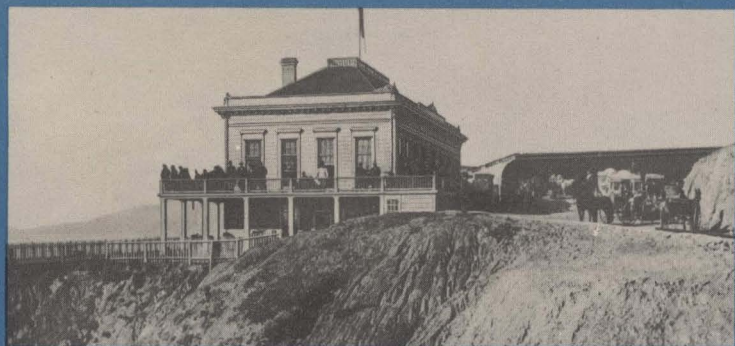
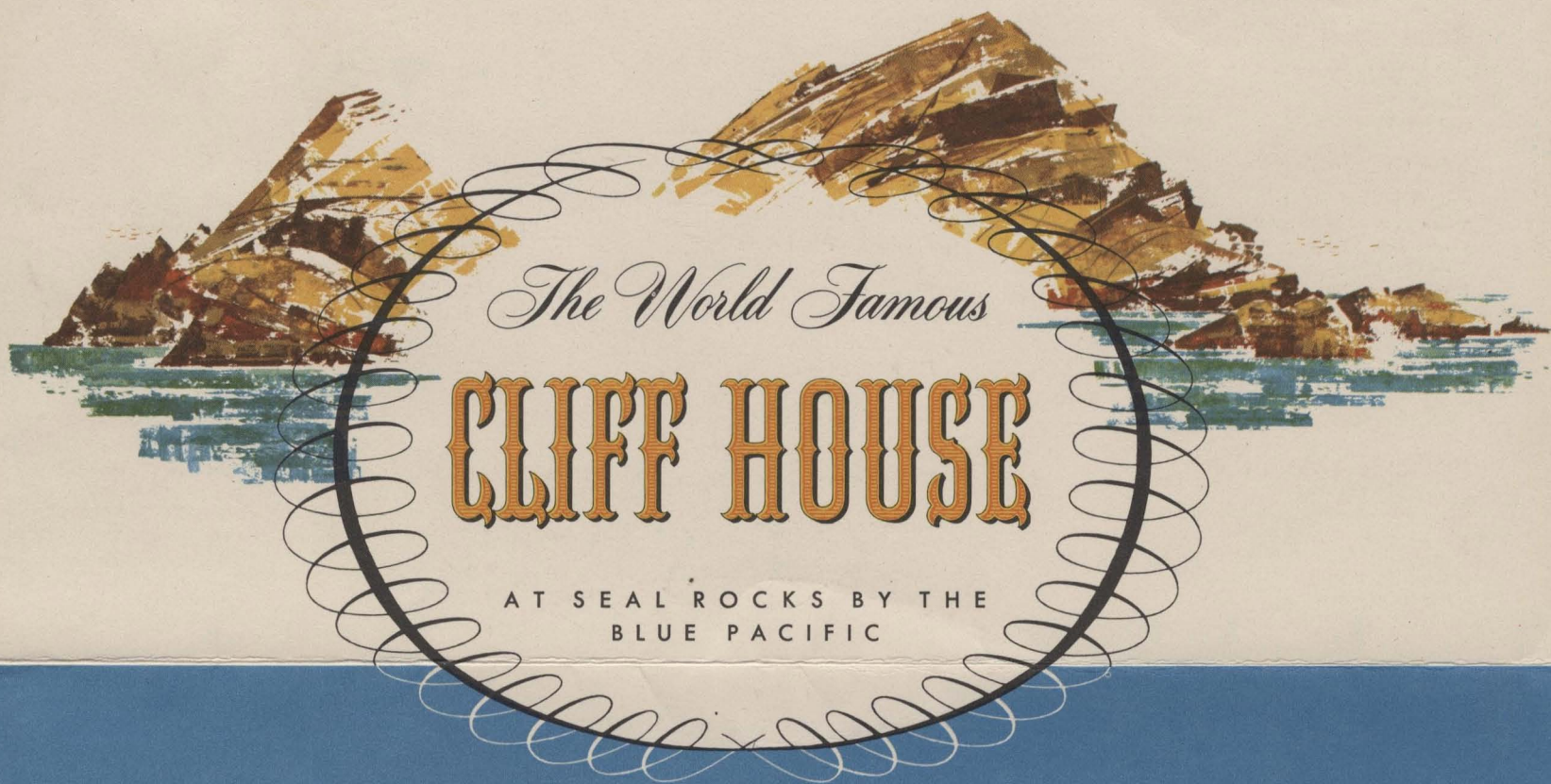
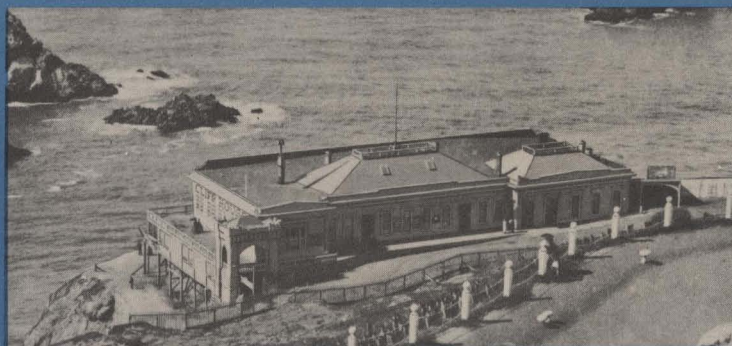




