

Tadich Grill

THE ORIGINAL COLD DAY RESTAURANT

1849

OUR 119th YEAR

1968

BUICH BROTHERS

OPEN MONDAY thru SATURDAY, 11:30 A.M. to 8:30 P.M.



HISTORY OF THE "COLD DAY"

THE name "COLD DAY" became attached to the old lunch house in a unique and interesting way. Alexander Badlam and a number of his political associates were wont to visit the restaurant. At the famous Wigwam after an exciting political battle in which Badlam was victorious he remarked: "It's a cold day when I get left." Soon after that memorable convention in 1882 Badlam and the restaurant where he and his friends so often assembled became known to a small coterie as the "Cold Day." So firmly did the name become fixed that everybody spoke of it as the "Cold Day," whereupon the Firm adopted the name which has been current for 80 years.

It is the talk OF the neighborhood that Tadich Grill, "The Original Cold Day Restaurant," established 1849, is the best equipped Mercantile Lunch Counter in the wholesale district. The service and appointments are up to date and the Open Kitchen absolutely sanitary in every respect.

APERITIFS

Sherry Wine . . . glass .70	Harvey's Bristol
Imported Sherry . . . glass .80	Cream Sherry85
Vermouth70	Port or Muscatel . . . glass .70
FRENCH AND ITALIAN	CALIFORNIA
Dubonnet70	

APPETIZERS and SALADS

Eastern Oysters in Half Shell (6)	1.95
Fresh Crab or Shrimp or Prawn Cocktail	1.60
Crab Legs Appetizer1.60	Fresh Crab, Prawn,
For Two2.70	or Shrimp Salad2.60
Olympia Oyster Cocktail1.60	Cosmopolitan Salad2.90
Seafood Cocktail1.60	Whole Avocado Salad2.00
Mixed Seafood Salad2.65	Fresh Crab Louie2.60
Cannelloni . . . (for 2) 2.20	Shrimp or Prawn Louie2.60
Stuffed Avocado with Crab or Shrimp	2.50
Sliced Tomatoes with Crab or Shrimp, Prawns	2.60
Vegetable Combination 1.90; with Crab, Shrimp or Prawns	2.60

BLUE CHEESE DRESSING 35c EXTRA WITH ALL SALADS

SMALL DINNER SALADS

Fresh Crab, Shrimp or Prawn Salad 1.60	Mixed Green .65
Sliced Tomato Salad85	Half Avocado, French85
Combination Seafood1.60	Lettuce and Tomato95
Heart of Lettuce or Romaine .90;	with Anchovies 1.20
Small Vegetable Combination95;	with Seafood 1.60
TADICH SPECIAL DINNER SALAD85

SERVED WITHOUT ENTREE 50c EXTRA

SOUPS

SOUP WITHOUT MEALS75c

Puree of Split Peas50	Clam Broth50
Fresh Coney Island Clam Chowder . . . cup .35; bowl .50	

TODAY'S SPECIALS

STUFFED TOMATO WITH CRAB SALAD	2.50
Broiled Fresh Sturgeon with Fresh Mushroom Sauce	3.70
Fried Crab Legs, Tartar Sauce	3.95
Eastern Oyster Stew in Milk3.15; in Cream	3.25
Calf's Sweetbreads Saute, Ravioli, en Casserole	3.35
Broiled Salisbury Steak, Fresh Mushroom Sauce	2.60
Broiled Calf's Liver with Bacon or Onions	3.20
Breaded Veal Cutlets, Pasta and Mushroom Sauce	3.00
Broiled Hamburger Steak with Fried Onions or Pasta	2.60
Boiled Pig's Knuckles, Sauerkraut, Boiled Potato	2.00
Stewed Lamb Curry and Rice	2.00
Cannelloni a la Florentina, Cheese Sauce	2.20
Baked Shortribs of Beef, Lima Beans	2.25
Roast Rack of Lamb, Rice and Garden Peas,	
Long Branch Potatoes (Served After 5 P.M.)	3.85
Baked Ravioli with Mushroom Sauce, en Casserole	2.00
Ham or Bacon and Eggs	2.50

