

1908



# Café Union



Music and  
the Delicacies  
of Dining

**UNION  
BUILDING  
3<sup>d</sup> & D Sts**

**SAN DIEGO, CAL.**



**T. E. FARROW  
F. M. JOHNSON**  
*Managers*



# San Diego "Quality Beer," Special Brew, per Glass 5c, Stein 10c, Seidel 15c

## OYSTERS AND CLAMS

|   |         |
|---|---------|
| Toke Points on Half Shell.....                  | 40      |
| Blue Points on Half Shell.....                  | 30      |
| Eastern Oysters on Half Shell.....              | 30      |
| Oysters, Fried or Stewed.....                   | 35      |
| Oysters, Plain, Fancy or Pepper Roast.....      | 40      |
| Oysters, Stewed in Cream.....                   | 50      |
| Oysters, Broiled on Toast.....                  | 50      |
| Oysters en Coquille.....                        | 50      |
| Oysters a la Poulette.....                      | 75 1 25 |
| Oysters a l'Union (under glass).....            | 50      |
| California Oyster Cocktail.....                 | 25      |
| Cal. Oysters, Plain, Fancy or Pepper Roast..... | 40      |
| California Oysters, Fried.....                  | 35      |
| Little Neck Clam Cocktail.....                  | 25      |
| Little Neck Clams, on Half Shell.....           | 30      |
| Little Neck, Plain, Fancy or Pepper Roast.....  | 40      |
| Steamed Little Neck Clams.....                  | 40      |

## RELISHES

|   |    |
|---|----|
| Canape of Caviar.....(1) 25 (2) 40          |    |
| Canape Lorenzo.....(1) 30 (2) 50            |    |
| Canape of Anchovis.....(1) 25 (2) 40        |    |
| Olives, Green or Ripe.....                  | 15 |
| Pimolas.....                                | 15 |
| Mangoes.....                                | 15 |
| English Walnuts.....                        | 20 |
| Dill Pickles.....                           | 10 |
| Pickled Onions.....                         | 10 |
| Chow Chow, C. & B.....                      | 15 |
| Russian Caviar.....                         | 40 |
| Celery.....                                 | 20 |
| Radishes.....                               | 15 |
| Green Onions.....                           | 15 |
| Stuffed Tomato, with Celery Mayonnaise..... | 30 |
| Major Grey's Chutney.....                   | 20 |
| Chili Sauce.....                            | 10 |

## SOUPS

|   |    |
|---|----|
| Clear Green Turtle en Tasse.....                | 20 |
| Clam Broth en Tasse.....                        | 10 |
| Consomme en Tasse.....                          | 10 |
| Chicken Broth en Tasse.....                     | 20 |
| Chicken Gumbo.....                              | 25 |
| Puree of Tomatoes.....                          | 20 |
| Cream of Tomatoes.....                          | 20 |
| Onion Soup en Casserole Gratinee (20 min.)..... | 25 |
| Petite Marmite (20 minutes).....                | 35 |
| Philadelphia Pepperpot (20 minutes).....        | 35 |

## FISH AND SEA FOOD

(In Season.)

|   |         |
|---|---------|
| Striped Bass, Broiled.....                      | 40      |
| Striped Bass Saute Meuniere.....                | 40      |
| Striped Bass, Planked.....                      | 60 1 00 |
| Filet of Sea Bass a la Marguery.....            | 60      |
| Filet of Sole, Fried, Tartar Sauce.....         | 35      |
| Filet of Sole a vin Blanc.....                  | 50      |
| Filet of Sole a la Mornay.....                  | 50      |
| Salmon, Broiled or Fried.....                   | 50      |
| Finnan Haddie, Broiled or Steamed.....          | 40      |
| Finnan Haddie Delmonico.....                    | 75      |
| Broiled Live Lobster.....                       | 40 80   |
| Cold Lobster, Mayonnaise.....                   | 40 80   |
| Lobster a la Newberg.....                       | 75 1 25 |
| Cracked Crab.....                               | 40 75   |
| Escalloped Crab Meat au Gratin.....             | 60      |
| Deviled Crab.....                               | 50      |
| Crab Flakes a la Maryland.....                  | 75 1 25 |
| Boiled Salt Mackerel with Bermuda Potatoes..... | 40      |
| Boiled Salt Mackerel.....                       | 40      |
| Kippered Herring.....                           | 40      |

