

THE PAVILION OF THE REPUBLIC OF CHINA RESTAURANT



Cocktails, Liquors and Wines

Cocktails

Manhattan	.85
Martini	.85
Gibson	.85
Bacardi	.85
Daiquiri	.85
Frozen Daiquiri	1.35
Bloody Mary	.90
Gimlet	.90
Dubonnet	.90
Jack Rose	.90
Orange Blossom	.90
Pink Lady	.90
Screw Driver	.90
Side Car	1.15
Stinger	1.25
Rob Roy	1.15
Old Fashioned (Rye)	.90
Old Fashioned (Scotch)	1.15
Alexander (Brandy)	1.15
Grasshopper	1.15
Champagne	1.25
House Special	1.25

Sours

Whiskey Sour	.95
Apricot Sour	.95
Scotch Sour	1.15
Bourbon Sour	1.15
Brandy Sour	1.15

Rye

All kinds of Rye	.80
Canadian Club	.90
Seagram's V. O.	.90

Scotch

All kinds of Scotch	.90
Haig & Haig Pinch	1.10
Johnny Walker Red	.95
Johnny Walker Black	1.15
Grant's 12	1.15
Chivas Regal	1.25
Ambassador 12	1.15

Bourbon

I. W. Harper	.90
Old Taylor	.90
Old Forester	.90
Old Grand Dad	.90
Jack Daniels	1.00

Gin, Vodka & Rum

Gin	.80
Beefeater Gin	.90
Rum	.80
Meyer's Rum	.95
Sloe Gin	.80
Vodka	.90

Long Drinks

Sloe Gin Fizz	.95
Gin Rickey	.95
Vodka Tonic	.95
Tom Collins	.95
Rum Collins	.95
Vodka Collins	.95
Cuba Libre	.95
Singapore Sling	1.00
Planters Punch	1.15
Zombie	1.50

Polynesian Drinks

Bolo Passion	1.50
Yeh Tze	1.50
Rum Sour	1.25
Ding How	1.25

Cognac

Hennessy (V.S.O.P.)	1.20
Martell (V.S.O.P.)	1.20
Courvoisier (V.S.O.P.)	1.20
Remy Martin (V.S.O.P.)	1.20

Cordials

All Imported Cordials	1.25
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For
Imported Champagne
and
Imported Wine
(see our wine list)

Domestic Wine

Burgundy	.55
Sauterne	.55
Rhine Wine	.55
Sherry	.55
Port	.55

Sherries & Ports

Harvey's Bristol Cream	1.00
Harvey's Bristol Mild	.90
Duff Gordon Nina	.70
Harvey's Gold Cap Port	.70
Dubonnet	.70
Duff Gordon's Cream Sherry	1.00

Beers

Popular Brands	.60
Heineken's	.80

A La Carte Menu

Juice and Soup

Tomato Juice20	Egg Drop Soup35
Pineapple Juice20	Chicken Rice Soup35
Grapefruit Juice20	Won Ton Soup45
Roast Pork or Chicken Yat Gaw Mein			1.25

Appetizers

Fan Tail Shrimp (2)70
Fried Won Ton (4)80
Egg Roll (2)90
Roast Pork	1.25
Barbecued Spareribs	1.50

Entrees

Roast Pork Fried Rice99
Vegetable Chow Mein (served with steamed rice)99
Chicken Chow Mein (served with steamed rice)	1.25
Roast Pork Chow Mein (served with steamed rice)	1.25
Shrimp Chow Mein (served with steamed rice)	1.35
Roast Pork Egg Foo Young (served with steamed rice)	1.35

Combination Platters

No. 1 Vegetable Chow Mein, Fried Rice, Egg Roll	1.50
No. 2 Chicken Chow Mein, Fried Rice, Egg Roll	1.65
No. 3 Roast Pork Chow Mein, Fried Rice, Egg Roll	1.65
No. 4 Shrimp Chow Mein, Fried Rice, Egg Roll	1.75
No. 5 Roast Pork Egg Foo Young, Fried Rice, Egg Roll	1.75
No. 6 Fan Tail Shrimp, Fried Rice, Egg Roll	1.85
No. 7 Roast Pork, Fried Rice, Egg Roll	1.85
No. 8 Barbecued Spareribs, Fried Rice, Egg Roll	1.95

