# WINE LIST

## WHITE WINE

### CHARDONNAY

Frog's Leap – *Napa Valley, 2022* (half bottle)..... **50.00**
Wente - Riva Ranch Reserve, *Arroyo Seco,2032* (**12/gl**).**48.00**
Cambria – *Santa Maria Valley, 2022*..... **55.00**
La Crema – *Sonoma County, 2022*..... **57.00**
MacRostie – *Sonoma Coast, 2023*……..(**16/gl**)…. ..**63.00**
Morgan – Metallico (un-oaked) *SLH 2024*…..... …**64.00**
Panthera by Hess – *Russian River, 2022*..... **65.00**
Hartford Court – *Russian River*, *2023* ..... **70.00**
Jordan – *Sonoma County*, *2022*..... **80.00**
Frank Family Vineyards – *Carneros, 2023* ***(20gl)***..... **85.00**
Barnett – Sangiacomo Vineyard, *Carneros*, *2021*..... **108.00**
Nickel and Nickel – *Napa Valley, 2023*..... **110.00**
Far Niente – *Napa Valley, 2023*..... **120.00**

### SAUVIGNON BLANC (FUME BLANC)

Murphy Goode – *North Coast, 2023* (half bottle) ..... **24.00**
J. Lohr Estate – *Arroyo Seco, Monterey 2023* (**13/gl**)..... **53.00**
Rombauer – *Napa/Sonoma, 2023..*(**16/gl**)..... **60.00**
Honig – *Napa Valley, 2022*..... **64.00**
Duckhorn – *Napa Valley*, *2023*……..**68.00**
Frog's Leap – *Napa Valley, 2023*..... **77.00**

### ROSE

LaCrema Pinot Noir Rose, *Monterey, 2023*..(**12/gl**)....**48.00**

### GEWURZTRAMINER

Claiborne & Churchill - *Central Coast, 2022*..... **62.00**

### RIESLING

Erben Von Beulwitz – *Trocken*, *2022* **(16/gl)**..... **60.00**

### OTHER WHITES

Ferarri Carano – Pinot Grigio, *Sonoma 2023* **(12/gl)** ..... **48.00**
Bianchi – Pinot Grigio, *Central Coast, 2023*……..... **43.00**
Cline – Viognier, *North Coast*, *2022*..... **37.00**
Tangent – Albarino, *Edna Valley, 2023*..... **39.00**
Pine Ridge – Chenin Blanc & Viognier, *Napa*, *2023* **(12/gl)**..**41.00**
Tablas Creek "Espirit Blanc" – *Paso Robles, 2021*..... **155.00**

### SPARKLING

Laurent Perrier La Cuvee– *France*, *NV* (half bottle) .... **95.00**
Gloria Ferrer Brut - *Sonoma County*….(**14/gl**)……..**52.00**
Riverbench Rose - *Santa Maria,,2018*….(**15/gl**)..…...**73.00**
Mumm Blanc de Blanc- *Napa County,NV*..... **76.00**
Domaine Carneros Brut - *Carneros, 2020*..... **88.00**
Moet and Chandon Imperial Brut – *France, NV*.... **165.00**

***Corkage $40.00/750 ml***

## RED WINE

### CABERNET SAUVIGNON

Beringer – Knight's Valley, *Sonoma, 2018* (half bottle) ....**52.00**
Imagery – *California 2022* **(15/gl)** ..... **60.00**
Sean Minor – *North Coast*, *2023*……(**17/gl**).....**68.00**
Peju Legacy – *Napa Valley*, *2021* ..... **85.00**
Eleve – *Coombsville, Napa Valley*, *2019*..... **110.00**
Trefethen - *Napa Valley, 2021*..... **110.00**
Jordan - *Sonoma County, 2020*..... **160.00**
Silver Oak – *Alexander Valley, 2020*..... **225.00**

### MERLOT

Markham – *Napa Valley*, *2020* (half bottle)..... **40.00**
St. Francis – *Sonoma County*, *2021*……(**13/gl**) .....**46.00**
Oberon by Mondavi – *Napa Valley, 2022* ..... **64.00**
Rutherford Hill – *Napa Valley, 2021* ..... **88.00**
Duckhorn - *Napa Valley, 2021*..... **120.00**

