Canapé of Lobster, Cardinal (50c Extra)	

Potage Mongole au Croutons	Consommé Darblay
Onion Soup, Parmesan Cheese	
Cold Tomato Bouillon	

Broiled Fresh Red Snapper, Bearnaise 1.85	
Shad Roe Sauté, Amandine 1.90	
Fresh Lobster, Newburg in Casserolette 2.15	
Suprême of Pompano Sauté, Amandine 2.00	
Broiled Whole Lobster, Drawn Butter 2.25	
Baked Fresh Shrimps a la Jacques 1.90	
Frog Legs, Fried or Sauté, Provencale 1.85	
Roast Prime Ribs of Beef au Jus 2.00	
Broiled Lamb Chops and Fresh Mushrooms 2.00	
Milk Fed Veal Cutlet Sauté, Forestiere 1.85	
Glacé Omelette with Fresh Strawberries 1.80	
Grilled Royal Squab on Toast, Guava Jelly 2.25	
Fresh Mushrooms on Virginia Ham, Eugenie 1.85	
Half Fresh Disjointed Chicken, Mascotte 2.00	
Breast of Guinea Hen on Glacé Pineapple, Wild Rice 2.25	
Minute Sirloin Steak Sauté, Bordelaise 2.25	
Broiled Calf's Sweetbreads on Canadian Bacon and Mushrooms 1.85	
Half Broiled Fresh Chicken, Vert Pré, (daily direct from farm) 1.85	
Roast Wokon Duck, Orange or Apple Sauce, Wild Rice 1.90	
Grilled Filet Mignon, Bearnaise 2.60	Sirloin Steak with Fresh Mushrooms 2.60
Escargots, Bourguignonne 1.90	Pompano, Papilotte 2.35
Rack of Lamb, Mascotte 2.75	Chateaubriand, Bordelaise (for 2) 5.50
Roast Spring Chicken en Cocotte, Jardiniere (for two) 5.50	Planked Sirloin Steak, Garni (for two) 6.50

COLD BUFFET

Chef's Bowl Salad with Chicken and Ham, Tasty Dressing 1.90	
Stuffed Tomato with Chicken Salad, Garni 1.90	
Chicken Salad, Mayonnaise 1.90	
Whole Cold Lobster, Mayonnaise 2.25	
Cold Roast Duck, Orange Sauce 1.90	
Sliced Turkey and Virginia Ham, Asparagus Vinaigrette 2.15	
Cold Roast Beef, Cole Slaw, Potato Salad 2.00	
Assorted Cold Meats with Chicken, Waldorf Salad 2.00	
Stuffed Alligator Pear a la Jacques 1.90	
Special Hors d'Œuvres Parisienne Dinner with Dessert, Coffee, Cottage Cheese 1.25	

French Fried Potatoes	New Boiled Potatoes, Persillée
Fresh Asparagus, Butter Sauce	Fresh Peas in Butter
Florida Salad	Mixed Green Salad in Bowl

Stuffed Profiterolle, Chocolate Sauce	Compote of Fresh Stewed Fruit
Choice of Imported Cheese Served on Tray	Cantaloupe Meringue Mary Garden
Fresh Pear, Hawaiian au Liqueur	Vanilla or Chocolate Ice Cream
Choice of Sundae	Floating Mold a la Jacques
Spumoni Ice Cream	Parfait au Rum
Baba au Rum	Fresh Pear, Marie Louise with Hot Chocolate Sauce
Chef's Special Ice Cream	Home Made Chocolate Fudge Food Cake
	Pear Melba
	Fresh Fruit in Season
	Fresh Brandied Peach

Coffee — Tea — Milk

ENTREES

with Potatoes, Fresh Vegetable,
Green Salad and Coffee

Fresh Lobster, Newburg in Casserolette	1.90
Shad Roe Sauté Amandine	1.60
Broiled Whole Lobster, Drawn Butter	2.00
Baked Fresh Shrimps a la Jacques	1.60
Suprême of Pompano Sauté, Amandine	1.65
Frog Legs, Fried or Sauté, Provencale	1.55
Broiled Fresh Red Snapper, Bearnaise	1.60
Breast of Guinea Hen on Glacé Pineapple, Wild Rice	2.00
Broiled Calf's Sweetbreads on Canadian Bacon and Mushrooms	1.55
Half Fresh Disjointed Chicken, Mascotte	1.70
Fresh Mushrooms on Virginia Ham, Eugenie	1.55
Milk Fed Veal Cutlet Sauté, Forestiere	1.60
Roast Prime Ribs of Beef au Jus	1.70
Minute Sirloin Steak Sauté, Bordelaise	2.00
Grilled Royal Squab on Toast, Guava Jelly	2.00
Glacé Omelette with Fresh Strawberries	1.55
Roast Wokon Duck, Orange or Apple Sauce, Wild Rice	1.60
Broiled Lamb Chops and Fresh Mushrooms	1.70
Half Broiled Fresh Chicken, Vert Pré, (daily direct from farm)	1.55