DAILY SPECIAL

(serve with steamed rice)

Sunday

Green Pepper Steak	1.95	Sweet and Pungent Pork	2.25
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Monday & Wednesday

Moo Goo Gai Pan (sliced chicken with mixed vegetables and mushrooms)	2.50
Beef with Mushrooms in Oyster Sauce	2.50

Tuesday, Thursday & Saturday

Shredded Beef sauteed with Mixed Vegetables, topped with Crispy Rice Noodles	2.35
Roast Pork with Mushrooms in Oyster Sauce	2.50

Friday

Sweet and Pungent Shrimp	2.35	Shrimp with Lobster Sauce	2.50
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Desserts

Ice Cream30	Pineapple25
Sherbet35	Almond Cakes25
Jello25	Kumquats45
Fortune Cookies25		

Beverages

Soda20	Tea15
Iced Tea25		



New York World's Fair 1964-65



LUNCHEON

APPETIZERS

Melon in Season .65 Fresh Fruit Cup Supreme .85 Orange Juice .65
Hearts of Artichoke Vinaigrette 1.00 Florida Shrimp Cocktail 1.25
Eggs a la Russe 1.00 Herring Maison 1.00 Tomato Juice .60

SOUPS

Soup du Jour .50 Onion Soup au Gratin .75
Jellied Madrilene .65 Cold Vichyssoise .60

ENTREES

(All Entrees served with Potatoes and Tossed Salad)

THE STEAK AT THE FAIR
Served with Baked Idaho Potato
Tossed Green Salad, Choice of Dressing
\$ 4.75

OMELETTES (Cheese, Tomato or Plain)2.25
HAM STEAK AND EGGS2.85
POACHED EGGS BENEDICT2.95
(All Egg Dishes served with Potatoes)
SAUTEED FILET OF LEMON SOLE2.10
BROILED SWORDFISH STEAK,
Anchovy Butter2.25
FRESHLY GROUND CHOPPED SIRLOIN
STEAK, Sauteed Onions2.50
BROILED HAM STEAK with Pineapple2.75
BROILED BABY LAMB CHOP (1)2.75
LONDON BROIL, Mushroom Sauce2.75
BROILED CALF'S LIVER and Bacon2.95

COLD DISHES

COLD KENNEBEC SALMON, Mustard Sauce ..2.50
CHEF'S SALAD with Julienne of Turkey, Ham,
Tongue and Cheese, Garni2.50
FRESH FRUIT SALAD with Cottage Cheese ..2.50

DESSERTS

Cake Maison .65 Cheese Cake a la Lady Hamilton .90
Apple Pie .65 Fresh Fruit Cup .85 Ice Cream Cake Roll .65
Assorted Ice Creams or Sherbets .65

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Pot of Coffee or Tea served with Cream .25
Milk .25 Irish Coffee 1.00

Jim

DOWNNEY'S

Steak House

HAVING A PARTY!!

**FACILITIES AVAILABLE FOR
SPECIAL GROUPS - UP TO 200 PERSONS**

Breakfast Meetings - Luncheons

Cocktail Parties - Dinners

Suppers and Buffets

For arrangements please call

Mr. McGeveran

MR. SAZANI

Telephone: AR 1-8360

Interior Design by Dryden Associates, Inc.

DINNER

APPETIZERS

Melon in Season 1.00 Half Grapefruit .75 Tomato Juice .75
Florida Shrimp Cocktail 1.75 Nova Scotia Salmon 2.00
Eggs a la Russe 1.25 Hearts of Artichoke Vinaigrette 1.25

SOUPS

Soup du Jour .50 Onion Soup au Gratin .75
Jellied Madrilene .65 Cold Vichyssoise .60

ENTREES

(All Entrees served with Potatoes and Tossed Salad)

THE STEAK AT THE FAIR
Served with Baked Idaho Potato
Tossed Green Salad, Choice of Dressing
\$ 4.75

BROILED HALF SPRING CHICKEN2.95
CHOPPED SIRLOIN STEAK, Sauteed Onions ..2.95
BROILED SWORDFISH STEAK,
Anchovy Butter3.25
SAUTEED FILET OF LEMON SOLE3.75
VEAL A LA FORTUNATO3.95
BROILED CALF'S LIVER with Bacon4.50
BROILED DOUBLE LOIN LAMB CHOPS,
Mint Jelly5.50
FILET MIGNON with Mushroom Caps7.50