### PINOT NOIR

Hartford Court – *Russian River*, *2022* (half bottle) ..... **48.00**
Rodney Strong – *Russian River Valley*,*2023*...(**14/gl**)....**50.00**
Erath Resplendent– *Oregon, 2023*..... **52.00**
Artesa – *Carneros, 2020*..... **60.00**
Baileyana – Firepeak, *Edna Valley, 2022*.....(**15/gl**)....**65.00**
Siduri – *Anderson Valley, 2018*..... **72.00**
Lucia by Pisoni – Estate Cuvee *SLH, 2023*.....(**20/gl**)....**85.00**
Saintsbury – *Carneros, 2022*..... **102.00**
Patz & Hall – *Sonoma Coast*, *2020*..... **110.00**
Lynmar Estate – Quail Hill, *Russian River*, *2021* ..... **150.00**

### ZINFANDEL

Hendry – Blocks 7 & 22, *Napa Valley, 2021*….(**15/gl**).. **60.00**
Robert Biale – Black Chicken, *Napa Valley, 2022*……..**84.00**
Grgich - *Napa Valley, 2019*..... **97.00**

### OTHER REDS

Skylark – Syrah, Rodgers Creek, Sonoma Coast **(16/gl)65.00**
Stag's Leap – Petite Sirah, *Napa Valley*, *2021*.....**98.00**
Caymus Walking Fool – Blend, *Suisun Valley, 2022*....**64.00**

## BEER

DRAUGHT

Scrimshaw Pilsner ..... **5.75/8.00**
Sierra Nevada Pale Ale..... **5.75/8.00**
Lost Coast Hazy IPA ..... **5.75/8.00**
Racer 5 IPA ..... **5.75/8.00**

BOTTLE/CAN

Coors Light ..... **6.00**
Guinness ..... **7.00**
Heineken ..... **7.00**
Heineken Zero (non-alcoholic)..... **7.00**

9.29.25

# Tadich Grill

THE ORIGINAL COLD DAY RESTAURANT ®

## 1849 OUR 176th YEAR 2025


## THE HISTORY OF TADICH'S

In **1849**, during the California Gold Rush, three Croatian immigrants began a business which later was to become **Tadich Grill**. Their coffee stand in a little tent-like structure on the edge of Long Wharf (now Commercial Street) served merchants and sailors coming off the square-rigged vessels docked in Yerba Buena harbor. In **1852,** the city's landfill project forced them to relocate to the New World Market, the central produce market of the city, located on Commercial and Leidesdorff Street. They named the thriving business **The New World Coffee Stand**. In **1871**, redevelopment of the area forced another move to 624 Kearny Street (corner of Commercial). It was here that John Tadich, a young immigrant from Croatia arriving in San Francisco in **1871**, began his restaurant career. In **1879**, the growing business moved to a larger coffee saloon at 221 Leidesdorff Street.

In **1882**, the infamous and arrogant County Assessor, Alexander Badlam, Jr., ran for re-election. His campaign slogan, **It's A Cold Day When I Get Left**, so infuriated his opposition and the San Francisco voters that the scoundrel was overwhelmingly defeated. The Boisterous Badlam, who frequented **The New World Coffee Saloon** with his high-rolling cronies, sought refuge there after his defeat. His triumphant opponents unmercifully mocked Badlam by dumping a wagon load of ice at his doorstep. This incident, along with the severe cold November of 1882, supplied the newspapers with more than ample material to lambaste the shady politician. Thereafter, the coffee saloon was so commonly referred as "The Cold Day" that it was renamed **The Cold Day Restaurant**.

In **1887**, John Tadich, having worked there for 16 years, took proprietorship. But the Great **1906** earthquake demolished **The Cold Day**. Tadich, along with another displaced restaurant owner, John Sutich, temporarily set up business at 417 Pine Street and, a year later, moved to 441 Pine Street. In **1912**, the partnership broke up and Tadich established himself at 545 Clay Street (at Leidesdorff). Sutich, however, retained the moniker **The Cold Day Restaurant**. Tadich, annoyed by this, named his place **Tadich Grill, The ORIGINAL Cold Day Restaurant**.

