

Altadena Historical Society

From Our Files

June 11, 2009

Altadena Places

We recently received this **Mt. Lowe souvenir menu**, circa 1920-1930, featuring popular entrees of the day. The prices look reasonable, but considering it cost \$2.50 (round trip) to get to the tavern (About \$40 - \$60 in current value) the food was probably relatively expensive.

Selections from the menu:

- Chow Chow 10 ¢
- Grilled barracuda 35 ¢
- Box of sardines 35 ¢
- Tongue sandwich 20 ¢
- Rum omelette 50 ¢

The old standbys:

- Prime Rib 45 ¢
- Cheese omelette 40 ¢
- Ham sandwich 15 ¢
- French fries 15 ¢
- Stewed prunes 15 ¢
- Cup of coffee 10 ¢

The Tavern boasted, "Mount Lowe Spring Water used exclusively."

Photo below, also a recent acquisition, appears to be a vacationer's snapshot of the familiar tourist attraction, no date.



Alpine Tavern 5000 feet

Menu

Chow Chow 10 California Ripe Olives 15 Pickles 10

RELISHES

Consomme on Tasse 15 Clam Bouillon 15

SOUPS

FISH IN SEASON

Grilled Barracuda Maitre d'Hotel 35 Fried Filet of Sole, Tartar Sauce 35
 Broiled Salt Mackerel, Drawn Butter 35

STEAKS AND CHOPS

Plain Steak 40 Small Tenderloin Steak 70 Small Sirloin Steak 65 Double Sirloin 1.25
 Lamb Chops 50 Pork Chops 50
 Hasher of Bacon (with Steaks and Chops only) 15
 Mushrooms or Bordelaise Sauce 25

ROASTS

Prime Ribs of Beef au Jus 43 Extra Cut 70

MISCELLANEOUS

Chicken Broiled or Fried, Half 85 Whole 1.25 Roasted Ham or Ham 35
 Welsh Rarebit 40 Golden Duck 50

EGGS

Boiled or Fried 25 Poached on Toast 30 Scrambled 30 Poached Vienna Style 50
 Shirred 30 Ham and Eggs 40 Bacon and Eggs 40

OMELETTES

Plain 35 Parsley 25 Tomato 40 Cheese 40 Ham or Bacon 40
 Mushroom 50 Jelly 40 Rum 50

GOLD MEATS (with Potato Salad)

Boiled Ham 40 Tongue 40 Prime Ribs of Beef 45 Chicken 50
 Sardines per box 40 Corned Beef 55 Turkey 70 Assorted 85

SANDWICHES

Ham 15 American or Swiss Cheese 15 Chicken 25 Club House 40
 Hardline 25 Tongue 20 Roast Beef 30 Caviar 50

SALADS

Chicken 40 Lettuce 20 Lettuce with Eggs 25 Potato 15
 Cold Asparagus with Mayonnaise or French Dressing 25

POTATOES

French Fried 15 Cottage Fried 20 German Fried 15 Lyonnais 15
 Hashed Browned 20 Au Gratin 25 Potatoes la Creme 20 Mash'd or Boiled 10

VEGETABLES

Stewed Tomatoes 15 Sugar Corn 15 String Beans 15 Green Peas 15
 Lima Beans 15 Tomatoes au Gratin 25 Asparagus with Drawn Butter 35
 Sugar Corn au Gratin 25

DESSERTS

Preserved Peaches 20 Stewed Prunes 15 Orange Marmalade 10
 Current Jelly 10 Hawaiian Pineapple 15
 Assorted Cakes 10 Mixed Nuts 10

CHEESE WITH WATER CRACKERS

Camembert 20 American 15 Swiss 15 Oregon Cream 20 Roquefort 25

COFFEE, TEA, ETC.

Coffee—Cup 10; Pot for One 15; Pot for Two 25
 Tea—(Young Olyon, English Breakfast or Japan), Pot for One 15
 Chocolate or Cocoa—Pot for one 15 Glass of Milk 10 Glass of Cream 20

NO SERVICE LESS THAN 25c PER PERSON

All items brought into Dining Room and used at Table will be charged for the same as if furnished by the House. One portion served for two, 15c extra. Service to rooms 25c per person extra. Mount Lowe Spring Water Used Exclusively.

Extra copies of this Souvenir Menu, for mailing, may be had at the desk. (Over)

—Cook & Co.—1920—14

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