## STEAKS, CHOPS AND POULTRY

|  |    |
|--|----|
| Rump Steak with French Fried Potatoes..... | 40 |
| T-Bone Steak.....                          | 50 |
| Sirloin, New York cut.....                 | 70 |

|   |      |
|---|------|
| Sirloin, with French Fried Onions or Bacon..... | 85   |
| Sirloin, Smothered Onions, or a la Creole.....  | 85   |
| Sirloin, with Mushrooms or Bordelaise.....      | 95   |
| Sirloin, a la Stanley or Bercy.....             | 95   |
| Sirloin, with Fresh Mushrooms.....              | 1 25 |

|   |      |
|---|------|
| Sirloin, for two, New York cut.....             | 1 25 |
| Sirloin, with French Fried Onions or Bacon..... | 1 50 |
| Sirloin, Smothered Onions, or a la Creole.....  | 1 50 |
| Sirloin, with Mushrooms or Bordelaise.....      | 1 75 |
| Sirloin, a la Stanley or Bercy.....             | 1 75 |
| Sirloin, with Fresh Mushrooms.....              | 2 25 |

|  |      |
|--|------|
| Clubsteak, for four.....                         | 2 50 |
| Clubsteak, French Fried Onions or Bacon.....     | 3 00 |
| Clubsteak, Smothered Onions, or a la Creole..... | 3 00 |
| Clubsteak, with Mushrooms or Bordelaise.....     | 3 25 |
| Club Steak, a la Stanley or Bercy.....           | 3 25 |

|   |      |
|---|------|
| Family Porterhouse, for four.....                 | 2 50 |
| Fam. Porterh'se, Fr. Fried Onions or Bacon.....   | 3 00 |
| Porterh'se, Smother'd Onions, or a la Creole..... | 3 00 |

|   |      |
|---|------|
| Tenderloin.....                               | 75   |
| Tenderloin, French Fried Onions or Bacon..... | 90   |
| Tenderloin, Smothered or a la Creole.....     | 90   |
| Tenderloin, with Mushrooms or Bordelaise..... | 1 00 |
| Tenderloin, a la Stanley or Bearnaise.....    | 1 00 |
| Tenderloin, with Fresh Mushrooms.....         | 1 50 |

|   |    |
|---|----|
| Small Tenderloin.....                   | 50 |
| Small Tenderloin, Bearnaise.....        | 75 |
| Small Tenderloin, Creole or Onions..... | 65 |
| Small Tenderloin, Mushrooms.....        | 75 |
| Small Tenderloin, a la Stanley.....     | 75 |
| Small Tenderloin, a la Cheron.....      | 85 |
| Small Tenderloin, en Casserole.....     | 85 |

|   |         |
|---|---------|
| Hamburger Steak.....                          | 40      |
| English Mutton Chop, with Kidney.....         | 65      |
| English Lamb Chop, with Bacon.....            | 50      |
| Lamb Chops.....(2) 40 (3) 60                  |         |
| Mutton Chops.....                             | 40      |
| Veal Cutlets, Saute.....                      | 40      |
| Veal Cutlets, Breaded, with Tomato Sauce..... | 50      |
| Paprika Schnitzel.....                        | 60      |
| Broiled Ham or Bacon.....                     | 35      |
| Jordan's Virginia Ham.....                    | 60      |
| Liver and Bacon.....                          | 35      |
| Pork Chops.....                               | 40      |
| Pork Chops, Breaded.....                      | 50      |
| Broiled or Fried Chicken.....                 | 50 1 00 |
| Fried Chicken, Country Style.....             | 65 1 25 |
| Fried Chicken, a la Maryland.....             | 75 1 50 |
| Broiled Homer Squab, with Bacon.....          | 65      |