FROM THE CHARCOAL BROILER

Top Sirloin Steak with Fresh Mushroom Sauce	5.25
New York Cut Steak, Shoestring Potatoes	5.25
Filet Tips with Fresh Mushroom Sauce	5.50
Filet Mignon with Fresh Mushroom Sauce	5.50
Half Spring Chicken, Shoestring Potatoes	2.50
Double Lamb Chops3.60	Prime Rib Steak4.50
Pork Chops, Applesauce3.00	Skirt Steak3.10

Five per cent (5%) will be added to all food and b

FISH — SHELLFISH

ALL FRESH SEAFOOD SUBJECT TO SEASON, WEATHER AND FISHING CONDITIONS.

CHARCOAL	Broiled Whole Lobster Tail with Butter Sauce		
	Served with Rice or Mixed Vegetables	. . .	5.50
BROILED	Fresh Brook Trout Meuniere	3.60
	Petrale, Butter Sauce	3.25
	Halibut Steak, Butter Sauce	3.10
	Sea Bass, Butter Sauce	3.50
	Rex Sole or Sanddabs, Butter Sauce	3.00
	Salmon Steak, Butter Sauce	3.75
	Swordfish Steak, Tartar Sauce	3.25
BAKED, EN CASSEROLE	Sea Bass, Rice and Mushroom Sauce	2.75
	Sea Bass and Crab Meat, Mushroom Sauce	3.40
	Salmon and Shrimps with Rice a la Creole	3.40
	Shrimp Curry and Rice	3.40
	Shrimp and Oyster Creole	3.40
	Stuffed Turbot with Crab and Shrimp a la Newburg	3.60
	Salmon and Crab a la Newburg	3.60
	Devilleed Crab	3.40
	Crab Meat and Prawns a la Monza	3.50
	Crab Meat and Lobster Thermidor	4.00
STEAMED	Finnan Haddie, Butter Sauce, Boiled Potato	2.75
	Alaska Cod, Butter Sauce, Boiled Potato	2.65
FRIED	Fried Petrale, Tartar Sauce	3.00
	Fillet of Rock Cod with Crab or Shrimp	3.10
	Eastern Oysters with Bacon	3.40
	Fillet of Rock Cod, Tartar Sauce	2.40
	Rex Sole or Sanddabs	2.75
	Fillet of Sole, Tartar Sauce	2.50
	Scallops, Tartar Sauce	3.25
	Jumbo Prawns, Tartar Sauce	3.25
	Abalone Steak, Tartar Sauce	3.60
	Hangtown Fry (Oysters, Bacon and Eggs)	3.60
SAUTE	Crab Leg Saute, Fresh Mushrooms, Sherry Wine	4.90
	Prawns Saute, Fresh Mushrooms, Sauterne Wine	4.60
	Scallops Saute, Fresh Mushrooms, Sauterne Wine	4.60

TADICH SPECIALS

Combination Deep Fried Seafood Plate	3.95
CRAB LEGS, SCALLOPS, PRAWNS, OYSTERS AND ABALONE	
Combination Seafood Curry, en Casserole	3.55
CRAB MEAT, SHRIMPS, AND PRAWNS WITH RICE	

VEGETABLES and POTATOES

FRESH STRING BEANS65	FRESH SPINACH55
GREEN PEAS55	SHOESTRING POTATOES50
HASH BROWN POTATOES55	BAKED POTATOES50
		FRENCH FRIED POTATOES50
SIDE ORDER OF PASTE	Plain .50; with Mushroom Sauce .65		
STEAMED RICE	Plain .50; with Mushroom Sauce .65		

DESSERT and CHEESE

Baked Apple60	CAMEMBERT CHEESE50
CHEESE CAKE50	BLEU CHEESE50
RICE CUSTARD PUDDING50	ICE CREAM or SHERBET40
CUT OF PIE 40; A LA MODE70	MONTEREY JACK CHEESE40

