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Menu, Columbia Restaurant, Drinks and Dinner, 1940

The Columbia Restaurant

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Columbia *MENU*

RESTAURANT

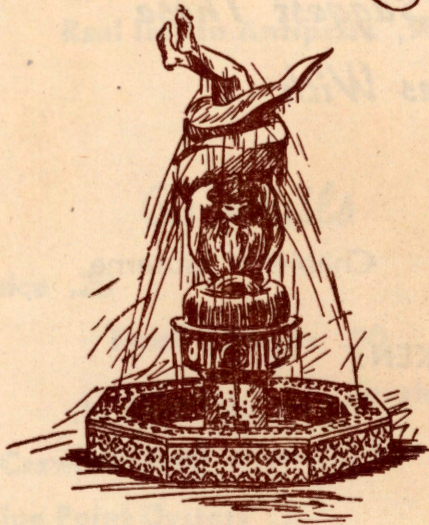


Designed by
IVO de MINICIS

**COLUMBIA'S ATTRACTIVE AND EXOTIC
SETTING RENDERS IT UNIQUE IN AMERICA**

Columbia

Gem of Spanish Restaurants



Quixote Court and Patio

MINIMUM CHARGE IN THE
QUIXOTE COURT AND PATIO
\$1.00 FOR EACH PERSON

SAME
LOCATION AND OWNERSHIP
SINCE 1905

22nd STREET AND 7th AVENUE, YBOR CITY, TAMPA, FLORIDA

COCKTAILS

*We Suggest These
Wines With*

FISH:

Chablis or Sauterne

CHICKEN:

Medoc, Light Claret,
Sauterne, Graves

MEAT:

Burgundy, Zinfandel
or Claret

Hors D'Oeuvres

Columbia Assorted 1.00

Canape of Russian Caviar 1.25

Anchovies Rolled with Capers 1.00

Cured Ham 1.00

Stuffed Celery 1.00

Real Italian Antipasto .90

Olives .40

Cocktails

Tomato Juice .25

Fresh Shrimps .90

Fresh Fruit Cup .60

Key West Crawfish 1.00

Blue Point Oysters .75

Fresh Stone Crabs Cocktail 1.75

Crab Meat 1.25

Soups

Spanish Beans and Potatoes .40

Vegetables (home made) .40

Puree of Spanish Beans .50

Tartara 1.00

Cuban Black Beans .50

Vermicelli with Chicken Giblets .35

Cream of Tomato .50

Chili con Carne .50

Oysters .85

Chicken

With these dishes Select your Favorite Red or White Wine

Chicken and Yellow Rice 1.25

Chicken a la "Ville Rue" (30 min.) 2.00

Chicken "Salsa Verde" (40 min.) 2.25

Chicken "Cacerola" (30 min.) 2.00

Chicken 'Criolla' 1.75

Broiled (or Fried) Chicken 1.50

Chicken "Catalana" 1.50

Chicken Croquettes 1.00

Chicken al 'Merengo' 2.00

Half Chicken Country Style (15 min.) 1.75

Half Baked Chicken (40 minutes) 1.75

Half Chicken "Chanfaine" 1.75

Chicken A La King 1.75

Half Chicken al "Jugo" (juice) trimmed with Chicken Livers (40 min.) 2.25

Chicken Livers "Broche" (45 min.) 2.00

Chicken Livers "Saute" 1.75

Steak of Chicken Livers with Bacon 2.00

Chicken GIBLETS with Spaghetti 1.50

Chicken with Spaghetti 1.50

Meats

Red Wines are Best with these dishes

Filet Steak — Plain 2.00

Tenderloin Steak 2.00

Filet Steak "Milanesa" 1.50

Filet Steak "Saute" 2.25

Filet Steak "Catalana" 2.25

Filet Steak "Columbia" 2.25

Steak 'Criolla' 2.00

Filet Steak 'Salteado' 2.50

Steak "Mignon"

Chicken Liver Sauce 2.75

Filet Steak "Capuchina" 2.75

Filet Steak with Mushrooms 2.50

Sirloin Steak (small) 2.50

Sirloin Steak 3.00

Steak A La 'Patio' 3.00

Steak 'Cacerola' 2.25

Planked Steak 2.75

Calf Liver and Onions 1.00

Boston Cuts 2.75

Calf Liver Steak with

French Fried Onion 1.75

Special Oklahoman Cut 3.25

Stewed Beef and Potatoes,

Spanish Style 1.00

Pot Roast and

Mashed Potatoes 1.25

Roast Pork with Puree

(or Fr. Fr. Potatoes) 1.25

Pork Chops "Milanesa" 1.50

Pork Chops with Fr. Fr. Potatoes 1.50

Lamb Chops, Shoe String Potatoes 1.50

Veal Cutlets, (breaded) 1.50

Rice

- Yellow Rice and Chicken 1.25
 - Yellow Rice and Ham 1.00
 - Yellow Rice and Pork 1.00
- Yellow Rice and Shrimps 1.25
 - Yellow Rice and Crawfish 1.25
 - Yellow Rice, Plain .30
 - White Rice .25