VEGETABLES

Sauteed Mushrooms 1.00 June Peas .75 Corn Saute .75
String Beans .75 Stewed Tomatoes .75

SALADS

TUNAFISH SALAD, Garni2.75
CHEF'S SALAD with Julienne of Turkey, Ham,
Tongue and Cheese, Garni3.50
FRESH FRUIT SALAD with Cottage Cheese ...3.50
(Served with Choice of Dressing)

DESSERTS

Cake Maison .65 Cheese Cake a la Lady Hamilton .90
Apple Pie .65 Fresh Fruit Cup .85 Ice Cream Cake Roll .65
Assorted Ice Creams or Sherbets .65

Pot of Coffee or Tea served with Cream .50 Irish Coffee 1.00

EXHIBITORS IN
JIM DOWNEY'S
HOUSE OF
GOOD TASTE
RESTAURANT

ALEXANDER SMITH
AMERICAN STANDARD
AVARD, INC.

BARCLAY
CABIN CRAFTS
CORNING GLASS
WORKS

GLASSWARE INSTITUTE
GEORGIA PACIFIC
HAMMOND ORGAN
HONEYWELL
HELIKON FURNITURE,
INC.

JACKSON & PERKINS
L. JONES & CO.

LIGHTOLIER
LUTEN, CLAREY & STERN
NATIONAL GYPSUM
GOLD BOND
NATIONAL PRODUCTS,
INC.

OWENS CORNING
FIBERGLAS

PARKWOOD LAMINATES
ROYAL CROWN &
DIET RITE COLAS

STANDARD BRANDS
TELESCOPE FOLDING
CHAIRS (Sidewalk Cafe)

TROY SUNSHADE CO.
UNITED STATES RUBBER

JAMES WARE
ASSOCIATES

WURLITZER

SCULPTURE

LEE SNIDER

ALEXANDER LIBERMAN
PAINTINGS

ALEXANDER LIBERMAN
GERHARDT LIEBMANN

RICHARD
POUSETTE-DART



"Italian Festival"

the Brass Rail

RESTAURANTS

at

the

Fair



UNISPHERE
United Nations World Fair
United States Dept. of Commerce

a service of
Interstate United Corporation



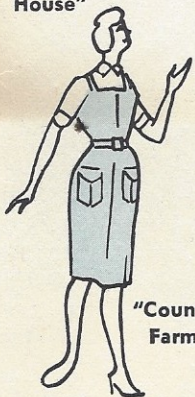
"Danish Garden"



"Steak House"



"Garden Restaurant"



"Country Farm"

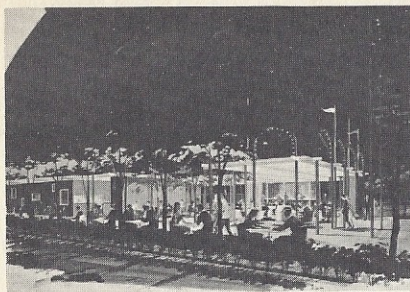


"Refreshment Centers"



"Pan American Patio"