In **1913**, Tom Buich came to work for Tadich. His brother Mitch followed in **1914** and brother Louie in **1922**. In **1928**, after 57 years with the restaurant, Tadich sold his interest to Mitch Buich and, in 1934, brothers Tom and Louie became partners. They operated **Tadich's** until **1961**, at which time Louie and his sons, Steve and Robert, took over the business. In **1967**, redevelopment of the area, which was once a bustling wholesale market place, forced the restaurant to move to its present location in 240 California, establishing the first permanent address for **Tadich Grill**. In **1989**, Steve's son, Michael, became a partner, installing the third generation. In **1994**, Steve retired and then in **2001** Robert did the same. Today Michael is proud to carry on the family business, a restaurant which has been in continuous operation and Croatian ownership since **1849**.

**OPEN MON - FRI 11:00 A.M. - 2:30 P.M. and 4:30 P.M. - 9:00 P.M. SAT. 4:00 P.M. - 9:00 P.M.**

**240 CALIFORNIA STREET - SAN FRANCISCO - 415-391-1849**

**www.tadichgrillsf.com**

## APPETIZERS

Warm Marinated Olives ..... 12.00
Bay Shrimp Cocktail..... 17.00
Seafood Cocktail..... 26.00
Prawn Cocktail ..... 24.50
Dungeness Crab Cocktail ..... 32.50
Dungeness Crab Cake, Old Bay Butter..... 31.50
Dungeness Crab Leg Cocktail ..... 42.75
Calamari, Siciliano or Deep Fried ..... 23.00
Blue Point Oysters Rockefeller..... 28.00
Miyagi Oysters on the Half Shell* (Six) ..... 24.50
Manila Clams, Steamed or Garlic Butter,
One Dozen.....17.00 Two Dozen..... 33.00
Marinated Calamari Salad ..... 19.00
Fried Clam Strips, Tartar and Cocktail Sauces ..... 19.00
Smoked Trout Filet, Garnish ..... 19.50
Smoked King Salmon, Garnish ..... 20.25
**Tadich Platter** (*For Two*): Medley of Crab Legs, Oysters*, Prawns, Marinated Herring, Smoked Salmon, Smoked Trout, Calamari Salad, Tomatoes, Anchovies, Capers, Garnish..... 36.75

***Raw Oysters May Cause Health Problems**

## SOUPS

Boston Clam Chowder (white)……Cup 11.00....Bowl 13.00
Coney Island Clam Chowder (red)..Cup 11.00…Bowl 13.00
Clam Broth……..…….Cup 8.00…..Bowl 9.00

## SALADS

*Choice of Dressing: Italian Vinaigrette, Louie, House (Creamy French) or Bleu Cheese*

***SMALL***

Dinner Salad with Crab and Shrimp ..... 21.50
Dungeness Crab ..... 35.50
Prawn ..... 22.75
Bay Shrimp ..... 21.50
Mixed Seafood..... 26.75
Sliced Tomato..... 12.75
Sliced Tomato, Anchovies, Vinaigrette ..... 15.75
Sliced Tomato, Bay Shrimp..... 18.75
Sliced Tomato, Dungeness Crab or Prawns..... 29.00
Sliced Tomato Quartet
*Prawn, Crab, Shrimp, Anchovy* ..... 31.00
Caesar ..... 14.00
Lettuce with Sliced Avocado..... 17.50
Hearts of Lettuce or Romaine..... 14.00
Mixed Greens ..... 10.00

***LARGE***

Cosmopolitan Salad:
*Vegetable, Crab, Prawns, Bay Shrimp, Anchovy*.. 41.00
Dungeness Crab Legs ..... 54.50
Dungeness Crab or Prawn Louie ..... 46.50
Bay Shrimp Louie..... 28.25
Mixed Seafood..... 40.75
Sliced Tomato
with Dungeness Crab or Prawns..... 46.50
with Bay Shrimp..... 29.00
Caesar ..... 19.00
Vegetable Combination ..... 21.00
Vegetable Combination *with Seafood*..... 37.75
Half Avocado with Dungeness Crab ..... 47.50
Half Avocado with Bay Shrimp..... 31.75
Whole Avocado ..... 22.75

