patio

hess's

To whet your appetite

(OYSTERS SERVED IN SEASON ONLY)

Escargots (Snails) 4.95
Six escargots made with Provencale butter, served with toast

Fresh Chopped Chicken Livers 2.95
Tender chicken livers in a crisp lettuce cup garnished with hard boiled egg, savory onion and tasty saltines

Deluxe Crab Meat Cocktail Supreme 6.95
Deluxe crab meat chunks served with cocktail sauce, Russian dressing or brown butter and tasty saltines

Clams Casino 5.95
Mouthwatering! Tender clams topped with onions, peppers, bacon and cheese and served with crackers on a bed of rock salt

Oysters Rockefeller 5.95
Plump oysters topped with creamed spinach and bacon, served piping hot

Jumbo Shrimp Cocktail 6.95
Large white shrimp with zesty cocktail sauce on crisp lettuce with saltines

Oyster Cocktail 4.95

Clam Cocktail 4.95

Herring Marinated in Sour Cream 2.95

Fresh Fruit Cocktail Supreme with sherbet 3.95

Fancy Tea Sandwiches 4.25
Tasty minced chicken, ham spread, cream cheese with olives

Soups and Chowders

Crab Meat Chowder 6.95
Jumbo lump crab meat delightfully blended with delicious vegetables

Tasty Shrimp Chowder 6.95
Tender shrimp and vegetables in a chowder you'll long remember for its fine taste

Combination Seafood Chowder 11.95
A combination of shrimp, jumbo lump crab meat, lobster and clams, blended with tender vegetables in an unusually delectable chowder

Creamy Smooth Tomato 2.95
Creamy tomato soup made of lush red tomatoes and rich cream and milk

Hearty Beef Vegetable 2.95
Vegetables galore in a beef broth with pieces of beef for added flavor

Patio Clam Chowder 3.95
Manhattan style clam chowder with plenty of chopped clams

Turkey Noodle 2.95
Tender morsels of turkey in a rich broth flavored with minced onion and celery

Baked French Onion 2.95
A crock of our famous onion soup topped with a specially flavored crouton and a blend of cheeses broiled to a bubbly golden brown

Old-Fashioned Yankee Bean 2.95
Tender cooked beans, bits of ham and vegetables simmered in a rich ham stock

Individually Prepared Seafood Stews

Hess's Patio stews are delightful. Choice seafood is tastefully blended with rich cream, sherry wine and butter for results befitting a king!

Seafood Stew (Shrimp, Clams, Lobster & Crab Meat) 12.95

Shrimp and Clam Stew 6.95

Shrimp Stew 7.95

Lobster Stew 9.95

Minced Clam Stew 5.95

Oyster Stew 5.95

Quickly Served Platters

Beef Stew-Excitingly Different 6.95
Tender beef simmered in a burgundy wine sauce and enhanced with mushrooms and vegetables

Chopped Ham Omelet 5.95
Tasty pieces of ham in a fluffy omelet, sweet green peas, and tiny, tender beets

Cheese Omelet 5.95
3 eggs well beaten, blended with a thick layer of cheese and melted under the broiler. Harvard beets and tender green beans

Western Omelet 5.95
3 well-beaten eggs chock-full of diced ham, green pepper and Spanish onion. Green beans and Harvard beets

Chicken Livers and Mushroom Omelet 5.95
Tender, fresh chicken livers and sliced mushrooms blended in a velvety omelet with toast points, spicy Harvard beets on crisp lettuce

Tomato Rarebit on Toast 5.95
Creamy, snappy cheese sauce over crisp toast points garnished with slices of red, ripe tomatoes and crisp slices of lean bacon, pickled cabbage with red and green peppers

From the Sea

Cold Combination Seafood Plate 16.95
Jumbo shrimp, deluxe fresh crab meat, clams, oysters and lobster tail, with tangy cocktail sauce

Stuffed Filet of Flounder 11.95
A large filet topped with our own famous deviled crab and broiled to a mellow goodness, lemon wedge, French fries and pepper cabbage

Combination Seafood Platter 19.95
Large, broiled lobster tail, generous cup of golden brown butter, jumbo lump crab meat sauteed in butter, golden fried jumbo shrimp, steamed fresh Little Neck clams, filet of sole, crisp fresh fried scallops, sliced tomatoes, crisp and crunchy shredded cabbage with creamy slaw dressing