## MISCELLANEOUS

|  |         |
|--|---------|
| Chicken Croquettes, with French Peas.....      | 50      |
| Chicken Hash, a la Creme.....                  | 60      |
| Chicken Hash, with Green Peppers.....          | 60      |
| Chicken Hash, en Bordure.....                  | 60      |
| Emince of Chicken, a l'Union.....              | 75 1 25 |
| Broiled Sweetbreads, on Toast.....             | 50      |
| Sweetbreads, en Brochette.....                 | 60      |
| Broiled Sweetbreads, with French Peas.....     | 75      |
| Sweetbreads, Sous Cloche, Union Style.....     | 75      |
| Sweetbreads, Delmonico.....                    | 75 1 25 |
| Fresh Cultivated Mushrooms, Broiled.....       | 75      |
| Fresh Cultivated Mushrooms, under glass.....   | 75      |
| Corned Beef Hash Brown'd with Poach'd Egg..... | 35      |
| Lamb Hash, with Green Peppers.....             | 40      |
| Southern Hash.....                             | 40      |
| Ragout, a la Deutsch.....                      | 50      |
| Imported Frankfurter, with Potato Salad.....   | 30      |
| Deviled Roast Beef, per cut.....               | 40      |
| Broiled Honeycomb Tripe.....                   | 40      |
| Broiled Lamb Kidneys, with Bacon.....          | 40      |
| Deviled Lamb Kidneys.....                      | 40      |
| Broiled Pigsfeet, Vinaigrette.....             | 40      |

|                                     |    |
|-------------------------------------|----|
| Codfish in Cream.....               | 40 |
| Codfish Cake, with Poached Egg..... | 35 |
| Chipped Beef in Cream.....          | 40 |
| Club Sausage.....                   | 35 |

## ROASTS TO ORDER

|  |      |
|--|------|
| Roast Chicken (40 minutes).....              | 1 25 |
| Chicken en Casserole (40 minutes).....       | 1 25 |
| Rack of Lamb, Horticulture (40 minutes)..... | 2 50 |
| Roast Squab (20 minutes).....                | 75   |
| Squab en Casserole Bourgeoise (20 min.)..... | 90   |

## VEGETABLES

|   |    |
|---|----|
| Potatoes, French Fried or Julienne..... | 15 |
| Potatoes, German Fried or Saute.....    | 15 |
| Potatoes, Saratoga.....                 | 15 |
| Potatoes, Lyonnaise.....                | 15 |
| Potatoes, Hashed in Cream.....          | 20 |
| Potatoes au Gratin.....                 | 20 |
| Potatoes, Sarah Bernhardt.....          | 25 |
| Potatoes, Cottage Fried.....            | 15 |
| Potatoes, a l'Union.....                | 25 |
| Potatoes, Hashed Brown.....             | 15 |
| Potatoes, Delmonico.....                | 25 |
| Potatoes, Parisian en Persillade.....   | 25 |
| Sweet Potatoes, Broiled.....            | 25 |
| Sweet Potatoes, Southern Style.....     | 25 |
| Sweet Potatoes, Candied.....            | 25 |
| Sweet Potatoes, Fried.....              | 20 |
| Stewed Corn.....                        | 15 |
| Artichokes, with Butter Sauce.....      | 25 |
| Artichokes, Hollandaise.....            | 35 |
| California Asparagus.....               | 25 |
| California Asparagus, Hollandaise.....  | 35 |
| Griffith Peeled Asparagus.....          | 50 |
| Stuffed Green Peppers or Tomatoes.....  | 25 |
| Broiled Spanish Onions.....             | 25 |
| French Fried Onions.....                | 15 |
| Onions Saute.....                       | 15 |
| Fried Egg Plant.....                    | 25 |
| Flageolets.....                         | 25 |
| French Peas.....                        | 25 |
| Domestic Peas.....                      | 15 |
| French String Beans.....                | 25 |
| Buttered Beets.....                     | 15 |
| Spinach.....                            | 15 |
| Stewed French Mushrooms.....            | 25 |
| Macaroni or Spaghetti, any style.....   | 30 |