COLD BUFFET

Whole Cold Lobster, Mayonn...	1.90
Cold Roast Beef, String Beans and Potato Salad	1.85
Sliced Turkey and Virginia Ham, Asparagus Vinaigrette	1.75
Assorted Cold Meat with Chicken, Waldorf Salad	1.60
Stuffed Tomato with Chicken Salad, Garni	1.55
Stuffed Alligator Pear a la Jacques	1.65
Chef's Salad Bowl with Julienne of Chicken and Ham, Tasty Dressing	1.70

A LA CARTE

APPETIZERS AND COCKTAILS (With Cocktail Sauce or Sauce a la Jacques)

Fresh Shrimps Suprême	.40	Fresh Crabmeat	.60	Sauerkraut Juice	.25
Fresh Lobster Suprême	1.00	Fresh Sea Food	.60	Tomato Juice	.25
Fresh Fruit Suprême	.50	Clam Juice	.25	Melon Suprême	.50

OYSTERS AND CLAMS (In Season)

Blue Point Cocktail.....	.40	Baked in Shell, Jacques	.90	Bourguignonne	.90
Oyster Stew, Half and Half	.55;	Cream	.70;	Milk	.45

HORS D'OEUVRES

Imported Russian Caviar	2.50	Canapé Cardinal	1.00	Virginia Ham	.75
Canapé of Russian Caviar	1.50	Anchovy	.50	Canapé Lorenzo (Hot)	.90
Imported French Sardines	.60	Tomato Ravigote	.60	French Thon	.65
Canapé of Caviar, Domestic.....	.50	Bismarck Herring	.50	Half Stuffed Avocado, Jacques.....	.75
Assorted Hors d'Oeuvres, Parisienne.....					.90

RELISHES

Hearts of Celery	.30	Stuffed	.45	Ripe or Green Olives	.35
Bengal Chutney	.30	Olives Stuffed with Pimentos.....	.35	Stuffed with Anchovies	.60
		Dill Pickles	.20		

SOUPS

Petite Marmite	.45	Purée of Peas	.30	Clam Broth	.30
Potage Mongol	.35	Cream of Tomato	.30	Bellevue	.40
Onion Soup au Gratin	.35	Consommé Vermicelli	.25	Potage du Jour	.25
		Green Deep Sea Turtle, Clear.....	.60		

FISH AND SHELL FISH

Grilled Jumbo Whitefish	1.00	Pompano Papillotte	1.25	Lobster, Newburg	1.75
Baked Shrimps a la Jacques.....	1.25	Snails Bourguignonne (12).....	1.25	Lobster, Americaine	2.00
Stuffed Lobster, Thermidor.....	1.50	Filet of Sole, Bonne Femme.....	1.25	Frog Legs Sauté, Provencale.....	1.25
Whole Broiled Live Lobster.....	1.50	Fried Filet of Sole	.75	Poulette	1.50
Broiled Shad Roe with Bacon	1.00	Fried Scallops, Tartar Sauce	.75	Finnan Haddie Steamed	.75
Grilled Lake Trout	.90	Fresh Crabmeat, Dewey	1.00	Delmonico	1.00
Suprême of Pompano, Amandine	1.00	Curry of Shrimps	1.00		

ENTREES

Chicken en Casserole (2) Bourgeoise	2.75	Jumbo Royal Squab, Grilled	1.75
Half Spring Chicken Sauté, (Any Style)	1.35	Premium Ham Steak, Fried Apple	.90
Breast of Chicken (Any Style)	1.40	Sirloin Steak Minute, Jacques	2.00
Calf's Sweetbreads, Virginienne	1.25	Rack of Lamb, Cocotte	1.50
Chicken Liver en Casserole or Brochette	1.00	Tournedos of Beef, Rossini	1.75
Chicken a la King, 1.25; Tetrazzini	1.35	Roast Duckling, Bigarade with Rice	1.25
Chicken Patty, Reine	1.10	Spaghetti, Italienne,	.80
Wiener Schnitzel, Holstein	.90	Caruso	1.00