Steamed Clams 9.95
24 sweet clams steamed tenderly, with golden brown butter, crunchy pepper cabbage

French Fried or Broiled Lobster Tail 17.95
3 French fried or broiled lobster tail halves with browned butter or tartar sauce and served with two vegetables

Crab Imperial 11.95
Large portion of baked jumbo lump crab meat in Newburg sauce browned under the grill and served with two vegetables

Lobster Tail a la Newburg in Patty Shell 14.95
2 large lobster tail halves, cut in chunks and served with creamy Newburg sauce, golden French fried potatoes, crisp coleslaw

Shrimp a la Newburg in Patty Shell 11.95
Whole shrimp with creamy Newburg sauce, golden French fried potatoes, crisp coleslaw

Combination Seafood Sizzler 19.95
Large lumps of crab meat, tender shrimp and sweet lobster meat sauteed and served sizzling hot, with two vegetables

Deviled Crab 10.95
Lumps of deluxe crab meat in a wonderful mixture of eggs, parsley, cream and Worcestershire sauce, crisp golden French fried potatoes, crunchy pepper cabbage

Filet of Sole - Tartar Sauce 8.95
Breaded sole with tangy tartar sauce, Parisienne potatoes (small white potatoes sauteed in butter) and creamy fresh coleslaw

Baked Filet of Haddock-Mornay 7.95
Filet of haddock browned in the oven with snappy Mornay sauce, plump, tender, green string beans, coleslaw

Breaded or Broiled Scallops 9.95
Tender, tasty scallops with tartar sauce, French fried potatoes, crisp pepper cabbage

Baked Stuffed Jumbo Shrimp 12.95
Large, mouthwatering shrimp stuffed with crab meat, then baked to perfection and served with French fries and coleslaw

Salmon Steak 10.95
Broiled to perfection and covered with a delightful lemon butter sauce. Served with potatoes a la Parisienne and hearts of lettuce with hot bacon dressing. Fresh only in season

Broiled Red Snapper 10.95
A tender filet of white meat fish broiled to perfection, served with jumbo green asparagus, crisp tossed salad

Golden Brown Fried Oysters 9.95
Large select oysters, lightly breaded, deep fried, and served with French fried potatoes and crisp pepper cabbage. Fresh only in season

Unusual Chinese and Japanese Delicacies

Combination Seafood Chow Mein 14.95
Jumbo lump crab meat, tender shrimp and fresh lobster tail blended with savory Chinese vegetables, mushrooms, water chestnuts

Knoe (Beef) Chow Mein or Chop Suey 8.95
Lean beef smothered with Chinese vegetables, mushrooms, water chestnuts

Egg Roll and Fried Rice Combination 9.95
A crisp-fried egg roll and a serving of fried rice, with duck sauce and hot mustard

Gai-Subgum (Chicken) Chow Mein or Chop Suey. 7.95
Tender white meat of chicken and subtle Chinese vegetables

Ha-Look (Shrimp) Chow Mein or Chop Suey 11.95
Tender shrimp and lusciously different Chinese bamboo shoots, toasted almonds, water chestnuts and bean sprouts

Hai (Backfin Crab Meat) Chow Mein 11.95
Delicately flavored pieces of crab meat and delicious Chinese vegetables

Lung-Ha (Lobster Tail) Chow Mein or Chop Suey 14.95
Incomparable lobster tail and Chinese vegetables for a marvelous palate-teasing combination

Tempura Shrimp and Fried Rice Combination 10.95
Jumbo shrimp raw-fried in tempura batter with Patio fried rice and shoyu sauce

Egg Foo Young (Chinese Omelet) 8.95
Chopped shrimp, tender chicken, delicious lump crab meat and mushrooms are combined with water chestnuts, bean sprouts, sliced spring onions, all blended with eggs and fried like an omelet. Hot pepper sauce tops it all

Egg Rolls 10.95
Lobster, chicken and shrimp are combined with water chestnuts, mushrooms and soya sauce and then rolled in a delicate batter of flour and eggs and served with hot mustard and duck sauce

Fried Rice 8.95
Shrimp, lump crab meat, tender chicken flavored with water chestnuts, spring onions, soya sauce and egg; fried in fluffy rice

Tempura-Fried Shrimp 12.95
Large, raw shrimp dipped in Japanese egg batter, deep fried and served with chef's special shoyu sauce

Luscious Patio Specials

Roast Prime Ribs of Beef, au jus
OUR TRADITIONAL CUT–For the discriminating appetite. With whipped potatoes and Harvard beets 12.95
THE PATIO CUT–A hearty bone-in cut to satisfy any appetite. Baked Idaho potato and cut green beans 14.95

It's the largest, most delicious you've eaten!

