



MANILA

INN

TROPICAL DRINKS

THE UNIOUE SPA IN
TELEVISION CITY



TREASURE ISLAND
SAN FRANCISCO
CALIFORNIA



RUDDY L. OQUENDO
Creator of Rum Drinks



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STEAKS, CHOPS, CUTLETS

1. T Bone Steak Broiled	1.25
2. Filet Mignon Broiled	1.15
3. New York Cut Broiled	1.00
4. Tenderloin Steak Broiled	1.00
5. Club Sirloin Broiled	.75
6. French Lamb Chop Broiled	.75
7. Fried Half Spring Chicken	.75
8. Veal Cutlet, Plain - Breaded	.70
9. Baked Ham Steak, Southern Style	.75
10. Grilled Pork Chops Apple Sauce	.65
11. Calf Liver and Bacon	.65
12. Chopped Sirloin Bordelaise	.60

COLD SANDWICHES

(Including Relishes - On Toast 5c Extra)

Manhattan (3) Decker	.55
Club House Special (3) Decker	.65
Roast Prime Beef	.30
Baked Ham	.30
Ham and Swiss Cheese	.40
American Cheese	.25
Bacon and Tomato	.30
Tuna or Sardine	.25
Ham and Egg	.35
Bacon and Egg	.30
White Meat of Chicken	.45
Denver	.30

HOT SANDWICHES

Never Fail (Small Steak Grilled on Toast Open Face with Tomato)	.60
Surprise	.25
Monte Cristo (Ham and Swiss Cheese dipped in Egg, Bread Dry Fried)	.60
Monte Carlo a la Triber (Baked Ham, Imported Cheese and Breast of Chicken Dipped in Egg Batter and Baked Golden Brown)	.75
Toasted Swiss Cheese and Grilled Tomato	.45
Chopped Round Steak	.40

SALADS

(Including Bread, Butter and Dressing)

Manila Inn Special	.50
Chef's Salad Bowl	.40
Combination Salad	.45
Tomato Stuffed with Chicken	.50
Waldorf Salad	.40
Cottage Cheese and Pineapple	.50
Cosmopolitan Salad	.50
Fruit Salad Whipped Cream	.50
Chicken Salad	.50
Lettuce and Tomato	.30
Tomato and Asparagus Salad	.35
Old Fashioned Salad	.45

(Not Responsible for Lost Articles)

FILIPINO DISHES

Manila Inn Chef's Special (Chicken Saute with Mushrooms, wine and Garbanzos)	.75
Pansit Special (Imported Noodles Cooked with Pork, Shrimps and Mushrooms)	.50
Sotanghon (Imported Rice Noodles cooked with Shrimps and Pork)	.50
Lumpia Manila Inn Style (An Omelette with Beansprout, P. L Beans, Garban- zos, Shrimps, Pork and Chicken)	.50

DESSERTS

Assorted Pies	.15
Home Made Pudding	.15
Home Made Apple Pie	.15
Pie a la Mode	.25
Ice Cream or Sherbert	.15
Chocolate Sundae	.20
Pineapple Sundae	.20

BEVERAGES

Coffee	.10	Iced Coffee	.15
Tea	.10	Iced Tea	.15
Milk	.10	Hot Chocolate	.15

(We reserve the right to refuse service to any one at any time.)

Jaime Y. Itulid, Chef