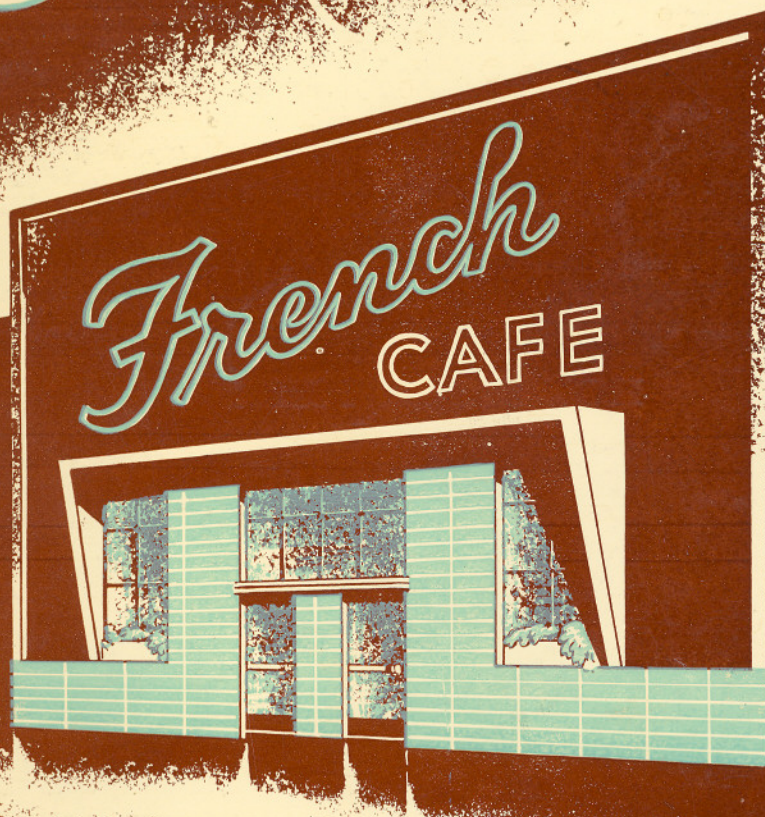


French



CAFE

18TH AT CHESTER AVE.,
BAKERSFIELD • CALIFORNIA

Cocktails

Martini

Two-thirds
Distilled Dry
Gin. One-third
French Vermouth
Stir with Spoon. An
Olive or an Onion.

Old Fashioned

Jigger
of Bourbon
Half Lump
Sugar. Dash of
Angostura Bitters,
Slice of Orange
and a Cherry.

Manhattan

Two-thirds
Bourbon,
One-third
Italian Vermouth.
Stir with Spoon,
Cherry.

Bacardi

Two-thirds
Genuine
Bacardi Rum.
One-third Lemon
Juice, Dash of
Grenadine, Shake
Well with Ice.

*Cocktails and Mixed Drinks Served at Your Table,
Ask Your Waitress !*

OYSTERS

1/2 Doz Eastern Fried, Long Branch Potatoes 1.00

| | |
|-----------------------------|-----------------------------|
| 1/2 Doz Milk Stew 85 | 1/2 Doz. Cream Stew 1.00 |
| 1/2 Doz. Plain Pan Roast 85 | 1/2 Doz. Fancy Pan Roast 90 |

STEAKS AND CHOPS

(Orders Include Potatoes, Bread and Butter)

| | |
|---------------------------|--------------------------------|
| New York Cut Sirloin 2.00 | Tenderloin Steak 2.00 |
| Top Sirloin Steak 1.65 | Pork Chops 1.00 |
| Chicken Fried Steak 1.00 | Breaded Veal Cutlets 1.00 |
| Lamb Chops 1.00 | Hamburger Steak 90 |
| | Liver and Onions or Bacon 1.00 |

VEGETABLES AND POTATOES

| | | | |
|--------------------|----------------------------|------------------|----------|
| Green Peas 20 | String Beans 20 | Spinach 20 | Beets 20 |
| Stewed Tomatoes 20 | French Fried Potatoes 20 | Lyonnaise 25 | |
| American Fried 20 | Hash Brown 20 | Au Gratin 30 | |
| Mashed Potatoes 15 | Side Order Fried Onions 25 | Cottage Fried 30 | |

COLD MEATS

(Served with Potato Salad)

| | | |
|-----------------|--|----------------------|
| Roast Beef 90 | Cold Sliced Turkey 1.25 | Corned Beef 90 |
| Roast Pork 1.00 | Assorted Cold Cuts 1.00; with Sliced Turkey 1.25 | Imported Sardines 90 |

SPECIALTIES

1/2 FRIED SPRING CHICKEN, Unjointed, Shoestring Potatoes, Bread and Butter1.50
 ITALIAN SPAGHETTI, Meat Sauce, Grated Cheese, Bread and Butter60
 SPAGHETTI AND RAVIOLI, Meat Sauce, Grated Cheese, Bread and Butter75