14-Ounce Chopped Sirloin Steak 6.95
Thick and juicy pure beef grilled to your liking, served with delightful horseradish sauce. Whipped potatoes and tender young peas complete this masterpiece.

Tender Chicken with Country Ham 8.95
White meat chicken on a thick, grilled slice of country ham, jumbo green asparagus and candied sweet potatoes, tasty cranberry jelly

Roast Turkey - Chef's Filling 8.95
Plump young turkey with old-fashioned filling, delicious green peas, candied sweet potatoes, tasty cranberry jelly

Boneless Breast of Chicken 8.95
Breast of tender chicken, batter dipped, fried to a golden crispness. French fried potatoes, green peas, spicy cranberry jelly

Filets of Turkey Breast French Fried in Rich Batter 8.95
Tender, succulent pieces of turkey fried in rich batter, sweet green peas, tasty chef's filling

Baked Ham 8.95
Thick slice of baked ham flavored with fruit juices in a wonderful sauce, candied sweet potatoes, golden kernels of corn

Turkey a la King in Patty Shell 6.95
Large pieces of tender turkey in a rich, smooth cream sauce served on a flaky pastry shell, tender green peas, buttered carrots

Giant Hamburger Sandwich 5.95
Luscious, tender, juicy ground beef in a tasty, crisp bun and served with golden French fried potatoes and tasty lettuce and tomato

Breaded Veal Cutlet with Tomato Sauce 8.95
Young veal, crisp fried, green beans and whipped potatoes

Breaded Veal Cutlet, Parmigiana Style 8.95

Chicken Livers and Mushrooms Saute 6.95
Chicken livers and mushrooms simmered in butter, served with crisp bacon and toast points and crunchy pickled cabbage

Combination Platter of Delicious Vegetables 6.95
A whole garden full of vegetables–jumbo asparagus, broccoli, tender green beans, young carrots, spicy Harvard beets and chopped spinach with poached egg

Crisp Salads

Peach and Pear Salad 4.95
Peach and pear halves filled with soft, creamy cottage cheese on lettuce leaf with crunchy chopped walnuts as a topping, rich date and nut bread sandwich

Patio Sandwich - Salad Special 6.95
Sun-ripened fruit salad topped with sherbet or cottage cheese, served with sandwich wedges of breast of turkey, lean bacon, crisp lettuce and mayonnaise

Lobster Tail Salad 13.95
Large pieces of lobster tail flavored with crisp celery, salad greens, mayonnaise dressing

Hess's Supreme Chef's Salad 7.95
Julienne of turkey, tender and delicious, savory baked ham, crisp salad greens with egg and tangy cheeses, juicy tomato

Chicken Salad - All White Meat 6.95
Generous portion of tender white meat chicken delicately flavored with celery, hard boiled egg and mayonnaise

Crab Meat Salad 11.95
Backfin crab meat made temptingly delicious with crisp celery, egg and Russian dressing

Tuna Salad 7.25
Large pieces of white tuna meat, thinly sliced celery and hard boiled egg, creamy mayonnaise dressing

Shrimp Salad 11.95
Large shrimp flavored with crisp celery, hard boiled egg, your choice of dressing

Patio Caesar Salad 6.95
Chilled crisp Romaine, imported anchovies, Parmesan cheese and imported olive oil, seasoned and gently tossed

Turkey Salad 5.95
Large chunks of turkey delicately flavored with celery and hard boiled egg, red, ripe tomatoes, and leafy green lettuce. Served with dainty sandwiches of date and nut bread and cream cheese.

