



COSMOPOLITAN HOTEL,

SAN FRANCISCO, CAL.



Cosmopolitan Hotel

San Francisco, Cal.

H. H. PEARSON, Proprietor.

HOURS FOR MEALS.

BREAKFAST..... From 6 to 11½ o'clock

Breakfast served in Private Dining Room after 10:30 A. M.

LUNCH..... From 12½ to 2½ "

DINNER..... " 5 to 7½ "

TEA..... " 7½ to 9 "

SUPPER..... " 9 to 12 "

For Children and Servants.

BREAKFAST From 7 to 9 o'clock

DINNER..... At 4½ o'clock

All Meals, Lunches and Dessert sent to Rooms Charged Extra.

Full price will be charged for children occupying seats at the public table

Dishes ordered that are not on the Bill of Fare Charged extra.

Guests inviting friends to dine will please give notice to the Steward or at the Office.

NO SEATS RESERVED AFTER HALF-PAST FIVE.



DINNER.

SAN FRANCISCO, SATURDAY, SEPT. 16th, 1876.

SOUPS.

Mock Turtle, with Sherry. Brunoise.

FISH.

Boiled Sea Bass, Lobster sauce. Baked Smelts, a la d'Orleans.

BOILED.

Leg of Mutton, Caper Sauce, Tongue. Corned Beef and Cabbage. Ham.

COLD DISHES.

Ham. Pressed Corned Beef. Tongue.
Roast Beef. Roast Mutton.

ROASTS.

Beef. Veal. Lamb, Mint Sauce.
Pork. Mutton.

Sucking Pig, Apple sauce.

ENTREES.

Stewed Terrapin, New York Style.

Curry of Lamb, with Rice.

Sheeps' Feet, a la Poulette.

Baked Brains, a l'Italienne.

Macaroni, with Cheese.

Calves' Tongues, Poivrade sauce.

Boiled Beef, Horse Radish sauce.

Stewed Veal, a la Bourgeoise.

RELISHES.

Pickles. Pickled Beets. Horse Radish.
Cucumbers. Sliced Tomatoes.

VEGETABLES.

Mashed Potatoes. Fried Sweet Potatoes. Rice.
Boiled New Potatoes. String Beans. Cabbage.
Baked Irish Potatoes. Stewed Tomatoes. Cauliflower.
Parsnips. Squash. Beets. Succotash.

PUDDINGS.

Cabinette Pudding Sherry sauce.

PASTRY.

Green Apple Pie. Plum Pie. Peach Pie.
Pound Cake. Ginger Snaps.
Sponge Biscuit. Vanilla Meringues.

DESSERT.

Walnuts. Raisins. Almonds. Grapes.

COFFEE ICE CREAM.

TEA.

COFFEE.

WINE LIST.

Champagne.

Krug & Co. Private Cuvee..... Pts. \$2 50 \$4 00	Krug & Co., Shield..... Pts. \$1 50 \$3 00
Louis Roderer, Carte Blanche... " 2 50 4 00	Chas. Heidsieck, Reims..... " 1 50 3 00
Haut Champagne Grand Mousseux 2 00 4 00	Verzenary, Reninart pere..... " 1 50 3 00
Veuve Cliquot, Ponsardin..... " 2 00 4 00	Private Cuvee, Landsberger..... " 1 00 2 00
Carte d' Or..... " 2 00 4 00	Gr. Prize, Muscatel, " " " 1 00 2 00

Burgundy.

Chablis, Moppert (white)..... \$3 00	Chambertin, Recolte, 1865..... \$2 50
Pomard, Jules Vignerte..... 2 00	Chambertin, Recolte, 1865..... pts. \$1 25

Clarets.

Lafite, Th. Lamarque & Co..... 4 00	Ch. Larose, 1858, Noillac..... pts 75c. qts 1 50
Margaux, Th. Lamargue & Cie..... 3 00	Cantermerle, Bellevue..... " 50 " 1 00
Ch. Lafite, Noillac, 1858..... 2 50	Cantenac, Bordeaux..... " 50 " 1 00
Blanquefort, Medoc, Dehez..... 2 00	Our Bordeaux Claret..... " 37 " 75
St. Emilion, Bordeaux..... pts \$0 75 qts 1 50	Claret on Draught..... 25

Sauterne.

L. Dugana, Haut Barsac..... 2 50	Haut Sauterne, W. Bertrand..... 1 50
Peyron, Vin Champetre..... 2 00	Haut Sauterne..... pts and qts 1 50

Hocks.

Johannisberger Schloss..... 3 00	Deideshelmer, G. M. Pabslmann..... 2 00
Hocheimer, own groth..... 2 50	Orleans, California (choice)..... 1 00
Stein Wein, (glass jugs)..... 2 50	

Sherry.

Imperial Golden Sherry..... 3 00	Harmony..... 1 50
Duff Gordon..... 2 00	California Sherry, 1865..... 1 00

Port.

Offley's dry..... 3 00	Th. Reiser's 1864 Port, Native..... 1 00
Old London Dock..... 2 50	London Bottled, CRUSTED, 12 years..... 5 00

Cognac.

Sazerac de Forge & Sons, 1805..... 00	Vineyard Proprietors, 1860..... 2 00
Vineyard Proprietors, 1849..... 3 00	Otaré, Dupuy & Co., 1860..... 2 00

Whisky.

Old Capital, S. T. Suits & Co..... 2 50	Hand-made Bourbon, 1868, our own im- portation..... 2 00
Old Mellow Rye, 1860..... 2 00	O. K. Bourbon..... 1 00
Scotch Malt, Lochindaal..... 2 00	

Rum.

St. Croix, fine old..... 2 50	New Medford Rum..... 1 50
Jamaica, London Dock..... 2 00	Holland Gln..... 2 00

California Choicest Wines.

Gr. Prize, Landsberger..... pts and qts 2 00	White Wine, Buena Vista, v. s..... 37 50
Gr. Prize, Muscatel, Landsberger " " 2 00	White Wine, Gerke..... 75
Native Sherry..... 1 00	White Wine, Cucumongo..... 75
Sweet Muscatel..... 1 00	White Wine, Mountain..... 75
Sweet Tokay, J. M. Curtis..... 1 00	Claret, Malvasia, 1868..... 1 00
Angelica..... 1 00	Claret, Zinfandel, 1867..... 1 00
Th. Reiser's 1864 Port..... 1 00	Champagne Cider, Oregon..... 75
Native Hock, Orleans, J. M. Curtis..... 1 00	

Liqueurs.

Benedictine..... 5 00	Maraschino..... 2 00
Peters' Cherry Cordial..... 2 00	Kirsch Wasser..... 2 50
Chartreuse..... 3 00	Vermouth, de Corine..... 1 50
Absynthe..... 3 00	Pousse Cafe, Chinoise..... 4 00
Anisethe, Rotterdam..... 2 50	On draught..... 25
Curacao, Orange..... 3 00	

Malt Liqueurs.

Tennent's Pale Ale..... pts 50, qts 75c	Swan's Pale Ale.....
Guinness, Dublin Stout... " " 50, " 75	Ale on draught..... 25

Mineral Waters.

Saratoga N. Y. Congress Water... 50	Soda, Seltzer, and Napa Soda Water.....
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WINE CARDS WITH THE WAITERS.

GUESTS sending their orders to the office or Bar will be supplied from the WINE ROOMS during the day or night; and furnished by the case or gallon at WHOLESALE PRICES.

Louis Roderer