HOTEL PASO DEL NORTE

EL PASO TEXAS

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SALADS

Avocado Salad	50
Alma Salad	50
Anchovy Salad	45
Asparagus Salad, Mayonnaise	35
Buena Salad	45
Blackstone Salad	50
Buenos Ayres Salad	50
Brazil Salad	50
Belle Fermiere Salad	50
Breakfast Salad	50
Chef Special Salad	50
Caprice Salad	50
Chiaroscuro Salad	50
Chicken Salad	50
Cucumber Salad	50
Combination Salad	45
Cold Slaw Salad	20
Crab Meat Salad	45
Dancette Salad	45
Doctor Salad	45
Del Norte Salad	50
Encarpus Salad	45
Elizabeth Salad	50
Fan Salad	55
Favorite Salad	50
Fluer de Lis Salad	50
Fruit Salad	40
Fantasie Salad	40
Grapefruit Salad	45
Galli Curci Salad	50
Gastronomic Salad	50
Gulfport Salad	50
Hospitality Salad	45
Health Salad	45
Iris Salad	50
Iron Salad	45
Jeanette Salad	50
Lettuce Salad	25
Lettuce and Tomato Salad	35
Ladies' Delight Salad	50
Lettuce Roll Salad	45
Orange and Grapefruit	45
Panama Salad	50
Peach Sunshine Salad	50
Pineapple and Roquefort Cheese	60
Pear Surprise Salad	50
Poinsetta Salad	50
Princess Salad	45
Potato Salad	20
Royalette Salad	50
Rosa Salad	45
Salmon Salad	50
Shrimp Salad	40
Sliced Tomatoes	30
Sanagra Salad	45
Tuna Salad	40
Tango Salad	50
Tom Coryate Salad	60
Tomato Stuffed with Celery	35
Tomato Stuffed with Shrim	40
Tomato Stuffed with Chicken	40
Vegetable Salad	50
Waldorf Salad	50
Wedding Ring Salad	50

VEGETABLES

Okra	20
Cauliflower	25
String Beans	25
French Peas	25
Belgian Flageolets Extra Fins	25
Brussel Sprouts	25
Spinach	25
Fried Egg Plant	25
Buttered Beets	25
Stewed Tomatoes	25
Boiled Carrots	25
Fried Hominy	25
Lima Beans	25
Grilled Tomatoes or Grilled Spanish Onions (15 min.)	35
Boiled Bermuda Onions with Cream Sauce	30
French Fried Onions	40
Hot or Cold Artichoke	35
Asparagus Tips	30
American Asparagus	30

POTATOES

Fried Sweet	25
Candied Sweet	35
Cottage Fried	25
Lyonnaise	30
Delmonico	25
Waffle Potatoes	25
French Fried	15
American Fried	15
Hashed Brown	15
Julienne	20
Baked	15
Mashed	15
Boiled	15
Special Baked	30

SALADS
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Let "Louie," our famous Maitre d'Hotel plan your Luncheon and Dinner Parties

Private Dining Rooms

Large Convention Hall

Committee Meeting Rooms

Rose Ball Room

Private Dancing Parties Arranged

ANY DESIRED DISHES PREPARED UPON REQUEST

SANDWICHES

Corned Beef	25
Tongue	35
Egg	25
Chicken Sandwich au Gratin	60
Cream Cheese Sandwich	30
Chicken	50
Club	50
Boiled Ham	25
Fried Ham	30
Ham and Egg	35
Bacon	30
American Cheese	25
Swiss Cheese	30
Pimento Cheese	25
Toasted Cheese	35
Lettuce and Mayonnaise	20
Lettuce and Tomato	25
Roast Beef	45
Peanut Butter	25
Sardine	35
Chicken Salad	50

SPECIAL del NORTE SANDWICHES

Special	75
Superior	85
Paradise	75
Tongue Delight	75
Special Club	75

CHEESE

Camembert	35
Roquefort	40
Philadelphia Cream	40
New York Cream	25
American	25
Swiss	30
Imported Gruyere	35
Pimento	25
Edam	35
Cheddar Cheese	30

SALADS
See back of this page

OUR MEXICAN DISHES ARE PREPARED BY NATIVE CHEF

MEXICAN DISHES

Chili Relleno con Queso (10 min.) 35
Huevos Rancheros 45
Enchiladas 35; with Egg 50
Chili Con Carne with Frijoles 30
Tortillas 15; Fried or Toasted 20
Frijoles Fried with Cheese 35
Hot Tamales 50

ITALIAN DISHES

Spaghetti or Macaroni Italienne, Parmesan Cheese 40
Spaghetti or Macaroni au Gratin 35
Spaghetti with Chicken Livers 60
Cepes a la Italienne on Toast 65
Other Italian dishes prepared upon advance notice

PRESERVES

Tea Garden Strawberry Preserves 25
Tres Palmas Fancy Dates 25 Raspberry Jam 25
Silmar Preserved Figs 30 Boyden's Honey 20
Grapefruit Marmalade 25 Red Bar le Duc 25
Apricot Marmalade 25 Crab Apple Jelly 25
Orange Marmalade 25 Tea Garden Jelly 25

COFFEE, TEA, ETC.