Spaghetti

- Spaghetti with Meat Sauce .90
 - Spaghetti with Meat Balls 1.00
 - Spaghetti with Pork Chops 1.25
 - Spaghetti with Chicken Livers 1.50
- Spaghetti with Chicken 1.50
 - Spaghetti with Mushrooms 1.75
 - Spaghetti with Chicken Giblets 1.50
 - Spaghetti with Crawfish 1.50
 - Spaghetti with Shrimps 1.50

Omelets and Eggs

- Spanish Omelet 1.00
 - Shrimps Omelet 1.00
 - Asparagus Omelet 1.00
 - Cheese Omelet 1.00
 - Ham Omelet 1.00
 - Ham and Egg 1.00
- Peas Omelet 1.00
 - Chicken Livers Omelet 1.50
 - Scrambled Eggs with Crawfish 1.25
 - Eggs "Catalana" 1.00
 - Plain Omelet .70
- Jelley Omelet .75
 - Eggs "Ranchera" 1.00
 - Mignon Eggs 1.00
 - Eggs "Malaguena" 1.00
 - Eggs "Benedictine" 1.25

Columbia Favorite Dishes

PAELLA SPECIAL FOR (2)	4.00
CHICKEN AND YELLOW RICE, VALENCIA STYLE, (25 minutes)	2.00
CHICKEN LIVERS "SAUTE"	1.75
<i>(Sauce, Onions, white Pepper, Wine, Mushrooms)</i>	
CHICKEN LIVERS STEAK WITH BACON .	2.00
<i>(Broiled: Bacon, Chicken Livers, Madeira Sausage)</i>	
CRAWFISH "MALAGUENA"	2.00
<i>(Baked: Tomato Sauce, Asparagus, Spanish Sausage, Ham and Shrimps.)</i>	
STUFFED POMPANO	2.50
<i>(Broiled: Boneless and Skinless, Stuffed with Sea Foods, Cream Sauce.)</i>	
POMPANO PAPILLOT	1.85
<i>(Baked: In Paper.)</i>	
HALF CHICKEN al "JUGO" (juice) Trimmed with CHICKEN LIVERS	2.25
<i>(Baked: Spanish Sauce.)</i>	
PLANKED STEAK	2.75
<i>(Broiled: Trimmed with Vegetables.)</i>	
RED SNAPPER "ALICANTE"	2.00
CRAWFISH "COLUMBIA"	1.50
FILET OF TROUT "COLUMBIANA" . . .	1.75
RED SNAPPER A LA "PATIO"	2.25
STEAK A LA "PATIO"	3.00



COCKTAILS

Desserts

Ice Cream and Coco Rallado .50

Cocoanut Sherbet .25

Flan Pudding .30

Cream Cheese and Coco Rallado .50

Cream Cheese with Figs .50

Cold Egg Cup Custard .35

Arlequin Custard 1.00

Guava Paste or Jelley .50

Guava Preserves .50

Rum Omelet 1.50

Alaska Omelet 1.25

Roquefort Cheese .50

Leiderkranz .50

Camembert Cheese .50

Sandwiches

Ham (or Cheese) .50

Roast Pork .60

Cuban Combination .50

Club 1.25

Beverages

Coffee .10

Ice Coffee .10

Hot Tea (pot) .10

Iced Tea .10

Sweet Milk .15

Cocktails

Mary Pickford55	Eggnog80
Manhattan Sweet50	Alexander65
Manhattan Dry50	Merry Widow65
Bacardi60	Bronx60
Martini Sweet50	Clover Leaf65
Martini Dry50	Sazarac75
Orange Blossom60	Sloe Gin Rickey55
Pink Lady60	Old Fashion70
Dubonnet55	Queen Elizabeth75
Presidente, Real55	Ward 860
Gin Rickey55	Daiquiri Plain Cubana60
Sherry Flip75	Daiquiri Frozen60
Stinger80	Daiquiri Semi Frozen	
Side Car80	"Columbia"60
Planters Punch80	Champagne Cocktail80

Cocktails Created by Columbia

THE CHAMPION	Passion fruit, lemon and grapefruit juices, Bourbon whiskey, rum, fresh mint	.80
SILVER METEOR (Sweet)	Rum, orange, cointreau, champagne	.80
ORIENTE (Sweet)	Rum, pineapple, bitters, lime	.55
CARIBE (Soft)	Cocoanut ice cream, rum, perfume	.55
SEÑORITA (Medium)	Rum, creme de cacao, vermouth, bitters	.55
CALIENTE (Medium)	Benedictine, vermouth, rum, bitters	.55
COLUMBIA SPECIAL (Sweet)	Whiskey, vermouth, bitters	.55
ESKIMO (Mild)	Rum, lime, grenadine	.55
DE SOTO (Tasty)	Rum, vermouth, kirschwasser	.55
GUS'S OLD FASHION (Medium)	Rum, fruit, bitters	.55
TIA JUANA (Dry)	Tequila, vermouth, cordials, bitters	.55
PET'S "SON" (Sweet)	Rum, vermouth, grenadine, cordials	.55
DON QUIXOTE (Medium)	Cognac, creme de cacao, orange	.55
DULCINEA (Medium)	Sherry, cordials, bitters	.55
SANCHO PANZA (Dry)	Gin, vermouth, grenadine, Kirschwasser, cordials	.55
FLORIDA SPECIAL (Med.)	Rum, vermouth, peach, kirschwasser	.55
CUBAN MANHATTAN	Rum, vermouth, syrup, bitters	.50
MARACA	Rum, papaya juice, cordials, sugar	.55
CASTANUELA (SPANISH COCKTAIL)	Sherry wine, cordial, brandy	.55