STEAKS AND CHOPS (From the Grill)

Sirloin for (1)	2.25	Mixed Grill (1)	1.00	Bacon Rasher	.30
Sirloin for (2)	3.75	Filet Mignon, Plain	2.00	Tenderloin Steak	1.75
Sirloin for (3)	5.50	Chopped Beef Steak	1.00	Sweetbreads	.90
Double Lamb Chops (2)	1.25	Chateaubriand (2)	4.25	Steak Sandwich	1.25
		Pork Chop	.75		

EGGS-OMELETTES AND SAVORIES

Omelette, Plain	.35	Omelette, Fresh Fruits	.50	Yorkshire Buck	1.00
Omelette, Spanish	.50	Omelette, Fresh Mushrooms	.50	Golden Buck	1.00
Omelette, Fines Herbes	.50	Omelette, Asparagus Tips	.50	Shirred Bercy	.50
Omelette, Jelly	.50	Scrambled	.35	Poached	.40
Omelette, Chicken Livers	.60	With Bacon or Ham	.50	Benedict	.85
Omelette, Minced Ham	.45	Boiled (2)	.30	Welsh Rarebit	.90
Omelette, Tomato	.45	Fried (2)	.30	Scotch Woodcock	.90
		With Ham or Bacon	.50		

Wine List

VEGETABLES

Asparagus, Hollandaise .50	Tomato, Broiled25	Boiled Onion25
Asparagus, Polonaise .. .50	Tomato, Stewed30	French Fried Onion30
New Peas30	Fresh Buttered Beets25	Corn on the Cob..... .30
String Beans30	Plain Spinach25	Corn Sauté35
Succotash35	In Cream35	Cauliflower in Butter.... .30
		Hollandaise45

SWEET POTATOES

Fried25	Candied40	Imperial45
Soufflé45	Grilled25	Baked25

POTATOES

Boiled20	Mashed20	Julienne25	Parisienne30
German Fried25	Hashed Browned25	Cottage Fried35	Anna30
Lyonnaise30	Hashed in Cream..... .35	Soufflé45	Ideal35
Au Gratin35	French Fried25	Sauté25	Rissolé25

COLD BUFFET

Sliced Chicken or Turkey, Waldorf Salad 1.35	Virginia Ham 1.00	Cold Salmon85
Assorted Cold Meat 1.00	Wilson Tender Ham..... .80	Cold Lobster (Half) 1.00
With Chicken 1.25	Steak Tartar 1.25	Tongue75
	Roast Beef 1.00	Stuffed Crab, Ravigote 1.00
Stuffed Tomato with Chicken Salad..... 1.00	Stuffed Avocado with Crabmeat, Jacques..... 1.25	
Stuffed Tomato with Lobster Salad..... 1.25	Stuffed Tomato with Shrimp Salad..... .90	
Stuffed Tomato with Crabmeat Salad..... 1.00		

SANDWICHES

Ham30	Club75	Ham and Eggs (1)..... .75	Denver70
Tongue35	Caviar, Domestic75	Anchovies75	Roast Beef80; Hot .90
Chicken60	Chef's Special (Hot)..... 1.00	Steak (Hot) 1.25	Chicken Salad75
Tenderloin Steak 1.35			Hamburger75

SALADS

Lettuce35	Panama45	Chiffonade45	Crabmeat 1.10
Tomato35	Diplomat45	Combination45	Lorenzo45
Grapefruit45	Waldorf45	French Endive40	Lettuce and Tomato40
Orange45	Cole Slaw35	Watercress35	Mixed Greens in Bowl.. .60
Fruit50	Asparagus Tips45	Lobster 1.40	Chicken Salad 1.35
Palm Beach45	Fresh Vegetable60	Shrimps 1.00	

CHEESE

Swiss25	Roquefort35	Swiss Petit Gruyere35	Cream25
Camembert35	Port du Salut35	Liederkrantz30	With Bar-le-duc50
Brie35	Edam35	Cottage20	Gorgonzola35
American25			

