

# Eitel's Black Forest Inn



SOUVENIR  
A Century of Progress - Chicago

1 9 3 4



## Seagram Cocktail Suggestions

### BLACK FOREST SPECIAL

Juice of  $\frac{1}{2}$  lemon  
 $\frac{3}{4}$  SEAGRAM'S Bourbon  
 $\frac{1}{8}$  Curacao  
 $\frac{1}{2}$  teaspoonful sugar

Shake well,  
 strain and serve with fruit in season.

### CHICAGO COCKTAIL

6 parts SEAGRAM'S Bourbon  
 1 part Italian Vermouth  
 1 part French Vermouth  
 5 drops Angostura Bitters and lemon

Shake well with plenty of crushed ice.

### BOURBON SUPREME

$\frac{3}{4}$  SEAGRAM'S Bourbon  
 $\frac{1}{8}$  French Vermouth  
 Juice of  $\frac{1}{2}$  lime

Shake thoroughly with ice, strain and serve.

### SEAGRAM SMASH

Fill large tumbler half full shaved ice.  
 1 teaspoonful Fruit sugar  
 3 Sprigs Mint, pressed as for Mint Julep  
 1 cocktail glass SEAGRAM'S Bourbon

Stir, strain into glass,  
 dress with fruit and serve.

### KING ARTHUR DELIGHT

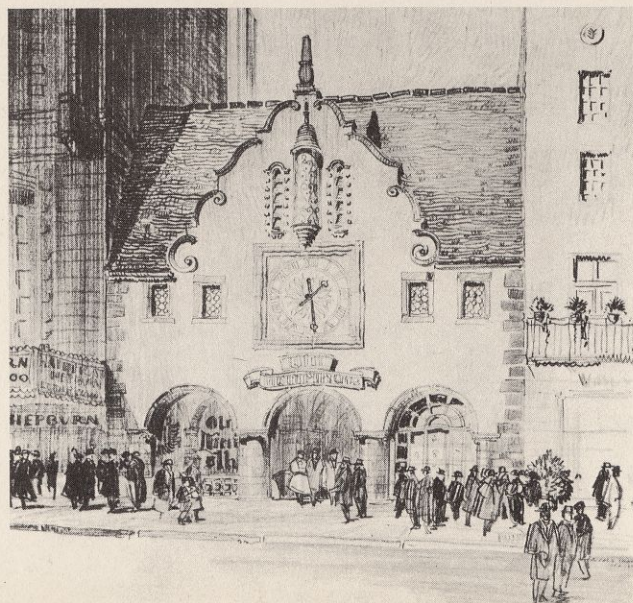
$\frac{1}{8}$  French Vermouth  
 $\frac{3}{4}$  SEAGRAM'S King Arthur Gin  
 Dash Orange bitters

Shake well.

### SEAGRAM'S SPECIAL

Juice of  $\frac{1}{2}$  lime  
 1 jigger Creme de Menthe  
 1 jigger SEAGRAM'S V. O.  
 Dash Curacao

*Say Seagram's and be sure*



Be sure and visit Eitel's Old Heidelberg Inn at 14-16 W. Randolph St.

## Seagram Cocktail Suggestions

### SCHWARTZWALD

Juice of  $\frac{1}{2}$  lemon  
 $\frac{3}{4}$  teaspoonful sugar  
 2  $\frac{1}{2}$  oz. SEAGRAM'S Rye

Cracked ice—shake well, pour into high-  
 ball glass, add dash seltzer, garnish with  
 $\frac{1}{2}$  slice of orange,  $\frac{1}{2}$  slice lemon and cube  
 of pineapple, float cherry.

### ENCHANTED ISLE

1 part SEAGRAM'S Rye  
 1 part Grenadine  
 1 part Creme de Cacao  
 1 part heavy cream

Frape vigorously in plenty of ice, and  
 serve in glasses that have been well chilled.

### NOBLE EXPERIMENT

$\frac{1}{2}$  SEAGRAM'S Rye  
 $\frac{1}{8}$  lemon juice  
 $\frac{1}{8}$  Orange juice  
 $\frac{1}{2}$  teaspoonful sugar

Shake with ice and serve.

### EITEL'S MILK PUNCH

Tumbler with 1 fresh egg  
 Juice of  $\frac{1}{2}$  lemon  
 $\frac{1}{2}$  teaspoonful sugar  
 $\frac{1}{2}$  glass shaved ice  
 1 drink SEAGRAM'S Pedigree Bourbon

Fill with milk; shake for full 2 minutes; strain  
 into a high glass; fill the balance with  
 cream and serve.

### HIGHLAND FLING

2 parts SEAGRAM'S St. Andrew's  
 Old Highland  
 1 part Italian Vermouth  
 2 dashes Angostura Bitters

Serve with olive.

### GIN DAISY

Juice of 1 lemon  
 $\frac{1}{2}$  teaspoonful sugar  
 $\frac{1}{2}$  pony Grenadine  
 1 jigger SEAGRAM'S London Dry Gin

Shake well and strain into goblet, fill with  
 ice and decorate with fruit.

*Say Seagram's and be sure*

FILL OUT AND TAKE HOME WITH YOU

On \_\_\_\_\_ 1934 we visited  
 Eitel's Black Forest Inn at A Century of Progress in Chicago  
 Members of our party were:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Note: If you wish to mail this souvenir menu ask the waiter for special envelope.



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