## Daily Specials

Chef Salad of the Day……30.00
Pasta with Seafood or Shellfish……..……...33.00
Pan Fried Catch of the Day……...39.75
Mesquite Broiled Catch of the Day……..41.75

Comfort Dish of the Day (with Potato and Vegetable):
Monday - Braised Short Ribs……..…… 37.00
Tuesday – Braised Pot Roast……..27.00
Wednesday - Chicken du Jour……26.00
Thursday – Corned Beef & Cabbage……..28.00
Friday – Braised Lamb Shanks……..35.00
Saturday –
Prime Rib (10 oz.), au jus, with Potato and Vegetable… …46.00

** Celebrating 176 Years of Continuous Business! **

## HOUSE SPECIALS

Dungeness Crab Cakes Grilled, Old Bay Butter, House Aioli, with Rice and Vegetable ……54.75
Chilean Sea Bass Filet, Broiled, Lemon Butter Sauce, with Rice and Vegetable ……57.00
Warm Water Lobster Tail Broiled (12-14 oz.), Garnish……...69.75
Dungeness Crab and Prawns a la Monza with Rice, en Casserole……45.75
Seafood Cioppino with Garlic Bread, (Includes: Clam, Mussel, Prawns, Scallops, Bay Shrimp, Crabmeat & White Fish)...60.00
Seafood Cannelloni Florentine, Cheese Sauce……..31.00
Corned Beef Hash, Egg, Potato and Vegetable……..24.00
Veal Parmesan, Pasta and Vegetable ……38.00
Bacon and Eggs, Long Branch or Hash Browned Potatoes…...22.00

## MESQUITE CHARCOAL BROILED MEATS

*Served with Herbed New Potatoes and Vegetable of the Day*

*(All of our steaks are from Midwest, corn fed beef, aged for 21 days and selected specifically for Tadich Grill)*

Filet Mignon (8 oz.) ..... 59.00
New York (14 oz.) ..... 49.00
Rib Eye Steak (14 oz.) ..... 56.00
***Add Seafood to your steak*** *(ask your server)* .....MP
Petit Filet (4 oz.) with 2 Large Prawns, Potato and Vegetable... 39.00
Half Chicken *(Allow 20 Minutes)* ..... 28.00
Calf's Liver Steak with Onions, and Bacon. ..... 28.00
Hamburger Steak* with Mushroom Sauce or Fried Onions or Pasta,
*(cooked medium-well; undercooked by request only)..... 25.00
New Zealand Lamb:
Rib Chops: Single or Double Cut..... 53.00
Sterling Pork Chops with Applesauce..... 31.00
Minute Steak (8 oz. New York Cut) ..... 32.00

**One Check Per Table – Cards Evenly Divided – Limit 4**
**MASTERCARD/VISA ONLY—NO PERSONAL CHECKS**

**MINIMUM FOOD CHARGE $22.00 PER SEAT**
**NO SUBSTITUTIONS / SPLIT ENTREE ADD $13.00**



## SEAFOOD

*Seafood Cooked Rare By Request Only*
*Bones, and High Levels of Mercury, May Be Found In All Seafood. Eat At Your Own Risk*

## MESQUITE CHARCOAL BROILED

*Served with Herbed New Potatoes, Vegetable of the Day, Tartar Sauce*

Rex Sole (Boned on Request)..... 28.50
Mediterranean White Branzino Sea Bass..... 33.75
Petrale Sole Filet..... 38.50
Pacific Rockfish Filet..... 31.00
Rainbow Trout..... 29.00
Halibut Steak ..... 43.75
Salmon Filet..... 40.50
Swordfish Steak..... 41.50

## PAN-FRIED

*Served with Herbed New Potatoes, Vegetable of the Day, Lemon Butter and Tartar Sauce*