Coffee, Pot (1) 15; (2) 25; Demi Tasse 10
Iced Tea, per Glass 10
Chocolate, Pot (1) 15
Tea, Pot (1) 15; Postum, Pot (1) 15
Cream, per Glass 35
Milk, ½ Pint Bottle 10

ANY ARTICLE FRIED IN BUTTER 10¢ EXTRA **ANY ARTICLE SERVED FOR TWO 25¢ EXTRA**

CRICKET PRINTING CO.—EL PASO

MOTORISTS ASK FOR OUR BOX LUNCH MENU

Hotel Paso del Norte

PAUL HARVEY, *Manager*

SOUPS

Onion au Gratin (20 min.) 40
Cold Tomato Bouillon 25
Chicken Broth en Tasse 25
Consomme en Tasse 25

Cold Consomme or Chicken Broth 25
Puree of Tomato 20
Clam Broth en Tasse 25

Green Sea Turtle en Tasse 35
Cream of Tomato 30
Vegetable Soup 25
Clam Chowder 25

FISH AND OYSTERS IN SEASON

Smoked Finnan Haddie, Steamed Potatoes 50
Norwegian Small Sardine 40
French Sardine 65

Halibut Fried or Broiled 60
Imported Filets of Anchovies 45

Filet of Sole with Tartar Sauce 50
Half Dozen Stewed Oysters 50
Half Doz. Creamed Oysters 60

EGGS AND OMELETTES

Shirred Eggs au Gratin 40
Omelet with Asparagus Tips 60
Poached Eggs on Toast 35
Mushroom Omelet 75
Scrambled Eggs 30

Plain Omelet 40
Tomato Omelet 50
Jelly Omelet 55
Eggs Benedict 75
Omelet Creole 55

Omelet aux Fines Herbes 60
Chicken Liver Omelet 60
Spanish Omelet 55
Eggs Vienna 70

STEAKS, CHOPS, POULTRY, ETC.

Small Sirloin a la Minute 1.25
Sirloin for One 1.50
Extra Sirloin for Two 2.75
Special Sirloin for Three 4.00
Club Sirloin for Four 5.00

Filet Mignon 1.00
T-Bone 1.35
Filet Mignon en Casserole 1.25
Mutton Chops (1) 45; (2) 90
Porterhouse 2.00

Veal Chops (1) 35; (2) 65
Pork Chops (1) 35; (2) 65
Virginia Ham Steak 1.25
Ham Steak 80
Small Sirloin 1.00
Mixed Grill 85

Half Spring Chicken a la Maryland 1.20
Half Spring Chicken, Fried or Broiled 75; Country Gravy 90
Selected Squab, Broiled on Toast, with Bacon 1.00
Plank Garnish for Steaks, 60¢ per person. Meat Orders, Bread 10¢ Extra

COLD MEATS

Puree Pate de Foie Gras 60
Smoked Beef Tongue 65
Breast of Chicken 1.00
Assorted Cold Meate 75; with Fowl 1.00

Pate de Foie Gras 90
Liver Sausage 50
Salami Sausage 50

Boiled Ham 60
Roast Beef 75
Steak a la Tartare 80
(All Cold Meats Served with Potato Salad)

SAUCES

Bearnaise 35
Mushroom 35

Hollandaise 35
Paprika 25
Cream Sauce 20

Truffle Sauce 35
Smothered Onions 30

DESSERTS

Ice Cream—
Maple Nut 20
French Chocolate 20
Tutti Frutti 20
Coupe Venus 40
Coupe St. Andre 40

Parfaits—
Chocolate 30
Strawberry 30
Del Norte 30
Fruit 30
Pecan 30

Charlotte Russe 35
Peach Melba 40
Lemon Sherbet 15
Chocolate Eclair 20
Assorted Cakes 20
French Pastry 20

Pies—Peach 15
Dayre Cream 15
Apple 15
Lemon Meringue 15
Pear 15
Plain Custard 15

Rice Custard 15
Macaroons 20
Baked Alaska, for One 75; for Two 1.40

Canned Peaches 20
Sliced Pineapple 20
Preserved Figs 35

WE HAVE A SPECIAL CHILDREN'S MENU

El Caballero

THE picture on the front cover is a correct color reproduction of one of Old Mexico's most picturesque institutions—The Caballero. He is the gentleman horseman who may be seen riding down the Paseo de la Reforma in Mexico City, in the country early in the morning or on Sunday afternoons when the crowd rides out the Paseo and through Chapultepec Park.

The dress of the Caballero is called the charro costume and is as formal as the conventional wear of the New York gentleman horseman who rides in Central Park. This charro costume consists of a pair of tight fitting, bell bottomed trousers trimmed in silver braid or coins, a soft shirt, red windsor tie, high-crowned hat of felt or finely woven straw, with silver and gold decorations, a bright colored zarape or shawl which he wears folded over his shoulder in fair weather, for an overcoat when it is cold and a raincoat when it rains.

A pair of enormous silver spurs complete the picture and the possession of a charro costume is the dream of every boy's life among the better class of Mexicans.

McMATH CO.—EL PASO