WINE LIST

WHITE WINE

CHARDONNAY

Frog's Leap – *Napa Valley, 2022* (half bottle)..... **50.00**
Wente - Riva Ranch Reserve, *Arroyo Seco,2023* (**13/gl**).**48.00**
Cambria – *Santa Maria Valley, 2022*..... **55.00**
MacRostie – *Sonoma Coast, 2023*……..(**16/gl**)…. ..**63.00**
Morgan – Metallico (un-oaked) *SLH 2024*…..... …**64.00**
Hartford Court – *Russian River*, *2023* **70.00**
Frank Family Vineyards – *Carneros, 2024* ***(20gl)***..... **85.00**
Nickel and Nickel – *Napa Valley, 2023* **110.00**
Far Niente – *Napa Valley, 2023* **120.00**
Kistler – Les Noisetiers, *Russian River Valley, 2023* .. **145.00**

SAUVIGNON BLANC (FUME BLANC)

Murphy Goode – *North Coast, 2023* (half bottle) **24.00**
Rodney Strong, *Alexander Valley, 2024*..... **50.00**
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

La Crema, *Monterey, 2023*.. ....**48.00**
Alma de Cattleya, *Sonoma, 2025*.....(**14/gl**).....**53.00**

GEWURZTRAMINER

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

RIESLING

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

OTHER WHITES

Pine Ridge – Chenin Blanc & Viognier, *Napa*, *2023* **.....41.00**
Tangent – Albarino, *Central Coast, 2025*…..... **47.00**
Castello Banfi – Pinot Grigio, *Toscana, 2024* (**14/gl**) ..**53.00**
Au Bon Climat – Pinot Gris/Pinot Blanc, *Santa Barbara 2023*.**60.00**
Saintsbury – Chenin Blanc, *Mendocino*, *2024* **(16/gl)..... 66.00**

SPARKLING

Gloria Ferrer Brut – *Sonoma*..... ….(**14/gl**)……..**52.00**
Riverbench Rose - *Santa Maria,,2018*….(**15/gl**)…….**73.00**
Mumm Blanc de Blanc- *Napa, 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) **42.00**
Sean Minor – *North Coast*, *2023*……..(**16/gl**).....**64.00**
Beringer – Knight's Valley, *Sonoma, 2022* ...(**18/gl**).....**70.00**
Jax – Y3 *North Coast 2023*..... **72.00**
Textbook – Reserve, *Napa Valley, 2022*..... **88.00**
ZD – *Napa Valley, 2022*..... **90.00**
Trefethen – *Napa Valley, 2021*..... **95.00**
Hall – *Napa Valley*, *2022* **98.00**
Peju Legacy – *Napa Valley*, *2021* **102.00**
Jordan – *Sonoma County, 2020* **130.00**
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**
Markham – *Napa Valley*, *2023* **66.00**
Rutherford Hill – *Napa Valley, 2021* **88.00**
Duckhorn - *Napa Valley, 2021*..... **120.00**

PINOT NOIR

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

ZINFANDEL

Hendry – Blocks 7 & 22, *Napa Valley, 2022*….(**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**
Daou Pessimist – Blend, *Paso Robles*, *2023*……..**56.00**
Clendenen "The Pip" – Blend, *Central Coast*, *2019*.....**60.00**
Caymus Walking Fool – Blend, *Suisun Valley, 2022*....**64.00**
Stag's Leap – Petite Sirah, *Napa Valley*, *2021*.....**98.00**

BEER

DRAUGHT

Scrimshaw Pilsner **5.75/9.00**
Sierra Nevada Pale Ale..... **5.75/9.00**
Lost Coast Hazy IPA **5.75/9.00**
Racer 5 IPA **5.75/9.00**

BOTTLE/CAN

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

Tadich Grill

THE ORIGINAL COLD DAY RESTAURANT ®

1849 OUR 177th YEAR 2026

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 there 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 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 pals, took the crushing jibe rather like his defeat. His triumphant opponents unmercifully mocked Badlam by dumping a wagon load of ice at his doorstep. This ridiculous action, along with the 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 to as "The Cold Day" that it was renamed The Cold Day Restaurant.