Fruit Salad 7.95
Sun ripened fruits, with delicious sherbet or cottage cheese and dainty sandwiches of date and nut bread and cream cheese

Really Good Sandwiches

Cold Roast Beef 5.50
Generous mound of tasty beef, delightful with crisp lettuce

Shrimp Salad Sandwich 7.95
Tasty young shrimp, chopped and blended with celery and egg and mayonnaise dressing. On your favorite bread

Hot Corned Beef Sandwich 5.50
Tasty slices of special cured meat on your favorite bread

Delicatessen 5.50
Cooked slices of ham, white turkey meat, cheese, cabbage with Russian dressing, thick juicy tomato slices and lettuce

Turkey Club 5.50
Golden toast, if you wish, in three decks of delicious slices of turkey breast, lettuce, tomato slices, crisp bacon and mayonnaise

Sandwiches Continued...

Egg and Olive Salad Sandwich 3.95
Chopped eggs and Spanish olives mixed with tasty mayonnaise. Served with crisp lettuce

Smoky Flavored Ham Sandwich 4.95
Tasty slices of ham on your favorite bread

Imported Sardine, Spanish Onion 3.95
Skinless and boneless sardines in olive oil dressing

Hot Sliced Turkey 5.95
White or dark meat turkey on your favorite bread smothered in rich Supreme sauce

Bacon, Lettuce, Tomato, Swiss Cheese Club Sandwich 5.50
Three tiers of crisp bacon, lettuce, tomato and Swiss cheese between three slices of golden toast. (no cheese and more bacon, if you like)

Cold Sliced Turkey 4.95
Slices of delicate turkey breast on your choice of bread

Crab Meat Salad Sandwich 7.95
Plump pieces of backfin crab meat deliciously flavored with celery, hard boiled egg and creamy dressing

Turkey Salad Sandwich 4.95
Tender morsels of turkey meat subtly flavored with celery, egg and mayonnaise

Chopped Chicken Livers 4.95
Tasty, tender chicken livers on leafy lettuce and your favorite bread

Swiss Cheese and Ham Sandwich 4.95
Generous slices of Swiss cheese aged to mellow goodness, tasty slices of ham

Tuna Salad Sandwich 4.95
White meat tuna blended with celery, egg and mayonnaise

Open Face Seafood Sandwich 7.95
Tempting crab salad, shrimp salad, tuna salad and boneless sardines served on fresh toast wedges

Patio Favorites

Hot Deviled Eggs, Mornay Sauce 5.95
Deviled eggs toasted in cheese sauce under the grill to golden perfection, Harvard beets

Turkey Croquettes 5.95
Tasty croquettes smothered with rich gravy, served with Dutch filling and sweet green peas

Grilled Reuben Sandwich 5.95
Rye bread, corned beef, sauerkraut, Swiss cheese, Russian dressing, dill spears, French fried potatoes

Macaroni and Cheese with Diced Ham 5.95
Macaroni and creamy cheese baked to a golden hue, with cubes of ham, tangy pickled beets

Patio Super Sundaes

Colossal Banana Split 3.75
Chocolate fudge on vanilla ice cream, diced pineapple and crushed cherries on chocolate and strawberry ice cream, garnished with slices of golden ripe banana, pecan pieces, rich whipped cream

Hawaiian Ice Cream Luau 2.95
Vanilla ice cream topped with crushed pineapple, covered with marshmallow and shredded coconut

Frozen Pecan Ball 3.25
A large ball of vanilla ice cream rolled in toasted pecans, served with a cup of hot fudge

Frozen Cream Puff 2.95
A delicious puff filled with vanilla ice cream, topped with nuts and chocolate fudge

Sweet Inspirations

Superbly made in our own kitchen with the finest ingredients in a portion to satisfy any appetite

Fresh Strawberry Tart 2.95
Patio Crumb Pie 1.95
Tasty Smooth Cheesecake 2.25
Lemon Sponge Pie 1.95
Southern Pecan Pie 2.25
Patio Apple Tart 1.95
Fresh Fruit Cream Pie 1.95
Lemon Meringue Pie 1.95
Filled Cream Puff with Fudge Sauce and Nuts 2.50
PARFAITS 2.25
LUSCIOUS ICE CREAM SODAS 1.50
DELICIOUS SUNDAES 2.50
Served with creamy ice cream, rich sauces and topped with a cloud of luscious whipped cream

Crushed Pineapple
Crushed Cherry
Peanut or Pecan
Hot Fudge
Chocolate
Butterscotch
Fresh Fruit Supreme
Nesselrode
Sliced Strawberry
Maple Walnut

Melon in season 2.00
Rich, creamy PUDDING or delicious, fruit-flavored JELLO topped with whipped cream 1.50
Mousse, a light flavorful dessert 1.75

Hess's Patio Natural Flavor Ice Cream 1.50
The richest, smoothest ice cream you've ever tasted...select from many delicious flavors...with choice fruits and nutmeats, vanilla and cocoa...a taste treat fit for kings.

