Aloha!

PLEASE BE OUR GUEST:

WHISKIES
BOURBON
SCOTCH
CANADIAN

COCKTAILS
UNITED AIR LINES SPECIAL
   VERY DRY MARTINI (GIN OR VODKA)
OLD FASHIONED
MANHATTAN
DAIQUIRI
BLOODY MARY
SPANISH SHERRY
MAI TAI

GIN
VODKA
BEER

TOMATO JUICE
PINEAPPLE JUICE
SOFT BEVERAGES

HAWAIIAN MACADAMIA NUTS

LIQUEURS
CREME DE MENTHE
COGNAC
DRAMBUIE
BENEDICTINE AND BRANDY
HAWAIIAN LIQUEUR
Papaaina
(MENU)

APPETIZER
CREPES BENGAL

SOUPS
CREAM OF CHICKEN SOUP OR CONSONME
WAFERS

ENTREES
BROILED FILET MIGNON,
DOUBLE FRENCH LAMB CHOPS,
BREAST OF CHICKEN CORDON BLEU,
PIQUIANTE SAUCE
OR LOBSTER THERMIDOR
MAINLINER BAKED POTATO
BROCCOLI au GRATIN

ROLLS
HOLLAND RICE, SALZSTEIN OR HARD ROLL

SALADS
HEARTS OF LETTUCE SALAD
OR GARDEN ISLAND SALAD
ROQUEFORT DRESSING OR CATALINA DRESSING

DESSERTS
ASSORTED FRENCH PASTRY, PETITS FOURS
OR FRUIT AND CHEESE TRAY

BEVERAGES
COFFEE  SANKA  TEA  MILK
DINNER MINT

SELECTED DOMESTIC ALOHA TOAST CHAMPAGNE
AND WINES ARE SERVED WITH THIS MENU.

This menu prepared in United Air Lines Flight Kitchen at Honolulu, Alfred Rigert, Chef.
President, Chefs de Cuisine, Hawaii, Member, American Culinary Federation

U. S. Department of Agriculture Regulations prohibit use of certain fruits and vegetables in natural or raw state on all flights from Hawaii to the Mainland.