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ITALIAN FESTIVAL RESTAURANT



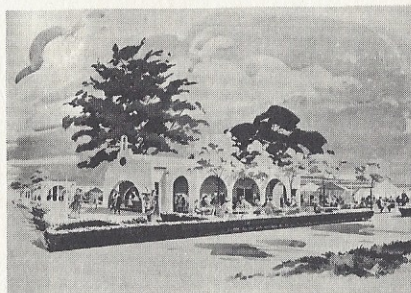
DANISH GARDEN RESTAURANT



STEAK HOUSE & GARDEN RESTAURANTS



COUNTRY FARM RESTAURANT



PAN AMERICAN PATIO RESTAURANT

the Brass Rail
San American Patio
RESTAURANT

\$2.95

ARGENTINIAN
BARBECUED BEEF
MEXICAN TAMALES
COLOMBIAN CORN
SALAD OF THE AMERICAS
BASKET OF ASSORTED BREADS

FANTASY OF THE ISLES

MAXWELL HOUSE COFFEE
CANADA DRY GINGER ALE
TAHITIAN TREAT
7-UP

PEPSI COLA
BORDEN'S MILK
LIPTON'S TEA, HOT OR ICED
COCA COLA

SUNKIST ORANGE JUICE .35 SUNKIST ORANGEADE .50
SUNKIST LEMONADE .50

ALTERNATE SELECTION FOR FRIDAY

FRIED BUTTERFLY SHRIMP
TARTAR SAUCE, COLE SLAW
CRINKLE CUT FRIED POTATOES

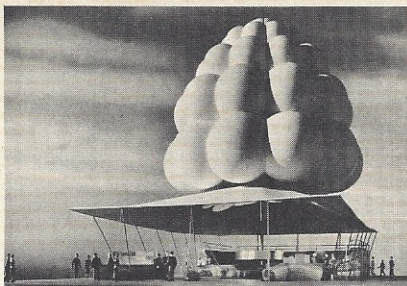
A QUALITY SELECTION OF
COCKTAILS, WINES, LIQUORS AND BEER IS AVAILABLE

CHILDREN'S PORTION \$1.95

* All our Hospitality Service Aides, your servers, are uniformed in fashions by Puritan in Celanese Fortrel.

and visit the 25 Brass Rail Refreshment and Souvenir Centers throughout the Fair

Swift Frankfurter on Roll
Swift Hamburger on Bun
Chun King Chow Mein on Bun
Chun King Egg Roll
Chun King Fruit Roll
Libby's Sloppy Joes on Bun
French Fries
Sandwiches
Savory Sam
Lay's Potato Chips
Cheetos, Fritos
Heinz Baked Beans
Heinz Tomato Soup
Seven Up
Heinz Blend
Lipton's Tea
Lipton's Iced Tea
Coffee of Brazil
Schaefer Beer



Official Souvenirs & Gifts

Budweiser Beer
Coca Cola
Pepsi Cola
Canada Dry Ginger Ale
Musicaro's Pizza
Minute Maid Samoa
Borden's Milk
Borden's Milk Shake
Borden's King Cup
Borden's Chocolate Drink
Drakes Raisin Cake
Danish Pastry
Golden Cake Triangles
Pretzels
Popcorn
Soft Ice Cream
Canada Dry Tahitian Treat
Snow Crop Orange Juice
Snow Crop Lemonade

PLACE
STAMP
HERE

CARIBBEAN PAVILION



Menu



Tommy Rey
and the
CARIBE STEEL BAND
from
ST. CROIX
U. S. VIRGIN ISLANDS

Featuring
ROZ CRONEY
from
GRENADA

King Obstinate

(Strolling Troubadour)

Pacheco
with **CHI CHI NAVARRO**
(Latin Dynamite in Music)

Ray Barretto
with **MILLE DONAY**
(Torrid Tempo A La South American)

**Plus a Spectacular
Calypso Revue**

SPECIAL STEAK DINNER

Sirloin Steak
Salad
French Fried Potatoes
Dessert and Coffee

SUGGESTION

\$ 3.95

Caribbean Palate Teasers for an Exotic Prelude

Jamaican Meat Patties, Ground Meat baked in dough
Tostones w/Garlic Sauce, Fried Plantains, Puerto Rican Style
Stamp & Go Fritters, Fish Cakes in the Dominican Manner
Barbequed Riblets of Pork
\$2.75 Per Person

Foods of the Islands

Roast Squab Chicken w/rice, Jamaican Style 5.00
Broiled Lobster Tails, Kimelman's Bamboushay 5.50
Roas-A-Time, Salad of Tropical Fruits 3.75

Mainland Cuisine

Hot Turkey Platter 3.00
Broiled Prime Sirloin Steak 7.50

Vegetables from the Island Gardens

Rum Sweetened Yams, Tortola .50
Rice and Peas, Ponce de Leon .50

Delights

Calypso Banana Coconut Layer Cake .65
Fresh Coconut Ice Cream, Frangi Pani .65
A Selection of Ice Cream w/Jamaican Coconut Biscuits .75

Beverages

Coffee (with half and half) .35 Milk .35 Tea .35 Soft Drinks .75
Minimum \$3.00 Per Person after 6 P.M.

All Highballs & Cocktails \$1.50

All Rum Drinks \$2.00

NEW YORK WORLD'S FAIR 1964-65

Bluebeard's
Castle