Refreshing Drinks

Tall, Thirst-Quenching Lemonade ..... .75
Sun-Ripened Florida Orangeade ..... .75
Orange Frappe, a thick delightful blend with true orange flavor 1.50
Frosted Phosphates (with ice float) 1.50
Frozen Lemonade (with ice float) 1.50
Frozen Orangeade (with ice float) 1.50
Frozen Limeade (with ice float) 1.50
Chocolate Coke Float 1.50

Your Favorite Beverages

Fine Aromatic Coffee ..... .65
Sanka ..... .65
Delicately Blended Tea (pot) ..... .65
Herbal Tea (no caffeine) ..... .65
Delicious Hot Chocolate ..... .65
Fresh, Rich Milk ..... .65
Creamy Chocolate Milk ..... .75
Country Fresh Buttermilk ..... .65
Iced Tea, Ice Coffee ..... .65
Coca Cola, Diet Coke or Sprite ..... .75
Irish Coffee or Capuccino 2.95
Perrier Mineral Water 1.00

Wine And Liquors To Please Even The Connoisseur...

Cocktails

(Specific Brands Priced Accordingly.)

Biggest in town! They start at 5 ounces...most of them are 6 ounces and more!

DRY MARTINI–It's magnificent the way the distinctively flavored gin is enhanced with a touch of Vermouth 3.50

VODKA MARTINI–A superb combination–Vodka with Vermouth–recommended for the connoisseur 3.50

BOURBON MANHATTAN–Truly subtle because we use only the smoothest Bourbon in company with the finest Vermouth 3.50

MANHATTAN–Absolutely devastating–excellent blended whiskey with a touch of Vermouth–this is a specialty! 3.50

OLD-FASHIONED SUPREME–A work of art!–Pineapple, orange, and lemon slices garnish the smooth, rich blended whiskey 3.50

SCOTCH OLD-FASHIONED SUPREME–Highly recommended–The Scotch is delicious and is garnished with the freshest fruits 3.50

BOURBON OLD-FASHIONED SUPREME–Amazing–the delightful taste of truly smooth Bourbon with pineapple, orange and lemon slices 3.50

SCREWDRIVER–Refreshing! Vodka gently blended with the juice of fresh, tree-ripened oranges! So satisfying! 3.50

MOSCOW MULE–An actual copper cup provides the setting! Excellent Vodka in tart gingerbeer with a dash of lime! 3.50

FUZZY NAVEL–The ever popular blend of Peach Schnapps and the juice of fresh tree-ripened oranges 3.50

BLOODY MARY–Excellent Vodka with the full-bodied juice of vine-ripened tomatoes. Worcestershire for added zest 3.50

TOM COLLINS–Tall and beautiful! Lemon juice sets the stage for the fine gin. Fresh orange, lime and lemon slices are the accents! 3.50

VODKA COLLINS–Pretty as a picture and just as tasty. Vodka, sugar and lemon juice with freshest fruit slices 3.50

CHAMPAGNE COCKTAIL–So enjoyable! Bitters and sugar in just the right amounts give the champagne a delightful flavor 4.50

GOLDEN CADILLAC–An exquisite blending of Liquore Galliano from Italy. With White Creme de Cacao and rich cream 3.50

SCOTCH SOUR–Scotch delightfully blended with lemon and sugar 3.50

PLANTER'S PUNCH–Imagine yourself in the Caribbean. A tasty combination of Jamaican Rum, Grenadine with lime juice and fresh fruits 3.50

ROB ROY–This cocktail features choice Scotch with dry Vermouth 3.50

PINK SQUIRREL–S-m-o-o-t-h! A delightful blending of Creme de Almond, Creme de Cacao and wonderful fresh cream 3.50

TOASTED ALMOND–This tasty cocktail involves dairy fresh cream, Kahlua and Amaretto in a smooth and nutty combination 3.50

DAIQUIRI–DELICIOUS!–Frothy and beautiful, with a lime flavor that lends itself so well to the finest imported rum 3.50