Long Drinks

PATIO SPECIAL COLLINS, Created by Columbia60
Gin, Bitters, Lime, Papaya Pulp

COLUMBIA COLLINS, Created by Columbia60
Gin, Orange, Bitters, Soda

TOM COLLINS .60

Fizzes

COLUMBIA SILVER FIZZ, Created by Columbia60
Rum, Grapefruit, Bitters, white of Egg

Ramos Fizz75	Royal Fizz60
Silver Fizz55	Mint Julep75
Golden Fizz55	Emperor's Favorite . . .60
Planters Punch . . .80	

HAVANA COOLER, Created by Columbia50
Rum, Pineapple, Grenadine, Sparkling Water

Sloe Gin Fizz50	Gin Buck50
Gin Fizz50	Whiskey Sour50
Cuba Libre50	

Cordials

Pousse-Cafe "Rainbow" 1.00	Golden Liqueur . . .75
Ojen (Frappe) . . .75	Curacao Triple Sec . .75
Peach65	Cointreau75
Creme de Menthe,	Cherry Herring . . .1.00
White or Green Frappe .65	Kummel75
Benedictine, Plain . .1.00	Parafait Amour . . .75
Grand Marnier, Plain .75	Blackberry Liqueur . .75
Grand Marnier,	Strega Liqueur . . .90
Cordon Rouge 1.00	Drambuie90
Apricot65	Creme de Cafe . . .75
Creme de Cacao . . .65	Creme de Rose . . .75
B. & B.1.00	Chartreuse, Yellow . .90
Kirschwasser75	Chartreuse, Green . .90
Amis del Mono . . .75	Maraschino75

Whiskies

Rye

Overholt60	Mount Vernon55
Melrose60	Old Crow55

Bourbon

I. W. Harper60	Early Times55
Kentucky Tavern 5 yrs. . .	.60	A and A55
Old Forrester60	Old Crow60
Old Grand Dad60	Old Taylor60
Walker's55		

Blended

Schenley's Black Label . .	.55	Sunnybrook55
Seagram's 5 Crowns50	Calvert Special50
Seagram's 7 Crowns55	Calvert Reserve55
Penn Maryland DeLuxe . .	.50	Corbey's50
Carstairs50	Four Roses55
P. & T. Reserve50	Three Feathers Reserve .	.55
Lansdowne55		

Canadians

Canadian Club60	Seagram's V. O.60
Harwood60		

Scotch

Martin V. V. O.65	Teacher's65
Martin DeLuxe70	White Horse, 8 years . .	.65
Black and White 8 yrs. . .	.65	Vat 69, 8 years65
Black and White 12 yrs. .	.70	DeWar's White	
Haig & Haig, Pinch		Label, 8 yrs.65
Bottle, 12 years70	Johnny Walker,	
King's Ransom70	Black Label70
Old Rarity70	Cutty Sark65
Ballantine's, 10 years . .	.70		

NOTE: Highballs Made with Soda or Ginger Ale 5c extra
over Straight Whiskies

Rums

Cuban

Bacardi: Carta de Oro60	Bacardi: Anejo75
Bacardi: Carta Blanca60	Other Cuban	
Bacardi: 187375	Rums Available	.60

Jamaica

Negrita60	Dagger Punch60
Myer's60		

Porto Rico

Brugal: Blanco50	Bacardi: Ambar or Plata50
Brugal: Oro50	Ronrico: Blanco or Oro50
Riondo50	Ronrico: Red Label60
Merito50	Ronrico: Special60

Mexican Tequila

Jose Cuervo's Rojena65
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Brandies

Robin Fils75	Hennessy: 3 Stars75
Bisquit Doubouche	1.00	Domecq: 3 Cepas60
Martell: 3 Stars75	Domecq: Fundador75
Otard: V. S. O. P.90	Grand Marnier75
Otard: 3 Stars75	Remey Martin:75
Monnet: 15 years90	Gonzalez Byass: 3 Copas60
Martell: 20 years90	Georgia Peach60
J. Romeo Gil60		

Gins

Kinsey50	King Arthur50
Bol's Geneva60	Gilbey's50
Seagram's Ancient50	Gordon50
Schenley's50	Booth's House of Lords60

Flae Gins

DuBouchett50	Leroux "Foamy Top"50
Walker's50		



The Finest Cigars in the World are
Made in Tampa