BEVERAGES

COFFEE .20	POT OF TEA .25	MILK .20	SANKA .25
SMALL BLACK COFFEE10	COLA35
ICE TEA or ICE COFFEE25	CALSO WATER40
GINGER ALE35	SCHWEPPEs40

BEER and WINE

MICHELOB ON TAP45	GUINNESS' STOUT .75; Split .40	
BASS' ALE75	IMPORTED TUBORG BEER75
		SAUTERNE or BURGUNDY WINE (Glass)	.50
		ORVIETO ITALIAN WINE (WHITE)—SOUVENIER FISH DECANTER	3.75

5%) Sales Tax to the prices of beverage items

LIQUOR LIST

COCKTAILS AND HIGHBALLS

Scotch Old Fashion70	Tom Collins80
Old Fashion70	Screwdriver75
Bonded90	Cuba Libre80
Dry Martini70	Bloody Mary80
Gibson or Manhattan70	Dubonnet Cocktail70
Gimlet75	Campari Cocktail90
Bourbon Highball70	Amer Picon Punch	1.00
Scotch Highball70	Brandy70
Gin and Tonic75	Rum (Bacardi)80

BLENDED COCKTAILS

Whiskey Sour90	Margarita	1.00
Bacardi90	Gin Fizz90
Daiquiri90	Ramos Fizz	1.00

PREFERRED DRINKS

Old Grand Dad90	Old Crow or Jim Beam85
Old Forester90	Early Times85
Old Fitzgerald90	Seagram's 7 Crown85
I. W. Harper90	Yellowstone (86 proof)85
Jack Daniels	1.00	Bushmill's Irish Whiskey90
Southern Comfort90	Beefeater Gin90
Seagram's V.O.90	House of Lords Gin90
Canadian Club90	Plymouth Gin90
Old Overholt Rye80	Tanqueray's Gin90
Wild Turkey	1.10	Seagram's Crown Royal	1.10

SCOTCH WHISKEY

Cutty Sark90	Grant's (8 yrs. old)90
Dewar's White Label90	Teacher's90
Black & White90	Johnnie Walker (Black)	1.00
White Horse90	Johnnie Walker (Red)90
Ballentine's90	J & B (Rare)90
Haig90	Chivas Regal (12 yrs. old)	1.00
Pinch	1.00	Martin's V.V.O.90

CORDIALS

Creme de Menthe or Cacao80	Cognac VS	1.00
Kahlua (Imported)	1.00	Cognac VSOP	1.15
Galliano (Imported)	1.00	Apricot Brandy80
B & B (Imported)	1.00	Blackberry Brandy80
Benedictine (Imported)	1.00	Orange Curacao (Imp'ted)	1.00
Drambuie (Imported)	1.00	Cointreau	1.00
Chartreuse (Imported)	1.00	Curacao Triple Sec	1.00
Christian Bros. Brandy85	Grand Marnier (Imp'ted)	1.00
Spanish Brandy (Imp'ted)	1.00	Tuaca Demi Sec	1.00

WINE LIST

CALIFORNIA WHITE WINE

CONCANNON—Johannisberg Riesling	2.00	3.50
Moselle	2.00	3.50
WENTE BROS.—Dry Semillon or Chablis	2.00	3.50
Sauvignon Blanc or Grey Riesling	2.00	3.50
CHARLES KRUG—Chenin Blanc or Traminer	2.00	3.50
ALMADEN—Pinot Chardonnay	2.00	3.50
KORBEL—Champagne	3.75	5.75

CALIFORNIA RED WINE

ALMADEN—Grenache Rosé	2.00	3.50
CHARLES KRUG—Pinot Noir	2.00	3.50
Cabernet Sauvignon	2.00	3.50
LOUIS MARTINI—Burgundy	2.00	3.50
Cabernet Sauvignon	2.00	3.50
CONCANNON—Petite Sirah	2.00	3.50