## EGGS, ETC.

|                                    |    |
|------------------------------------|----|
| Boiled or Fried.....               | 20 |
| Fried with Ham or Bacon.....       | 35 |
| Fried with Virginia Ham.....       | 65 |
| Poached on Toast.....              | 30 |
| Poached with Ham or Bacon.....     | 40 |
| Shirred Eggs, Plain.....           | 25 |
| Shirred Eggs, Brown Butter.....    | 30 |
| Scrambled Eggs.....(3) 30          |    |
| Eggs, a la Benedictine.....        | 50 |
| Eggs, a la Bercy.....              | 50 |
| Eggs, a la Turque.....             | 50 |
| Eggs, a la Meyerbeer.....          | 50 |
| Omelette, Plain or Parsley.....    | 30 |
| Omelette, with Ham or Bacon.....   | 40 |
| Omelette, with Asparagus Tips..... | 50 |
| Omelette, with Cheese.....         | 40 |
| Omelette, with Jelly.....          | 40 |
| Omelette, au Rhum.....             | 50 |
| Omelette, au Kirsch.....           | 60 |
| Omelette, Spanish.....             | 40 |
| Omelette, with Oysters.....        | 50 |
| Scotch Woodcock.....               | 50 |
| German Pan Cake.....               | 40 |
| French Pancakes.....               | 40 |
| Buttered Toast.....                | 10 |
| Milk Toast.....                    | 20 |
| Cream Toast.....                   | 30 |
| French Toast.....                  | 25 |

## COLD CUTS AND SANDWICHES

|                                    |    |
|------------------------------------|----|
| Assorted Cold Cuts, with Fowl..... | 50 |
| Beef.....                          | 30 |
| Ham or Tongue.....                 | 30 |
| Sliced Turkey.....                 | 60 |
| Chicken.....half 50 whole 1 00     |    |
| Lamb.....                          | 30 |
| Filet of Beef, a la Tartar.....    | 60 |
| Sardines.....                      | 35 |
| Ham Sandwich.....                  | 15 |
| Tongue Sandwich.....               | 15 |
| Roast Beef Sandwich.....           | 20 |
| Cheese Sandwich.....               | 15 |
| Chicken Sandwich.....              | 20 |
| Sardine Sandwich.....              | 20 |
| Club Sandwich.....                 | 30 |
| Caviar Sandwich.....               | 25 |

## SALADS

|                                |    |
|--------------------------------|----|
| Head Lettuce.....              | 15 |
| Lettuce and Grape Fruit.....   | 25 |
| Lettuce and Tomatoes.....      | 30 |
| Potato.....                    | 15 |
| Tomato or Cucumber.....        | 25 |
| Combination.....               | 40 |
| Celery Mayonnaise.....         | 30 |
| Waldorf.....                   | 50 |
| Chiffonade.....                | 50 |
| Romain Salad.....              | 30 |
| Cold Slaw.....                 | 15 |
| Chicken.....                   | 40 |
| Lobster.....                   | 40 |
| Shrimp Salad.....              | 40 |
| Crab Salad.....                | 40 |
| Artichoke Mayonnaise.....      | 25 |
| Asparagus Tips.....            | 25 |
| Asparagus Vinaigrette.....     | 25 |
| Griffith Peeled Asparagus..... | 50 |

## CHEESE AND RAREBITS

|                              |       |
|------------------------------|-------|
| Roquefort.....               | 15 25 |
| Sierra.....                  | 15    |
| Camembert, Domestic.....     | 15 25 |
| Swiss.....                   | 15    |
| McLaren's Club Cheese.....   | 25    |
| Neufchatel.....              | 15    |
| Imported Camembert.....      | 50    |
| Welsh Rarebit.....           | 30    |
| Golden Buck.....             | 40    |
| Golden Buck, with Bacon..... | 50    |

## FRUITS AND JAMS

|                                    |       |
|------------------------------------|-------|
| Oranges.....(1) 10 (2) 15          |       |
| Bananas.....                       | 15    |
| Sliced Bananas and Cream.....      | 20    |
| Apples.....                        | 15    |
| Grape Fruit.....                   | 15 25 |
| Sliced Pineapple.....              | 25    |
| Brandied Peaches.....              | 40    |
| Preserved Peaches.....             | 25    |
| Preserved Pears.....               | 25    |
| Orange Marmalade.....              | 20    |
| Preserved Ginger.....              | 25    |
| Preserved Figs.....                | 25    |
| Red or White Bar le Duc Jelly..... | 50    |
| Coffee, per Cup.....               | 10    |
| Coffee, Pot for one.....           | 15    |
| Coffee, Pot for two.....           | 25    |
| Tea, per Pot.....                  | 15 25 |
| Chocolate or Cocoa, per Pot.....   | 15 25 |
| Milk.....                          | 10    |
| Cream.....                         | 25    |
| French Drip, per Cup.....          | 25    |
| Demi Tasse.....                    | 05    |

Service will be charged when a single portion is served for two.