Rex Sole (Boned on Request)..... 28.50
Sand Dabs (Boned on Request-When Available)..... 36.00
Petrale Sole Filet..... 38.50
Pacific Rockfish Filet..... 31.00
Pacific Rockfish Filet with Sauteed Bay Shrimp..... 34.50
Pacific Rockfish Filet with Sauteed Crab ..... 37.00
Rainbow Trout..... 29.00
Calamari Steak with Garlic Butter Sauce ..... 32.50
Filet of Sole ..... 28.75
Filet of Sole all'Agro *(Boiled Potato)*..... 29.00
Hangtown Fry *(Oyster & Bacon Frittata)* ..... 27.00

## SAUTÉ

*In White Wine and Mushrooms, Served with Rice and Vegetable of the Day*

Seafood Saute (Sea Scallop, Prawns and Crab Legs) .... 48.50
Scallops..... 53.25
Prawns ..... 38.75
Dungeness Crab Legs ..... 64.00

## POACHED

*Served with Boiled Potatoes and Vegetable of the Day*

Salmon Filet, Chopped Egg Sauce..... 40.00
Halibut Steak in Soy Ginger Broth ..... 43.75

## DEEP-FRIED

*Served with Herbed New Potatoes, Vegetable of the Day and Tartar Sauce*

Seafood Plate (Oysters, Scallops, Prawns and Calamari)..... 39.75
Scallops..... 53.25
Prawns ..... 38.00
Dungeness Crab Legs ..... 63.25
Blue Point Oysters with Bacon ..... 29.00
Calamari ..... 26.75

## MERCHANDISE

**Sweet and Sour Mix …$5.50 Bloody Mary Mix ….. $5.50**
**Mug….$15.00 Gift Cards ($25.00 minimum)**

**Sales tax will be added to the price of all food and beverage items**

## BAKED en CASSEROLE

Halibut Florentine (Cheese Sauce and Spinach) .....35.50
Salmon and Bay Shrimp Creole, Rice .....33.00
Blue Point Oyster and Bay Shrimp Creole, Rice.....32.00
Avocado and Bay Shrimp Diablo with Rice .....33.00
Petrale Sole Stuffed with Crab and Bay Shrimp a la Newburg, Rice .....44.25
Salmon and Crab a la Newburg, Rice.....43.75
Bay Shrimp Curry, Rice .....32.00
Deviled Crab, Rice .....41.00
Seafood Curry (Crab, Bay Shrimp and Prawns), Rice ...38.75
Crab and Lobster Thermidor, Potato .....52.50

## SIDE ORDERS

Garlic Bread .....6.75
Tadich Sourdough Loaf (*If available*).....9.00

## VEGETABLES

Asparagus.....12.75
Artichoke.....13.00
Mushroom Saute .....11.00
Green Peas.....11.00
Spinach: Plain, Creamed or Sauteed with Garlic .....12.50
Blue Lake String Beans: Plain or Sauteed with Garlic ..11.00
Vegetable of the Day.....11.00

## POTATO

Long Branch, Shoestring, Boiled, or Hash Browned .....8.75

## PASTA

Plain……Small…..9.00 Large…12.00
Pasta with Meat Sauce……Small....13.50 Large…17.50
Ravioli with Meat Sauce… Small…16.75 Large…23.75

## RICE

Seasoned Rice .....9.75
with Mushroom Sauce.....12.00

## DESSERTS

Tadich Rice Custard Pudding.....10.00
Tadich Bourbon Bread Pudding .....10.75
Mixed Berries.....12.50
Belgian Chocolate Cake .....12.75
Cheese Cake .....14.75
Carrot Cake .....14.25
Service Charge (per slice - for cakes brought in) .....2.50

## BEVERAGE

Espresso - Regular or Decaf... .....5.50
Cappuccino.....6.75
Coffee or Pot of Orange Pekoe Tea.....4.75
Herbal Tea ……..4.25 ……...Iced Tea .....4.25
Milk, Soft Drinks, Fruit Juices……(*no Refills*).....4.00
Fresh Squeezed Orange Juice……. (*no Refills*) .....6.50
Mineral or Spring Water……5.75…….Liter .....9.75