EGGS AND OMELETTES

(Served with Toast and Potatoes)

| | | |
|---------------------------------------|--|-------------------|
| 2 Eggs, Fried, Boiled or Scrambled 40 | | |
| 2 Poached on Toast 45 | Ham and 2 Eggs 75 | |
| Sausage and 2 Eggs 75 | Poached Eggs, Vienna 85 | |
| Ham Omelette 70 | Cheese Omelette 70 | Jelly Omelette 65 |
| Bacon and 2 Eggs 75 | | Plain Omelette 45 |
| Bacon Omelette 70 | Tomato Omelette 65 | Onion Omelette 65 |
| | Minced Ham and Scrambled Eggs 70 | |
| | Full Order of Ham, Bacon or Sausage 75 | |

HOT CAKES AND TOAST

| | | |
|--|----------------------------|---------------------|
| Wheat Cakes 30 | Buckwheat Cakes 30 | Toast (3 Slices) 10 |
| Milk Toast 25 | French Toast with Jelly 40 | Cinnamon Toast 20 |
| Hot Cakes Stripped with Ham, Bacon or Sausage 60 | | |

WINES AND COCKTAILS LISTED ON BACK PAGE

We Reserve the Right to Refuse Service to Anyone

Not Responsible for Lost Articles

Sales Tax will be added to all taxable items

Cocktails

Martini

Two-thirds
Distilled Dry
Gin. One-third
French Vermouth
Stir with Spoon. An
Olive or an Onion.

Old Fashioned

Jigger
of Bourbon
Half Lump
Sugar. Dash of
Angostura Bitters,
Slice of Orange
and a Cherry.

Manhattan

Two-thirds
Bourbon,
One-third
Italian Vermouth.
Stir with Spoon,
Cherry.

Bacardi

Two-thirds
Genuine
Bacardi Rum.
One-third Lemon
Juice, Dash of
Grenadine, Shake
Well with Ice.

French Cafe a la Carte Suggestions

APPETIZERS

| | | |
|--------------------|----------------------|---------------------|
| Shrimp Cocktail 50 | Crabmeat Cocktail 50 | |
| Oyster Cocktail 50 | Fruit Cocktail 35 | Avocado Cocktail 40 |
| Orange Juice 20 | Grapefruit Juice 15 | Tomato Juice 15 |

SALADS

Choice of French, 1000 Island or Mayonnaise Dressing

| | | |
|---|--|-----------------------|
| Hearts of Lettuce 35 | Avocado Salad 60 | Shrimp Salad 75 |
| Cole Slaw 25 | Fruit Salad 50 | Lettuce and Tomato 45 |
| Stuffed Tomato with Crab, Shrimp or Chicken 65 | | |
| Combination Salad 50 | Crabmeat Salad 75 | |
| Potato Salad 25 | Peach or Pineapple and Cottage Cheese 50 | |
| Half Avocado with Fruit Salad 65 | Chicken Salad 75 | |
| Salad De Luxe | 85 | |
| Lettuce, Tomato, Peas, String Beans, Asparagus, Shredded Chicken, 1000 Island | | |
| Crab Louie | 85 | |
| Shredded Hearts of Lettuce, Crabmeat, Tomatoes, Hard Boiled Egg, Louie Dressing | | |

SANDWICHES

(Served on Plain Bread or Toasted)

| | | |
|--|---------------------|-----------------------|
| Roast Beef 40 | American Cheese 30 | Lettuce and Tomato 30 |
| Tuna Salad 35 | Peanut Butter 30 | Sliced Chicken 65 |
| Roast Pork 45 | Deviled Egg 30 | Chicken Salad 45 |
| Liver Sausage 35 | Bacon and Tomato 40 | Cold Ham 45 |
| Avocado 35 | Salami 35 | |
| Sardine Sandwich Served with Potato Salad 50 | | |
| French Cafe Special Sandwich | 1.00 | |
| Turkey, Ham, Cheese, Dipped in Egg, Tomato, Pickle, Potato Chips | | |

HOT SANDWICHES

| | |
|--|---------------------------------------|
| Roast Turkey Sandwich, Potatoes and Gravy 75 | Fried Egg 30 |
| Denver 45 | Hot Roast Beef, Potatoes and Gravy 50 |
| Hot Pork, Potatoes and Gravy 55 | Club House (3 Decker) 75 |
| Hamburger on Toast, Long Branch Potatoes 40 | |
| Ham or Bacon and Egg Sandwich 45 | Fried Bacon, Lettuce 40 |
| Oyster Sandwich, Long Branch Potatoes 60 | |