**Before paying Waiter Please Note that Total of Check is Printed by Register**

# Café Union



Music and  
the Delicacies  
of Dining

**UNION  
BUILDING  
3<sup>d</sup> & D Sts**

Before paying Waiter please note that Total of  
Check is Printed by Register

## OUR SPECIALTIES

|   |                   |
|---|-------------------|
| Eastern Shell Oysters a l'Union (under glass) ..... | 50                |
| Onion Soup en Casserole, Gratinee .....             | 25                |
| Eastern Shell Oysters, Gratin, en Coquille .....    | 50                |
| Flake Crab Meat, a l'Union (chauffing dish) .....   | 75                |
| Flake Crab Meat, en Coquille .....                  | 60                |
| Flanked Spring Chicken, Whole .....                 | 1 50              |
| Planked Steak, Union Style .....                    | (2) 1 75 (4) 3 50 |

### CARTE DE JOUR. OYSTERS.

|                  |    |                               |    |                 |    |
|------------------|----|-------------------------------|----|-----------------|----|
| California ..... | 30 | California or Clam Cocktail.. | 25 | Toke Point..... | 40 |
| Eastern .....    | 30 | Little Neck.....              | 30 |                 |    |

### SOUP.

|                                   |                            |    |                                  |
|-----------------------------------|----------------------------|----|----------------------------------|
| Green Sea Turtle a l'Anglaise. 15 | Consomme, en Tasse.....    | 10 | Cream of Chicken, a la Reine. 15 |
|                                   | Fresh Clam Broth, Cup..... | 10 |                                  |

### HORS D'OEUVRES.

|                                |    |                                |    |                      |    |
|--------------------------------|----|--------------------------------|----|----------------------|----|
| Celery .....                   | 20 | Maj Grey's Chutney.....        | 15 | Radishes .....       | 15 |
| Stuffed Olives.....            | 25 | Dill Pickles.....              | 15 | Stuffed Peppers..... | 20 |
| Black or California Olives.... | 15 | Caviar .....                   | 30 | Chow Chow.....       | 15 |
| Young Onions.....              | 15 | Marinierte or Bismar'k Herring | 25 | Stuffed Mangoes..... | 20 |
| Pickled Walnuts.....           | 20 | Queen Olives.....              | 20 | Chili Sauce.....     | 15 |

### SALADS.

|                         |    |                         |    |                |    |
|-------------------------|----|-------------------------|----|----------------|----|
| Lettuce or Romaine..... | 15 | Lobster .....           | 40 | Crab .....     | 40 |
| Water Cress.....        | 15 | Lettuce and Tomato..... | 25 | Chicken .....  | 40 |
| Sliced Tomatoes.....    | 25 | Combination .....       | 40 | Cucumber ..... | 25 |
| Shrimps .....           | 40 | Union Special.....      | 40 |                |    |

### FISH.

|                                  |                    |    |                                  |    |
|----------------------------------|--------------------|----|----------------------------------|----|
| Filets of Halibut, Marguery.. 35 | Flounder .....     | 35 | Pompano .....                    | 50 |
| Catalina Sand Dabs, Meuniere. 40 | Striped Bass.....  | 40 | Finnan Haddie.....               | 40 |
| Salt Mackerel.....               | Shad .....         | 40 | Cold Boiled Lobster \$1.00, half | 50 |
| Salmon .....                     | Filet of Sole..... | 35 | Broiled Lobster \$1.00, half.... | 50 |

