



USS ARIZONA

Compliments of the  
Commissioned Officers' Mess OPEN  
Pearl Harbor, Hawaii

COCKTAIL SUGGESTIONS

DRINK VARIATION

COCKTAIL SUGGESTIONS

# USS ARIZONA

Launched 19 June 1915  
Commissioned 17 October 1916  
Torpedoed 7 December 1941

Arizona received 1 Battle Star and  
she still flies the Stars and Stripes

DRY SACK

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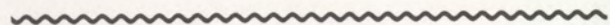
## COCKTAIL SUGGESTIONS

### POLYNESIAN DRINKS

Mai Tai .....	1.50
Chee Chee .....	1.00
Catamaran .....	1.00
Hawaiian Cooler .....	1.00
Scorpion .....	1.30



High Balls .....	.50
Daiquiri .....	.55
Gimlet .....	.55
Old Fashion .....	.55
Martini .....	.50
Sours .....	.55



### AFTER DINNER

Grasshopper .....	.75
Black Russian .....	.85
Alexander .....	.75
Kahlua .....	.70
B & B .....	.80
Benedictine .....	.80
Cream de Menthe .....	.50
Cream de Cocoa .....	.50
Drambui .....	.80

## COCKTAIL SUGGESTIONS

### CHAMPAGNE COCKTAIL ..... 1.25

A split of Masson Extra Dry  
Champagne (for two)

### RARE DRY SHERRY.... .40

Paul Masson

### DRY SACK ..... .40

Williams and Humbert



## RED DINNER WINES

Bin No.		Bottle	½ Bottle
<b>Claret</b>			
1.	Cabernet Sauvignon, Paul Masson	3.00	1.50
	A superior Claret, robust flavor, great bouquet		
2.	St. Emilion, B&G—France	3.75	2.00
	A fine light Bordeaux		
<b>Burgundy</b>			
3.	Pinot Noir, Paul Masson	3.00	1.50
	Velvety, dry, from rare Pinot Noir grapes		
4.	Beaujolais Superieur, Chateau De Javernand—France	3.75	2.00
	A noted Chateau bottling		

## WHITE DINNER WINES

<b>Rhine Wine</b>			
6.	Emerald Dry, Paul Masson	2.75	1.50
	Light, dry, crisp, fragrant bouquet		
7.	Liebfraumlilch Rheinperle, Havemeyer—Germany	3.00	1.75
	In the traditional crock bottle		
<b>Chablis</b>			
8.	Chablis, Paul Masson	2.25	1.25
	Extra delicate, crisp, delicious		
9.	Pinot Chardonnay, Almaden	3.00	1.50
	Crisp and very dry		

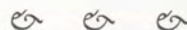
## ROSE DINNER WINES

10.	Vin Rosé Sec, Paul Masson	2.25	1.25
	Light-bodied dry pink wine, pert, fruity, gay		
11.	Nectarosé Aineé—France	3.25	1.75
	Soft and fruity		
12.	Mateus Still Rosé, Portugal	3.25	—

## CHAMPAGNES

14.	Brut Champagne, Paul Masson	4.50	2.50
	Award Winner. Very dry, superb taste		
15.	Pink Champagne, Almaden	4.50	2.50
	Light and delicate		
16.	Extra Dry Champagne, Mumm's— France	7.25	3.75
	From the famed cellars of Baron Mumm		

## GOOD EVENING



May we suggest a relaxing cocktail . . .

### \* BILL OF FARE \*

Assorted Wafers

### \* APPETIZERS \*

**Shrimp Cocktail** — Succulent and tender.  
Served on a bed of lettuce with lemon wedge  
and sauce ..... \$ .50

**Lobster Cocktail**—Generous portions of select  
Maine Lobster Tail ..... \$ .75

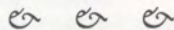
### \* SOUP du JOUR GARNI \*

Always a carefully prepared combination of  
fine ingredients.

### \* THE SALAD BAR \*

A palate pleasing assortment of fruits, vege-  
tables, herbs and spices. Please help your-  
self.

\* SERVED WITH YOUR MEAL \*



Vegetable  
du Jour

**BAKED IDAHO POTATO**

Butter, Sour Cream,  
Chives and  
Chopped Bacon

OR

**GOLDEN BROWN FRENCH  
FRIED POTATOES**

**CRISP FRENCH ROLL  
AND BUTTER**

## ENTREES

### FROM THE SEA

**Gulfstream Deep Fried Shrimp**—Breaded and butterflied to achieve an even tan .....**\$2.50**

**Mahi Mahi \*Miko Miko\* (Delicious)** — Fillet of the Island's finest fish. Char-broiled and topped with lemon butter and chopped almonds .....**\$2.50**

**Fried Plump Eastern Oysters** — Pan fried to golden perfection .....**\$2.50**

### THE CHEF'S SPECIALTY

**Cornfed Eastern Prime Ribs of Beef Au Jus**—Beef at its finest .....**\$3.90**

### CHARCOAL BROILED DELIGHT

**U.S. Choice New York Steak**—12 ounces of good eating .....**\$4.25**

**U.S. Choice Top Sirloin Steak**—A savory beef treat .....**\$3.75**

**Broiled Lobster Tail** — Tease your taste buds with this delectable favorite .....**\$4.50**

**Half & Half**—A tasteful combination of Lobster Tail and Top Sirloin Steak.....**\$4.35**

## SANDWICH SPECIAL

"O" Club Sandwich  
Potato Salad  
and Relishes

**\$1.25**

**\* Always Taste Pleasing \***

### CHILDREN'S SPECIAL

Golden Fried Chicken  
French Fries  
Vegetable

**\$1.25**

**\* Keiki's Favorite \***

**SIMPLE BUT SAVORY**

**Evening Special\***

\*Inquire

**\* Just Plain Good Food \***

## DESSERT SUGGESTIONS

Cheese Cake

Sherbert

Ice Cream



## BEVERAGES

Fresh Milk — Butter Milk

Hot or Iced Tea

Rich Brewed Coffee



**\* DINNER MINTS \***