FRUITS AND JUICES

| | | |
|--------------------------|--------------------------|-------------------|
| Pies, per Cut 15 | Layer Cake 15 | Coffee Roll 15 |
| Pie a la Mode 25 | Jell-O, Whipped Cream 15 | |
| Doughnuts (1) 08; (2) 15 | Ice Cream or Sherbet 15 | |
| Pudding 15 | Preserved Peaches 20 | Sliced Oranges 20 |
| Kadota Figs 20 | Stewed Prunes 15 | |
| Apple Sauce 15 | 1/2 Grapefruit 15 | |

DRINKS

| | | |
|------------------------|----------------|---------------|
| Coffee, Cup 10; Pot 15 | Tea, Pot 15 | Chocolate 15 |
| Postum 15 | Sweet Milk 10 | Buttermilk 10 |
| Iced Tea 10 | Iced Coffee 15 | |

Cocktails, Mixed Drinks and Fizzes

| | | | | | |
|------------------------------|----|---------------------------------|----|-------------------------------|------|
| Martini Cocktail | 50 | Clover Leaf | 60 | Cuba Libre | 50 |
| Gibson | 50 | Bacardi | 50 | Rum Collins | 50 |
| Manhattan | 50 | Daiquiri | 60 | Vodka Collins | 50 |
| Old Fashioned | 50 | Side Car | 60 | Hot Buttered Rum .. | 50 |
| Whiskey Sour | 50 | Alexander | 60 | Genuine Champagne Cocktail .. | 75 |
| Orange Blossom | 50 | Brandy Sour | 50 | Egg Nog | 60 |
| Tom Collins | 50 | Bronx | 60 | Planter's Punch | 60 |
| Gin Fizz or Gin Rickey | 50 | Sherry Flip | 60 | Singapore Sling | 50 |
| Sloe Gin Fizz | 50 | Stinger | 60 | Ramos or New Orleans Fizz .. | 75 |
| Dubonnet Martini | 60 | Royal, Silver or Golden Fizz .. | 60 | Southern Comfort | 50 |
| Dubonnet Cocktail | 60 | Rock and Rye | 50 | Zombie | 1.00 |
| Jose Cuervo Tequilla | 50 | | | | |

WHISKEY, BRANDY, GIN, ETC.

| | | | |
|--|----|---|----|
| Our Bar Bourbon, Straight 45; Hiball | 45 | Our Bar Scotch, Straight 50; Hiball | 50 |
|--|----|---|----|

Bourbon Whiskey

| | |
|--------------------------------|----|
| Paul Jones | 45 |
| Schenley Reserve | 40 |
| Walker's De Luxe | 50 |
| Harwood's | 50 |
| Hill & Hill | 45 |
| Sunnybrook | 45 |
| Ancient Age, 5 years | 50 |
| I. W. Harper (Bonded) | 60 |
| Four Roses | 45 |
| Old Crow (Bonded) | 60 |
| Old Grand-dad (Bonded) | 60 |
| Seagram's V. O., 6 years | 60 |
| Yellowstone (Bonded) | 60 |
| Canadian Club (Bonded) | 60 |
| Lord Calvert | 45 |
| Old Taylor (Bonded) | 60 |
| Old Forrester (Bonded) | 60 |

Scotch Whiskey

| | |
|---------------------------------|----|
| Black and White Scotch | 60 |
| White Horse | 60 |
| Dewar's White Label | 60 |
| Johnnie Walker (Red Label) .. | 60 |
| Teacher's | 60 |
| Ballantine's (10 years old) .. | 60 |
| Cutty Sark | 60 |
| Martin's V. V. O. | 60 |
| Johnnie Walker (Black Label) .. | 75 |
| Haig & Haig (Pinch Bottle) .. | 75 |
| King's Ransom | 75 |
| Langs | 60 |

Brandy

| | |
|------------------------------|----|
| Christian Brothers | 50 |
| Apple Jack | 50 |
| Monnet Cognac | 60 |
| Martell 3 Star Cognac | 60 |
| Hennessy 3 Star Cognac | 70 |

Rye Whiskey

| | |
|-----------------------------|----|
| Old Overholt (Bonded) | 60 |
| Mt. Vernon Rye | 50 |

Rums

| | |
|---------------------------------|----|
| Riondo | 50 |
| Bacardi | 50 |
| Hudson's Bay Jamaica Rum .. | 50 |
| Meyers | 60 |
| Hudson's Bay Jamaica, 151 Proof | 75 |
| Ronrico | 50 |

Gins

| | |
|--------------------------------|----|
| Burton's | 50 |
| Fleischmann's | 50 |
| Gilbey's | 50 |
| Hiram Walker London Dry .. | 50 |
| Calvert's | 50 |
| Seagram's Ancient Bottle | 50 |
| Gordon's | 50 |