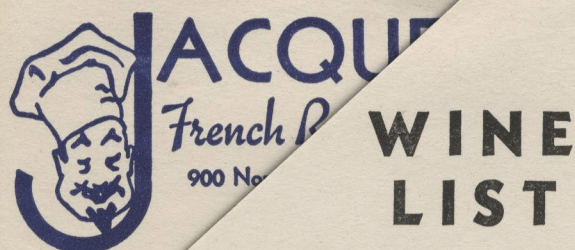
DESSERTS

Peach Melba40	Coupe St. Jacques35	Ice Cream (All Flavors) .25	Strawberry Romanoff .. .50
Spumoni Ice Cream25	French Pastry15	Any Kind of Parfait..... .30	Crepe Suzette 1.00
Chef's Special Ice Cream .30	Baba au Rum35	Baked Apple in Cream.. .30	Fruit Compote35
Layer Cake Mary..... .25	Baked Alaska75	Fresh Fruit30	Orange or Lemon Sherbet25
Chocolate or Vanilla Soufflé..... 1.00	Stuffed Profiterole, Marie Louise.... .30	Mille Feuille a la Menthe..... .30	
Brandy Peaches, Cherries, Pears or Apricots..... .50	Floating Mold a la Jacques40		

BEVERAGES

Coffee with Cream20	Buttermilk10	Sanka Coffee30	Cream40
Demi Tasse15	Café Diable 1.00	Postum30	Half and Half35
Milk15	Kaffee Hag30	Chocolate25	
	English Breakfast, Oolong, Ceylon or Orange Pekoe Tea with Cream .20		

BREAD AND BUTTER..... .15



COCKTAILS

Dry Martini	.40
Our Martini is made with Noilly Pratt and Bellows Gin.	
Manhattan	.45
Our Manhattan is made with Martini Rossi and I. W. Harper Bourbon.	
Champagne—Domestic	.75
Frozen Daiquiri	.45
Orange Blossom	.35
Alexander .50	Old Fashioned .45
Bacardi .45	Perfect .40
Bronx .35	Pick Me Up .50
Clover Leaf .50	Pink Lady .50
Clover Club .50	Presidente .50
Dubonnet .40	Rob Roy .45
Daiquiri .45	Sazerac .50
Hawaiian .50	Side Car .55
Jack Rose .50	Vermouth .40
Jacques No. 2 .50	White Lady .50

FIZZES

Gin	.40	Silver	.45
Golden	.45	Sky Ride	.40
New Orleans..	.50	Sloe Gin	.45
Royal	.50		

MISCELLANEOUS DRINKS

Brandy Flip ..	.60	Rum Collins ..	.50
Cuba Libre	.50	Rum Sour	.45
Gin Buck	.35	Tom Collins ..	.40
Gin Rickey	.35	Sherry Flip ..	.55
Mint Julip	.85	Stinger	.55
Planters Punch	.70	Suissess	.55
Pousse Cafe ..	.75	Whiskey Sour	.45
Claret Lemonade			.45
Egg Nog with Bourbon			.60
Egg Nog with Brandy			.75
Vermouth Cassis			.55
Whiskey Collins			.50

BOURBON

Antique, 5 years, Bonded	.45
Black Gold, 17 years, Bonded	.70
Bonded Beam, 4 years, Bonded	.40
Chapin and Gore, 5 years	.45
I. W. Harper, 4 years, Bonded	.40
L. & G., 5 years, Bonded	.45
Old Charter, 12 years, Bonded	.70
Old Charter, 4 years, Bonded	.45
Old Fitzgerald, 17 years, Bonded..	.70
Old Grand Dad, 4 years, Bonded....	.45
Old McBrayer, 17 years, Bonded....	.70
Old Taylor, 4 years, Bonded	.45
Schenley's Ancient Age, 8 years	.50
Southern Comfort	.45
Special Old Reserve, 17 years	.70

IRISH WHISKIES

Burke's	.45	Bushmill's	.45
John Jameson's	.45		
John Power & Son	.45		
Old Donegal	.45		

RYES

Mount Vernon, 4 years, Bonded	.45
Old Overholt, 4 years, Bonded	.45
Seagram's Ancient Bottle, 5 years....	.45
Seagram's Pedigree, 8 years	.50

