



CRATER LAKE - OREGON

C A L I F O R N I A N

SOUTHERN PACIFIC



dinner

A LA CARTE SERVICE

★ ★ ★

RELISHES

Ripe Olives 20

Chilled Celery 15

SUGGESTIONS

Broiled Lamb Chops (1) 30, (2) 55

Baked Beans (Hot or Cold) with Bread and Butter 30

Ham or Bacon with Fried Eggs 40

Spanish Omelet (2 Eggs) 35

Poached Eggs on Toast 30

SALADS

Lettuce and Tomato 25

Chilled Peeled Tomato, Stuffed with Chicken Salad 35

Fruit Salad 25

Potato Salad 15

SANDWICHES

Ham 20

Cheese 20

Tongue 20

Fried Egg 20

Fried Ham 25

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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.

Service by waiter outside of dining car 25c extra to each person served.



dinner

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Grapefruit (Half), Supreme 20

Soups: Fresh Vegetable or Consomme, in Cup 10

SPECIAL SUGGESTIONS

Fillet of Fresh Fish, Beurre Noir 50

Omelet with Fresh Mushrooms 35

Creamed Chicken Flakes, a la King 60

Grilled Club Steak, Hoteliere 65

Sliced Cold Ham and Ox Tongue, Garnished 50

BREAD AND BUTTER SERVED WITH ABOVE ORDERS

VEGETABLES

Garden Peas 15

Bantam Corn 15

POTATOES

Mashed 10

Saute, Persillade 10

THE SALAD BOWL (Per Person) 25

BREADS, ETC.

Hot Rolls 10

Assorted Bread 10

Bread and Milk 20

DESSERTS

Fresh Baked Pie 10; with Cheese 15; a la Mode 20

Ice Cream 10; with Cake 20

Peach Melba 20

Assorted Table Fruits: Apricots, Peaches, Pears in Syrup 20

Baked Apple with Cream 20

Orange (Whole) 10

Baked Pear with Cream 20

COFFEE, TEA, ETC.

Coffee (Pot) 15; (Cup) 05

Tea (Pot) 10

Cocoa (Cup) 10

Decaffeinated Coffee (Cup) 10

Milk (Half Pint Bottle) 05

Guests will please call for check and compare amounts charged before paying.

WAITERS ARE NOT PERMITTED TO TAKE VERBAL ORDERS

ASK FOR CHILDREN'S MENU

NEW RECIPE BOOK—We have 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 Riess, internationally 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

SOUTHERN PACIFIC

Californian

ECONOMY PLATE DINNER

35 Cents

Fillet of Fresh Fish, Remoulade

or

Creamed Turkey Flakes with Green Pepper

Garden Peas

Home Fried Potatoes

Dinner Roll

Rice and Raisin Pudding, Orange Sauce

Coffee (Cup)

Tea (Pot)

Milk

WINES, LIQUORS, BEVERAGES

	Half Bottle	Split
CHAMPAGNE:		
California Champagne.....	\$2.50	
CALIFORNIA RED WINES:		
Southern Pacific Special Bottling.....	.50	.30
Table Claret.....	.75	.50
CALIFORNIA WHITE WINES:		
Southern Pacific Special Bottling.....	.50	.30
Sauterne.....	.75	.50
PORT, California.....	Indv. Bottle	.20
SHERRY, California.....	" "	.20
WHISKIES, ETC.:		
Bourbon or Rye.....	Indv. Bottle .25	
Bourbon or Rye, Bonded.....	" " .40	
Scotch Whiskey.....	" " .40	
Gin, Domestic.....	" " .25	
Cocktails: Manhattan.....	" " .25	
Dry Martini.....	" " .25	
Old Fashioned.....	" " .25	
Split of Ginger Ale or Sparkling (Soda) Water (for Highballs)		.10
BEER: Domestic.....	.15	
Mexican.....	.35	
MINERAL WATERS, ETC.:		
White Rock Water.....	.25	.15
Shasta Water.....	.25	
Poland Water (Natural).....	.25	
Plain Lemonade.....		.10
Shasta Lemonade.....		.20
White Rock Lemonade.....		.25
Ginger Ale, Domestic.....		.15
Orange Juice, Glass.....		.15
Coca-Cola.....		.10
Pluto Water.....		.15
Bromo-Seltzer (Individual).....	.15	
Alka-Seltzer.....	.10	
Playing Cards.....	.25	
Souvenir Ash Tray.....	.35	

A select assortment of Cigars, Cigarettes, etc.

Steward will advise patrons brands of wines, liquors, etc., available.

Sale of above subject to State and County Restrictions.