AMERICAN CORDIALS

| | | | |
|--------------------------|----|-----------------------------|----|
| Domestic B & B | 60 | Blackberry Liqueur | 50 |
| Legendre Herbsaint | 60 | Peach Liqueur | 50 |
| Smirnoff Vodka | 50 | De Kuypter Triple Sec | 50 |
| Apricot Liqueur | 50 | Maraschino | 50 |

IMPORTED CORDIALS

| | | | | | |
|----------------------|----|-----------------------|----|-------------------------|----|
| Creme Yvette | 60 | Creme de Cassis | 60 | Yellow Chartreuse | 70 |
| Apricot | 60 | Creme de Moca | 60 | D. O. M. | 80 |
| Peach | 60 | Creme de Cocoa | 65 | Green Chartreuse | 70 |
| Curacao | 60 | Creme de Menthe | 60 | B & B | 60 |
| Maraschino | 60 | Benedictine | 70 | Drambuie | 75 |
| Cherry Heering | 75 | Cointreau | 70 | | |

BEER

| | | | |
|---------------|----|---------------|----|
| Eastern | 30 | Western | 20 |
|---------------|----|---------------|----|

Salad Suggestions

*Choice of Mayonnaise, French, or
1000 Island Dressing*

**BREAD AND BUTTER SERVED WITH
ALL SALADS**

CHEF'S SALAD BOWL60

Crisp Lettuce Endive, Tomatoes, Water Cress, Spiced Beets, Shredded Ham, Real French Dressing

HEALTH SALAD WITH ALL VITAMINS 65

Cottage Cheese, Pineapple, Peaches, Figs on Bed of Crisp Shredded Lettuce, Choice of Dressing

AVOCADO PRINCESS65

Sliced Avocado, Grapefruit, Orange, Pineapple, on Bed of Sliced Iceberg Lettuce

SHRIMP OR CRAB LOUIE85

Served on Iceberg Lettuce, Garnished with Tomato, Hard Boiled Egg, Louie Dressing

FRUIT SALAD DE LUXE60

An Assortment of California and Hawaiian Fruits, Topped with Walnuts and Whipped Cream

**STUFFED TOMATO WITH CRAB,
SHRIMP OR CHICKEN65**

Served on Shredded Lettuce, Garnished with Hard Boiled Egg, 1000 Island Dressing

French Cafe

SUNDAY, AUGUST 8, 1948

Complete Dinner

(The Price of Entree Denotes Price of Complete Meal)

CHOICE OF ONE

Chilled Tomato Juice, Grapefruit Juice or Fruit Cocktail

SOUP

Fresh Vegetable

SALAD

Chef's Mixed Green Salad, French Dressing

ENTREES

Baked Sugar Cured Ham, Raisin Sauce, Sweet Potatoes, 1.65

Jumbo Shrimp Fried in Egg Batter, Cocktail Sauce, 1.35

Italian Spaghetti, Meat Sauce, Grated Cheese, 1.00

Chicken Fricassee, Buttered Noodles, 1.75

Roast Sirloin of Beef, Brown Sauce, 1.40

Grilled Silver Salmon Steak, Lemon Butter, 1.40

Grilled Loin Pork Chops, Pan Gravy, Apple Sauce, 1.60

Roast Young Tom Turkey, Dressing and Cranberry Sauce, 1.85

Pan Fried East Coast Scallops, Tartar Sauce, 1.40

Grilled Baby Beef Liver, Smothered Onions or Bacon, 1.40

Breaded Veal Cutlets, Country Gravy, 1.50

Tenderloin of Northern Halibut, Tartar Sauce, 1.40

Fresh Ground Round Steak, Smothered with Onions, 1.50

Chicken Fried Steak, Farmer Style, 1.60

Vegetable

Potatoes

Hot Rolls and Butter

Coffee, Iced Tea, Buttermilk or Sweet Milk

DESSERTS

Prunes, Apple Sauce, Preserved Peaches

Pudding

Ice Cream

Sherbet

Jello, Whipped Cream

SPECIAL DINNER

Price includes vegetable, potatoes, bread and butter, coffee, iced tea, or buttermilk

Chicken Fricassee, Buttered Noodles, 1.15

Baked Sugar Cured Ham, Raisin Sauce, Sweet Potatoes, 1.10

Roast Young Tom Turkey, Dressing and Cranberry Sauce, 1.25

Breaded Veal Cutlets, Country Gravy, 1.10

Grilled Baby Beef Liver, Smothered Onions, 95

Grilled Silver Salmon Steak, Lemon Butter, 95

Italian Spaghetti, Meat Sauce, Grated Cheese, 75

Roast Sirloin of Beef, Brown Gravy, 1.00

Jumbo Shrimp Fried in Egg Batter, Cocktail Sauce, 90

Half Fried Spring Chicken Cooked Southern Style, 1.50

Grade A Steer T-Bone Steak, French Fried Potatoes, 2.35