SCOTCH WHISKIES

John Begg	.50	Old Orkney....	.50
Black & White .50	Old Rarity	.55	
Cutty Sark	.55	Saunders's	.50
Martin's	.50	Vat 69	.50
Ballantine's	.55		
Ballantine's, 17 years	.75		
Dewar's, White Label	.50		
Dewar's Ne Plus Ultra, 12 years....	.55		
Grant's Liqueur	.40		
Grant's Best Procurable, 12 years....	.55		
Haig and Haig, Five Star	.50		
Haig and Haig, Pinch 12 years....	.55		
Highland Queen	.50		
House of Lords	.50		
Hudson Bay Best Procurable	.50		
Johnny Walker, Red Label	.50		
Johnny Walker, Black Label	.55		
King's Ransom	.55		
Martin's, 15 yr.	.55		
Peter Dawson	.50		
Sandersons	.50		
Teacher's Highland Cream	.50		
Walter Scott	.50		
Whiteley's Liqueur	.50		
White Horse Cellars	.50		
Whyte and Mackays	.50		

CANADIAN WHISKIES

Canadian Club	.50
Seagram's V. O., 6 years	.50

COGNACS—BRANDIES

Bas Armagnac Brandy	Pony .75
Bisquit, Three Star	.50
E. Cusenier, 15 years	.45
Courvoisier, 20 years	.55
Gautier, 10 years	.45
Grand Champagne	.75
Hennessey, Three Star	.55
Hivert Pellevoisin, 20 years	.50
Kressmann Armagnac	.55
Otard Dupuy, 20 years	.50
Remy Martin, 20 years	.60
Martell, Three Star	.55
Metaxas, Five Star Greek Brandy ..	.55

LIQUEURS—CORDIALS

Absinthe	Pony	.50
Anisette, French		.50
Benedictine, D. O. M.		.60
Blackberry Cordial		.50
Chartreuse, Green		.50
Chartreuse, Yellow		.55
Cherry Herring		.50
Cohasset Punch		.50
Creme de Cacao		.50
Creme de Cassis		.50
Curacao, French		.50
Creme de Menthe, Green or White		.50
Creme de Violet		.50
Oxygene Cordial		.50
Punch au Rhum		.50
Apricot	Kirschwasser	.50
Aquavit	Kummel	.50
Cointreau	Liquor Stregga	.50
Coloric Punch	Maraschino ..	.50
Cordial Medoc	Grand Marnier	.60
Creme deRoses	Parfait Amour	.50
Creme Yvette	Peach Liqueur	.50
Drambuie	Prunelle	.50
Geneva Gin ..	Floradelle Alpi	.50
Goldwasser	B. & B.	.50

IMPORTED SHERRY

Amontillado	.45
Dry Sack, Williams & Humbert	.55
Duff Gordon	.45
Harvey's Bristol Cream	.65
La Ina, Domecq	.45
Oloroso, Solero	.45

IMPORTED PORT

Admiral, Gonzales Byass	.50
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MADEIRA

Rutherford & Miles	.45
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APERITIFS

Amer Picon	.50
Dubonnet Wine	.45
Vermouth, French	.35
Vermouth, Italian	.35

RUM

Bacardi Gold Seal	.50
Bacardi White Seal	.45
Burke's Jamaica	.40
Hudson Bay Jamaica	.45
Jamaica Dagger Punch	.50
Myer's Jamaica	.45
Ronrico	.45
Siebert's	.40

GIN

Gordon's Domestic	.35
Fleischmann's Domestic	.35
Seagram's Ancient Bottle	.35
Bellow's Dry	.35
Booth's Old Tom, Imp.	.40
Booth's House of Lords, Imp.	.45

CHAMPAGNE

	Bottle	Pint
1. Pol Roger Brut Special, 1926.....	\$10.50	\$5.50
2. Pol Roger Brut Special, 1921.....	12.00	
3. Veuve Clicquot Dry, 1928 Reims.....	9.00	4.75
4. Pommery & Greno, 1929	9.00	4.75
5. G. H. Mumm Cordon Rouge, 1928.....	9.00	4.75
6. Piper Heidsieck Extra Dry, 1928.....	8.00	4.25
7. Lucien Beaumet Brut, 1928.....		3.75
8. Asti Spumante Cora	5.50	3.00
9. Lacrima Christi Spumante	6.00	
10. Cuvée Réservee Perinet Brut, 1928.....	5.00	
11. American Champagne, Cook's Imperial	4.50	2.50
12. Lanson, 1928	8.00	4.25
13. Charles Heidsieck, 1926	8.50	4.50
14. Garnier Extra Dry, 1928.....	6.00	
18. Vindemy, Brut Special, American	4.00	2.25