### ENTREES—Ready.

|  |    |                                       |               |
|--|----|---------------------------------------|---------------|
| Veal Pot Pie with Dumplings.....       | 30 | Potted Ox Joints, German Noodles..... | 30            |
| Spring Chicken, a la Maryland.....     | 50 | Hungarian Goulash, a la Magyar.....   | 30            |
| Small Tenderloin Steak, a l'Union..... | 50 | Fork and Beans, Brown Bread.....      | 25            |
| Braised Ham, Champagne Sauce.....      | 35 | Sweetbread Fatties, Toulouse.....     | (1) 25 (2) 40 |

### ROASTS.

|                                    |    |                                 |                      |
|------------------------------------|----|---------------------------------|----------------------|
| Leg of Lamb, Garden Peas.....      | 40 | Stuffed Duck, German Style..... | 60                   |
| Young Turkey, Cranberry Sauce..... | 50 | Ribs of Beef.....               | 30 Extra Cut..... 60 |

### COLD MEATS.

|   |    |                    |                      |
|---|----|--------------------|----------------------|
| Special Assorted.....                             | 50 | Corned Beef.....   | 30                   |
| Roast Pork.....                                   | 40 | Chicken, half..... | 50                   |
| Pickled Pigs Feet or Lamb's Tongue, Vinaigrette.. | 35 | Roast Beef.....    | 30 Extra Cut..... 60 |
| Imported Italian Bologna.....                     | 25 | Ham .....          | 30                   |

### VEGETABLES.

|                                |    |                               |    |                              |    |
|--------------------------------|----|-------------------------------|----|------------------------------|----|
| Fresh String Beans.....        | 15 | Egg Plant.....                | 25 | Spinach and Poached Egg..... | 25 |
| French Peas.....               | 25 | Sugar Corn.....               | 20 | New Spinach.....             | 15 |
| French String Beans.....       | 25 | New Butter Beans.....         | 15 | Union Special Baked Potato.. | 25 |
| French Mushrooms.....          | 25 | Succotash .....               | 15 | Brussels Sprouts.....        | 25 |
| Asparagus .....                | 25 | Pickled Beets.....            | 15 | Garden Peas.....             | 20 |
| New Potatoes, a l'Anglaise.... | 15 | Sweet Potatoes Southern Style | 25 | Rice in Cream.....           | 20 |
| Fried Sweet Potatoes.....      | 15 | New Potatoes in Cream.....    | 25 | Cauliflower in Cream.....    | 20 |
| Stewed Tomatoes.....           | 15 | Wax Beans.....                | 15 | " au Gratin.....             | 25 |

### DESSERTS AND ICES.

|                                  |    |                              |    |                           |    |
|----------------------------------|----|------------------------------|----|---------------------------|----|
| Pumpkin Pie.....                 | 10 | English Plum Pudding, Brandy |    | Strawberry Ice Cream..... | 20 |
| Apricot Pie.....                 | 10 | Sauce .....                  | 15 | Coffee Ice Cream.....     | 20 |
| Mince or Apple Pie.....          | 10 | Pineapple Preserves.....     | 15 | Cafe Parfait.....         | 25 |
| French Pastry....(1) 10 (2) 20   |    | Roman Punch.....             | 25 | Vanilla Ice Cream.....    | 20 |
| Apple Dumplings, Cider Sauce. 15 |    | Charlotte Russe.....         | 25 | Lemon Sherbet.....        | 20 |

### FRUIT.

|                     |    |                       |       |                             |    |
|---------------------|----|-----------------------|-------|-----------------------------|----|
| Strawberries .....  | 25 | Grape Fruit.....      | 15-25 | Creska Figs.....            | 20 |
| Sliced Oranges..... | 15 | Sliced Pineapple..... | 15    | Baked Apple, with Cream.... | 15 |

### CHEESE.

|                         |       |                               |    |                            |       |
|-------------------------|-------|-------------------------------|----|----------------------------|-------|
| Imported Swiss.....     | 15    | Formage de Brie.....          | 15 | Pot Coffee or Tea.....     | 15-25 |
| Imported Roquefort..... | 15-25 | Camembert .....               | 15 | Milk or Buttermilk.....    | 10    |
| Sierra Cream.....       | 15    | Bar le duc Strawberries (Red  |    | Pot Cocoa.....             | 15-25 |
| Neufchatel .....        | 15    | or White).....                | 50 | Horlick's Malted Milk..... | 15    |
| Oregon Cream.....       | 15    | Coffee, with Cream, per cup.. | 10 | Iced Tea or Coffee.....    | 15    |
| McLaren's Imperial..... | 15    | Coffee Demi Tasse.....        | 05 | Special Pot Coffee.....    | 50    |

San Diego, Special Brew, Per Glass 5c Stein 10, Seidle 15.