In 1887, John Tadich, having worked there for 16 years, took over ownership. But the Great 1906 earthquake demolished The Cold Day. Tadich, along with another displaced restaurant worker, John Sutich, temporarily set up business at 417 Pine Street and a year later, moved to 414 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, moving ahead, by this time, 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 45 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 waterfront produce market, forced the restaurant to move to its present location in 240 California, establishing this well-known address for Tadich Grill. In 1989, Steve's son, Michael, became a partner, installing the third generation. In 1994 Steve retired and in 2001 Robert retired. 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 - 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 12.50
Bay Shrimp Cocktail..... 17.50
Seafood Cocktail..... 26.50
Prawn Cocktail 25.00
Dungeness Crab Cocktail 33.00
Dungeness Crab Cake, Old Bay Butter..... 32.00
Dungeness Crab Leg Cocktail 43.00
Calamari, Siciliano or Deep Fried 23.50
Blue Point Oysters Rockefeller..... 28.75
Miyagi Oysters on the Half Shell* (Six) 24.50
Manila Clams, Steamed or Garlic Butter,
One Dozen.....17.75 Two Dozen..... 35.50
Marinated Calamari Salad 19.50
Fried Clam Strips, Tartar and Cocktail Sauces 19.50
Smoked Trout Filet, Garnish 20.00
Smoked King Salmon, Garnish 20.75
Tadich Platter (*For Two*): Medley of Crab Legs, Oysters*, Prawns, Marinated Herring, Smoked Salmon, Smoked Trout, Calamari Salad, Tomatoes, Anchovies, Capers, Garnish..... 37.75

***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 22.00
Dungeness Crab 36.00
Prawn 23.75
Bay Shrimp 22.00
Mixed Seafood..... 27.25
Sliced Tomato..... 13.25
Sliced Tomato, Anchovies, Vinaigrette 16.25
Sliced Tomato, Bay Shrimp..... 19.25
Sliced Tomato, Dungeness Crab or Prawns..... 29.50
Sliced Tomato Quartet
Prawn, Crab, Shrimp, Anchovy 32.00
Caesar 14.50
Lettuce with Sliced Avocado..... 18.00
Hearts of Lettuce or Romaine..... 14.50
Mixed Greens 11.00

LARGE

Cosmopolitan Salad:
Vegetable, Crab, Prawns, Bay Shrimp, Anchovy.. 41.75
Dungeness Crab Legs 55.00
Dungeness Crab or Prawn Louie 47.00
Bay Shrimp Louie..... 28.75
Mixed Seafood..... 41.25
Sliced Tomato
with Dungeness Crab or Prawns..... 47.00
with Bay Shrimp..... 29.50
Caesar 19.50
Vegetable Combination 21.50
Vegetable Combination *with Seafood*..... 38.25
Half Avocado with Dungeness Crab 48.00
Half Avocado with Bay Shrimp..... 32.25
Whole Avocado 24.00

Daily Specials

Chef Salad of the Day…… ……31.00
Seafood Pasta of the Day ……..……..34.00
Pan Fried Catch of the Day…… ……...42.25
Mesquite Broiled Catch of the Day…… ……...42.25

Comfort Dish of the Day (with Potato and Vegetable):
Monday - Braised Short Ribs……..… …… 38.00
Tuesday – Braised Pot Roast…… ……..28.00
Wednesday - Chicken du Jour…… ……27.00
Thursday – Corned Beef & Cabbage…… ……..29.00
Friday – Braised Lamb Shanks…… ……..36.00
Saturday –
Prime Rib (14 oz.), au jus, with Potato and Vegetable… …51.00

** Celebrating 177 Years of Continuous Business! **

HOUSE SPECIALS

Dungeness Crab Cakes Grilled, Old Bay Butter, House Aioli, with Rice and Vegetable ……55.25
Chilean Sea Bass Filet, Broiled, Lemon Butter Sauce, with Rice and Vegetable ……59.00
Cold Water Lobster Tail Broiled (12-14 oz.), Garnish……..69.75
Dungeness Crab and Prawns a la Monza with Rice, en Casserole……46.25
Seafood Cioppino with Garlic Bread, (Includes: Clam, Mussel, Prawns, Scallops, Bay Shrimp, Crabmeat & White Fish)...60.50
Seafood Cannelloni Florentine, Cheese Sauce……..31.50
Corned Beef Hash, Egg, Potato and Vegetable……24.50
Veal Parmesan, Pasta and Vegetable ……38.75
Bacon and Eggs, Long Branch or Hash Browned Potatoes…...23.00