PINK LADY–Excitingly different Apple Brandy is the accent. Gin is the principal. And lime juice and Grenadine make them superb 3.50

BACARDI–A pink delight! Famous Bacardi Rum pleasingly combined with fresh lime juice and just the right amount of Grenadine 3.50

SEABREEZE–Totally refreshing! Fine vodka combined with just the right proportions of grapefruit and cranberry juice 3.50

SIDE CAR–Sheer deviltry! An imaginative concoction of fine brandy, outstanding Triple Sec and lemon juice 3.50

ALEXANDER–Rich, smooth and tasty! A generous portion of brandy with Creme de Cacao in the freshest cream 3.50

STINGER–The name fits the description. Smoothest Brandy with White Creme de Menthe 3.50

JACK ROSE–For the person who likes a distinctive flavor! Apple brandy, lemon juice and Grenadine 3.50

WHISKEY SOUR–Its popularity is deserved! Tart and terrific...smooth Blended Whiskey in lemon juice, sugar and fresh orange slices 3.50

GRASSHOPPER–Rich and satiny! Creme de Menthe and White Creme de Cacao in fresh cream 3.50

PINA COLADA–Light Rum blended with pineapple juice and cream of coconut 3.50

PEACH DAIQUIRI–A luscious peach half, a dash of sugar and a touch of lime juice... blended with Light Rum 3.50

Unusual Cocktails...Excitingly Different!

(Specific Brands Priced Accordingly.)

HARVEY WALLBANGER–A superb blend of orange juice, Vodka, and Liquore Galliano from Italy... 3.50

BULL SHOT–A concentrate of vegetable juices and beef extract enhanced by Vodka makes an excellent cocktail. Try it hot or cold 3.50

BLUE HAWAIIAN–Wild and tropical! This colorful cocktail blends light rum with blue curacao and pineapple juice 3.50

KAHLUA ALEXANDER–Dairy fresh cream blended with a dash of Creme de Cacao and Kahlua, a coffee liqueur 3.50

STRAWBERRY DAIQUIRI–Plump strawberries, a bit of ice, a dash of lime juice, a touch of sugar and Light Rum 3.50

FROZEN CREAMSICLE–Rich, thick and extremely tasty. Vodka, Triple Sec and White Creme de Cacao are blended with orange juice and vanilla ice cream 3.95

High Balls

Made with 2 ounces of Whiskey.
(Specific Brands Priced Accordingly.)

Scotch Whiskey

CUTTY SARK–So smooth you'll know immediately it's from Scotland's No. 1 distillery 2.50

DEWAR'S WHITE LABEL–Winner of 50 Gold and Prize medals around the world 2.50

JOHNNIE WALKER RED LABEL–Winner of highest awards since 1880 2.50

JOHNNIE WALKER BLACK LABEL–The ultimate in skillful blending of aged Scotch 2.75

CHIVAS REGAL–Carefully matured for 12 years in oak casks-praised since 1786 3.00

J&B–Favorite of connoisseurs 2.50

Sour Mash Whiskey

JACK DANIEL'S BLACK LABEL 2.95

Bourbon Whiskey

BANKERS CLUB 2.00

OLD GRAND-DAD (Bottled in Bond)–A favorite of Kentucky colonels for years 2.50

WILD TURKEY–8 Years Old, Straight Bourbon, 101 Proof 3.50

Irish Whiskey

JOHN JAMESON (7 years old)–A pot still whiskey matured 7 years in oak casks 2.75

OLD BUSHMILL'S (9 years old)–Produced under the same formula for 150 years 2.75

Canadian Whiskey

CANADIAN CLUB–A special blend saluted by kings and queens since 1898 2.75

SEAGRAM'S VO–A blend of rare selected whiskies six years old 2.50

WINDSOR CANADIAN 2.25

SEAGRAM'S 7– 2.25

Brandies

IMPORTED

COURVOISIER 3 STAR–The brandy of Napoleon–a Gold Medal winner 3.50

HENNESSEY BRAS ARME–A truly magnificent flavor and bouquet 3.50

MARTELL 3 STAR–Outstanding for its finer taste and bouquet for 200 years 3.50

MARTELL CORDON BLEU–Finest liqueur cognac-pride of France 8.00

REMY MARTIN V.S.O.–The natural product of fine champagnes gathered throughout France 5.00