# WINE LIST

## CHAMPAGNES, IMPORTED.

|                                    | Pts. | Qts. |
|------------------------------------|------|------|
| 1 G. H. Mumm's Extra Dry.....      | 2 25 | 4 50 |
| 2 Moet & Chandon, White Seal...2   | 5 00 | 4 50 |
| 3 Moet & Chandon Brut Imperial.2   | 5 00 | 5 00 |
| 4 Pommery & Greno Sec.....2        | 25   | 4 50 |
| 5 Ruinart Vin Brut, 1/2 pt 1 25..2 | 25   | 4 50 |

## CHAMPAGNES, DOMESTIC.

|                                 |    |      |
|---------------------------------|----|------|
| 9 Paul Masson, California.....1 | 25 | 2 50 |
| 10 Widow Frinke.....1           | 25 | 2 50 |

## IMPORTED RHINE AND MOSELLE.

Deinhard & Co., Coblenz.

|                                      | Pts. | Qts. |
|--------------------------------------|------|------|
| 21 Liebfraumilch .....               | 1 25 | 2 50 |
| 22 Marcobrunner .....                | 1 50 | 3 00 |
| 23 Berncasteler Doctor.....1         | 25   | 2 25 |
| 25 Steinwein in Boxbeutel, Eccards.1 | 00   | 2 00 |

## IMPORTED WHITE WINE.

Barton & Guestier

|                                  | Pts. | Qts. |
|----------------------------------|------|------|
| 31 Haut Sauterne.....1           | 50   | 3 00 |
| 32 Chateau Yquem (Vintage).....2 | 50   | 5 00 |

## IMPORTED CLARETS AND BURGUNDIES.

Barton & Guestier

|                         | Pts. | Qts. |
|-------------------------|------|------|
| 41 Pontet Canet.....1   | 25   | 2 25 |
| 42 Chateau Lafite.....2 | 00   | 4 00 |

F. Chauvenet Nuits.

|                                 |      |      |
|---------------------------------|------|------|
| 43 Macon, Burgundy 1893.....1   | 00   | 2 00 |
| 44 Pommard, Burgundy 1893.....1 | 25   | 2 50 |
| 45 Chambertin 1893.....1        | 75   | 3 50 |
| 46 Clos de Vougeout 1893 .....  | 2 00 | 4 00 |

## IMPORTED PORT AND SHERRY WINES.

|                              | Glass. | Pts. | Qts. |
|------------------------------|--------|------|------|
| 71 Finest Old Manzanilla.... | 15     | 75   | 1 50 |
| 72 Oporto Old Port.....      | 15     | 75   | 1 50 |

## CALIFORNIA RED AND WHITE WINES.

Bottled for Cafe Union.

|                                   | Pts. | Qts. |
|-----------------------------------|------|------|
| 60 Vin Ordinaire, Claret.....     | 25   | 50   |
| 61 Zinfandel .....                | 25   | 50   |
| 62 Burgundy .....                 | 25   | 50   |
| 63 Riesling .....                 | 25   | 50   |
| 64 Sauterne .....                 | 35   | 60   |
| 65 Chateau Yquem (very fine)..... | 75   | 1 50 |

## CALIFORNIA PORT AND SHERRY WINES.

|                    | Glass. | Pts. | Qts. |
|--------------------|--------|------|------|
| 81 Sherry XXX..... | 10     | 40   | 75   |
| 82 Port XXX.....   | 10     | 40   | 75   |

## ALE AND PORTER.

|                                    | Pts. | Qts. |
|------------------------------------|------|------|
| Bass' Ale, Dog's Head..... 1/2 pts | 15   | 30   |
| Guinness' Extra Stout (Burke's) "  | 15   | 30   |