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.) 50.00
Bone -In Rib Eye Steak (17 oz.) 62.00
Add Seafood to your steak *(ask your server)* .....MP
Petit Filet (4 oz.) with 2 Large Prawns, Potato and Vegetable... 39.50
Half Chicken *(Allow 20 Minutes)* 29.00
Calf's Liver Steak with Onions, and Bacon. 29.00
Hamburger Steak* with Mushroom Sauce or Fried Onions or Pasta, *(cooked medium-well; undercooked by request only)..... 26.00
New Zealand Lamb:
Rib Chops: Single or Double Cut..... 53.50
Sterling Pork Chops with Applesauce..... 32.00
Minute Steak (8 oz. New York Cut) 33.00

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

MINIMUM FOOD CHARGE $27.00 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)..... 29.00
Mediterranean White Branzino Sea Bass..... 34.25
Petrale Sole Filet..... 39.00
Pacific Rockfish Filet..... 31.50
Rainbow Trout..... 29.50
Halibut Steak 44.50
Salmon Filet..... 41.00
Swordfish Steak..... 42.00

PAN-FRIED

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

Rex Sole (Boned on Request)..... 29.00
Sand Dabs (Boned on Request-When Available)..... 37.00
Petrale Sole Filet..... 39.00
Pacific Rockfish Filet..... 31.50
Pacific Rockfish Filet with Sauteed Bay Shrimp..... 35.00
Pacific Rockfish Filet with Sauteed Crab 37.50
Rainbow Trout..... 29.50
Calamari Steak with Garlic Butter Sauce 33.00
Filet of Sole 29.25
Filet of Sole all'Agro *(Boiled Potato)*..... 31.00
Hangtown Fry *(Oyster & Bacon Frittata)* 27.50

SAUTÉ

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

Seafood Saute (Sea Scallop, Prawns and Crab Legs) 49.00
Scallops..... 53.75
Prawns 39.25
Dungeness Crab Legs 64.50

POACHED

Served with Boiled Potatoes and Vegetable of the Day

Salmon Filet, Chopped Egg Sauce..... 40.50
Halibut Steak in Soy Ginger Broth 44.50

DEEP-FRIED

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

Seafood Plate (Oysters, Scallops, Prawns and Calamari)..... 40.25
Scallops..... 53.75
Prawns 38.50
Dungeness Crab Legs 63.75
Blue Point Oysters with Bacon 29.50
Calamari 27.25

MERCHANDISE

Mug….$20.00 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) 36.00
Salmon and Bay Shrimp Creole, Rice 33.50
Blue Point Oyster and Bay Shrimp Creole, Rice..... 32.50
Avocado and Bay Shrimp Diablo with Rice 33.50
Petrale Sole Stuffed with Crab and Bay Shrimp a la Newburg, Rice 44.75
Salmon and Crab a la Newburg, Rice..... 44.25
Bay Shrimp Curry, Rice 32.50
Deviled Crab, Rice 41.50
Seafood Curry (Crab, Bay Shrimp and Prawns), Rice ... 39.25
Crab and Lobster Thermidor, Potato 53.00

SIDE ORDERS

Garlic Bread 7.00

VEGETABLES

Asparagus..... 13.00
Artichoke..... 13.50
Mushroom Saute 11.50
Green Peas..... 11.50
Spinach: Plain, Creamed or Sauteed with Garlic 13.00
Blue Lake String Beans: Plain or Sauteed with Garlic ..11.75
Vegetable of the Day..... 11.75

POTATO

Long Branch, Shoestring, Boiled, or Hash Browned 9.25

PASTA

Plain……Small…..9.50 Large…12.50
Pasta with Meat Sauce……Small....16.00 Large…20.00
Ravioli with Meat Sauce… Small…17.25 Large…24.25

RICE

Seasoned Rice 10.25
with Mushroom Sauce..... 12.50

DESSERTS

Tadich Rice Custard Pudding..... 10.75
Tadich Bourbon Bread Pudding 11.75
Mixed Berries..... 13.00
Belgian Chocolate Cake 15.00
Cheese Cake 14.75
Carrot Cake 14.75
Service Charge (per slice - for cakes brought in) 3.50

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

5.14.26