DOMESTIC

CHRISTIAN BROTHERS–Made by monks in California-old world quality 2.50

Cordials

IMPORTED

IRISH MIST–Ireland's legendary liqueur 3.25

B & B–D.O.M.–the delicate finesse of Benedictine and the dryness of fine Cognac-from the Benedictine ancient Abbey In Fecamp, France 3.00

LIQUORE GALLIANO–From Milano, Italy 3.00

TIA MARIA–The Jamaican Liqueur 3.00

AMARETTO–Rich flavor of almond, apricot and vanilla 3.00

DRAMBUIE–From the personal recipe given by Bonnie Prince Charlie to the Scots on The Isle of Skye 3.00

BAILEY'S IRISH CREAM–Fresh cream and fine Irish whiskey 3.25

GRAND MARNIER–An exquisite blend of triple orange and fine cognac brandy 3.50

PETER HEERING–From Denmark-favorite of royalty since 1818 2.50

KAHLUA–Coffee Liqueur-from Mexico 3.00

CHAMBORD–Black Raspberry, fruits, honey-from France 3.50

DOMESTIC

CREME DE CACAO (White or Dark)–Exceptionally pleasing chocolate flavor 2.25

CREME DE MENTHE (Green or White)–The perfect after-dinner minted liqueur 2.25

PARFAITS (Liquores) 3.25

Imported Wines

BY THE GLASS

COCKBURN SMITHES PORT–(Portugal)-noted for its deep ruby color, full flavor 3.00

HARVEY'S BRISTOL CREAM SHERRY–(Spain)-choicest full pale 3.75

MOUTON CADET–(France)-White Bordeaux 3.00

CHANSON BEAUJOLAIS BURGUNDY–Full Bouquet 2.75

B&G SAUTERNES–A treat from Bordeaux, France 3.50

LANCERS WHITE DINNER WINE–(Portugal) 2.75

DUBONNET–Red, zestful, tangy-guaranteed to whet the appetite 1.50

DUBONNET–Blonde and extra dry 1.50

LAMBRUSCO, RIUNITE & BIANCO 1.50

HALF BOTTLE TABLE WINES
WHITE:

SOAVE-BOLLA-QUALITA SUPERIOR–(Italy) 5.50

LIEBFRAUMILCH–SICHEL BLUE NUN SUPERIOR–(Germany) 7.00

MATEUS-BRANCO–(Portugal) 6.00

RED:

BORDEAUX-BARON PHILIPPE DE ROTHSCHILD MOUTON CADET–(France) 6.50

VALPOLICELLA-FLORIA–(Italy) 5.00

ROSÉ-MATEUS–(Portugal) 6.50

HOUSE WINES

SAUTERNE • CHABLIS • BURGUNDY • ROSÉ • PORT • SHERRY
Carafe...4.00 ½ Carafe...2.25 Glass...1.50

LIGHT WINES (Less Calories, Less Alcohol)
CHABLIS • ROSÉ • RHINE
Carafe...4.00 ½ Carafe...2.25 Glass...1.50

Champagne and Sparkling Wines

IMPORTED

G.H. MUMM'S EXTRA DRY CHAMPAGNE–(Reims) Bottle 29.00

FREIXENET CORDON NEGRO BRUT CHAMPAGNE Bottle 14.00

PIPER–HEIDSIECK EXTRA DRY CHAMPAGNE–(Reims) Bottle 29.00

MARTINI & ROSSI ASTI SPUMANTE–(Italy) Bottle 14.00

Cold Duck

AMERICAN

ROYAL SEAL NO. 1–(6.4 oz.) 2.25

Fine Imported & Domestic Ale and Beer

MOLSON-Golden Ale–(Canada) Bottle 1.75

GENESEE CREAM ALE Bottle 1.25

MICHELOB–(Anheuser-Busch Inc.) Bottle 1.25

MILLERS Bottle 1.25

BUDWEISER–(Anheuser-Busch Inc.) Bottle 1.25

LOWENBRAU–A favorite since 1383 Bottle 1.25

LOWENBRAU DARK Bottle 1.25

MILLER LIGHT BEER–⅓ less calories Bottle 1.25

BUDWEISER LIGHT Bottle 1.25

HEINEKEN BEER–(Holland)-true lager-a gold medal winner Bottle 1.75

STROH'S BOHEMIAN STYLE Bottle 1.25

STROH'S LIGHT Bottle 1.25

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