## MINERAL WATERS.

|                                 | Pts. | Qts. |
|---------------------------------|------|------|
| Corona Mineral Water.....       |      | 25   |
| White Rock, Splits 15.....      | 25   | 40   |
| Apollinaris, Splits 15.....     | 25   | 40   |
| Red Raven, Splits 15.....       |      |      |
| Shaw's Iron Brew, Glass 10..... |      |      |
| Syphon Seltzer.....             |      | 25   |
| Jackson's Napa Soda.....        | 15   |      |
| C. & C. Ginger Ale.....         | 25   |      |
| Scweppe's Club Soda.....        | 25   |      |

## CALIFORNIA WINES.

Cresta Blanca Red and White Wines.

|                                   | Pts. | Qts. |
|-----------------------------------|------|------|
| 51 Table d'Hote (Claret).....     | 40   | 75   |
| 52 St. Julien.....                | 65   | 1 25 |
| 53 Margaux .....                  | 75   | 1 50 |
| 54 Sauterne Souvenir.....         | 65   | 1 25 |
| 55 Haut Sauterne.....             | 75   | 1 50 |
| 56 Chateau Yquem.....1            | 00   | 1 75 |
| 57 Sparkling Burgundy.....1       | 00   | 2 00 |
| 58 Swiss Colony Tipo Chianti..... | 50   | 1 00 |

## DRAUGHT AND BOTTLED BEERS.

San Diego Brewing Co.'s Special Brew, on Draught ..... Per Glass .05, Stein 10, Seidel 15

|                 | Pts. | Qts. |               | Pts. | Qts. |
|-----------------|------|------|---------------|------|------|
| Budweiser ..... | 25   | 50   | Schlitz ..... | 25   | 50   |
| Edelweiss ..... | 25   | 50   | Pabst .....   | 25   | 50   |

## MIXED DRINKS.

|                         |    |                              |                           |                           |    |
|-------------------------|----|------------------------------|---------------------------|---------------------------|----|
| Cocktail a l'Union..... | 15 | Pousse Cafe, in colors... 25 | Hot Scoten.....           | 15                        |    |
| Absinthe Frappe.....    | 15 | Rum Punch.....               | 15                        | Sloe Gin Fizz.....        | 20 |
| Claret Punch.....       | 15 | Remsen Cooler.....           | 25                        | Sloe Gin Sour.....        | 20 |
| Egg Nogg.....           | 25 | Suissesse .....              | 15                        | Creme de Menthe.....      | 15 |
| Gin Fizz, Plain.....    | 15 | Sherry Cobbler.....          | 20                        | Creme de Cacao.....       | 15 |
| Gin Fizz, Silver.....   | 20 | Saratoga Punch.....          | 15                        | Creme de Violette.....    | 15 |
| Gin Fizz, Gold.....     | 20 | Sherry Flip.....             | 20                        | Creme de roses.....       | 15 |
| Gin Fizz, Cream.....    | 15 | Sherry and Egg.....          | 20                        | Parfait Amour.....        | 15 |
| Morning Glory Fizz....  | 20 | Quart Claret, Cup.....1      | 50                        | Anisette .....            | 15 |
| Gin Rickey.....         | 15 | Pint Claret, Cup.....        | 75                        | Benedictine .....         | 15 |
| Whiskey Rickey.....     | 15 | Coffee Cocktail.....         | 20                        | Chartreuse .....          | 15 |
| High Ball.....          | 15 | Mamie Taylor.....            | 20                        | Curacao .....             | 15 |
| Imperial Punch.....     | 25 | Picon Punch.....             | 15                        | Martel or Hennessy 3-star |    |
| Lemonade .....          | 15 | Grenadine Punch.....         | 15                        | Cognac..Pony 15, Glass    | 25 |
| Mint Julep .....        | 25 | Horse's Neck, Eastern... 40  | Apricot Brandy, Pony....  | 15                        |    |
| Milk Punch.....         | 20 | Horse's Neck, California. 25 | Apricot Brandy, Glass.... | 25                        |    |

*All Cups Extra; Pints 50c, Quarts 75c*

**Before paying Waiter please note that Total of Check  
is Printed by Register**