RED SPARKLING BURGUNDY

	Bottle	1/2 Bot.
15. Sichel & Co.....	\$6.00	\$3.25
16. Thomas Bassot, 1929	7.50	3.75
17. Oeil de Perdrix, 1921, Jolliot Paulin....		4.25
19. Gold Seal, Domestic	4.00	2.25

RED BURGUNDY

	Bottle	1/2 Bot.
25. Pommard, 1929, Sichel	4.50	2.50
26. Gevrey Chambertin, 1929	5.00	2.75
27. Cotes de Beaune, 1923, Sichel.....	4.50	2.50
28. Pommard Jolliot Paulin, 1923	5.00	2.75
29. Chambertin Jolliot Paulin, 1923	6.00	3.25
44. Nuits St. George, 1923	5.00	2.75

WHITE BURGUNDY

	Bottle	1/2 Bot.
20. Chablis Jolliot-Paulin, 1923; Glass 55	4.00	2.25
21. Meusault, 1921, Jolliot Paulin	5.00	2.75
22. Grand Chablis, Jolliot Paulin, 1929		2.75

RED BORDEAUX

	Bottle	1/2 Bot.
30. Medoc, 1929, Sichel & Co.	3.00	
31. St. Julien, 1929, Kressmann	3.50	2.00
32. St. Emilion, 1929, Kressmann	4.25	2.50
33. Chateau Beychevelle, 1924	5.00	2.75
34. Chateau Gruaud Larose, 1928, Kressmann	5.00	2.75
35. Chateau Haut Brion, 1928		3.00
36. Chateau Margaux, 1929	6.00	3.25
37. Macon, Jolliot Paulin, 1923	4.00	2.25
38. Chateau Lafite Rothschild, 1929, Kressmann	6.00	
39. Chateau la Tour, 1924 de la Reine.....	4.00	2.25

WHITE BORDEAUX

40. Sauternes, 1934, Kressmann; Glass .55	3.50	2.00
41. Haut Sauternes, 1929, Kressmann; Glass	.55	3.75 2.25
42. Graves Dry Monopole, 1928, Kresmann	4.00	2.25
43. Barsac, 1929, Ed. Kressmann	4.00	2.25
45. Chateau d'Yquem, 1929, Sichel & Co.....	7.00	

RARE IMPORTED WHITE WINES

23. Vin d'Arbois, Jura, 1926.....	\$5.00	\$2.75
24. Chateau Chalon Golden Wine, 1929	6.00	
90. Still Vouvray, 1926.....	4.50	

RHINE WINES

	Bottle	1/2 Bot.
50. Dorf Johannesberger, 1929	\$5.00	\$2.75
51. Liebfraumilch, 1921, Sichel		3.25
52. Rudesheim Berg, 1921		3.00
53. Rudesheim, 1929		2.75
54. Schlossberg Cabinet, 1921	5.00	2.75
56. Liebfraumilch, Sichel, 1929, Glass....	.65 5.00	2.75
58. Hallgartener Mehrholchen, 1911	8.00	

FRENCH RHINE WINES

	Bottle	1/2 Bot.
81. Sylvaner, 1935, Kressmann.....	3.00	
82. Riesling, 1934, Kressmann	3.00	

MOSELLES

55. Zeltingen Berg, 1929, Sichel	4.00	2.25
57. Berncasteler, 1930 Doktor, Extra Fine..		3.25

SPARKLING MOSELLES

59. Schloss Furstenberg	\$7.00 qt.	\$4.00 pt.
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ITALIAN WINES (Imported)

65. White Chianti, Arrigoni		1.50
66. Red Chianti, Arrigoni	2.50	1.50
67. Nebiolo Red Sparkling, 1926		2.75

DOMESTIC WINES

	Bottle	Pint	Glass
70. New York Sauterne, Dry White.....	1.50	.85	.25
71. Haut Sauterne, New York	1.50	.85	
72. Red Muscatel, Sweet California.....	1.50	.85	
76. Beaulien Vineyard Burgundy, Calif.	1.75	.85	

BEER

Hoerber	.25	National	.30	Schlitz	.25
Budweiser	.25	Pabst Blue		Fox Head	.25
		Ribbon	.25		

IMPORTED BEER

Carta Blanca	.40
Heineken	.60

ALES

Patrick Henry .30	Ballentine's	.40	Drewrys	.30
Burke's, pts. 60; splits .35	Bass Imp., pts. 60; splits	.35		

STOUT

Guinness' Imp. Stout	.60 pt.	.35 Splits
Mackeson's Stout		.35 Splits