A CENTURY OLD SAN FRANCISCO TRADITION



THE ORIGINAL CLIFF HOUSE—BUILT IN 1858



THE SECOND CLIFF HOUSE—REBUILT IN 1864



THE THIRD CLIFF HOUSE—FINISHED IN 1896



THE FOURTH CLIFF HOUSE—BUILT IN 1909



# Cocktails and Wines

## COCKTAILS

Martini . . . . .	60
Manhattan . . . . .	60
Old Fashioned . . . . .	60
Gimlet . . . . .	65
Side Car . . . . .	65
Bacardi . . . . .	65
Daiquiri . . . . .	65
Alexander . . . . .	65
Pink Lady . . . . .	65

## MIXED DRINKS

Gin Fizz . . . . .	65
Silver Fizz . . . . .	65
Royal Fizz . . . . .	65
Golden Fizz . . . . .	65

## New Orleans Fizz . 60

Gin Rickey . . . . .	65
Tom Collins . . . . .	65
Singapore Sling . . . . .	65
Sloe Gin Fizz . . . . .	65
Egg Nog . . . . .	65

## BRANDIES • COGNACS

Hennessy . . . . .	85
Monnet . . . . .	85
Courvoisier . . . . .	85
Christian Brothers . . . . .	60

## LIQUEURS • CORDIALS

Creme de Menthe . . . . .	60
Creme de Cacao . . . . .	60
Benedictine, D.O.M. . . . .	85
Drambuie . . . . .	85
Grand Marnier . . . . .	85
King Alphonso . . . . .	60

## CALIFORNIA DINNER WINES (WHITE)

## CALIFORNIA DINNER WINES (RED)

## CALIFORNIA ROSÉ WINE

## CALIFORNIA CHAMPAGNE

## IMPORTED CHAMPAGNE

## SPARKLING BURGUNDY

## IMPORTED WHITE AND RED STILL WINES

## SAUTERNE, RIESLING, CHABLIS

	Half Bottle	Bottle
Beaulieu Vineyards . . . . .	1.25	2.25
Wente Brothers . . . . .	1.25	2.25
Almaden . . . . .	1.25	2.25
Beringer Brothers . . . . .	1.25	2.25

## BURGUNDY AND CABERNET

Almaden . . . . .	1.25	2.25
Wente Brothers . . . . .	1.25	2.25
Beaulieu Vineyards . . . . .	1.25	2.25
Beringer Brothers . . . . .	1.25	2.25

Almaden Grenache Rosé . . . . .	1.25	2.25
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Korbel Sec . . . . .	3.50	6.50
Paul Masson, Extra Dry . . . . .	3.50	6.50

Piper Heidsieck . . . . .	5.00	10.00
Mumm's, Extra Dry . . . . .	5.00	10.00

Korbel Rouge . . . . .	3.50	6.50
Paul Masson . . . . .	3.50	6.50

Liebfraumilch . . . . .	2.50	4.50
Eschenauer . . . . .		4.50

Lancers Crackling Rosé . . . . .		5.50
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Margaux . . . . .		4.00
St. Julien . . . . .		4.50

## About California Wines

The correct wine at any time is the wine you enjoy most. Fine California wines are the perfect compliment to fine foods. Wine with a meal produces a feeling of serenity and well-being, and adds to the pleasure of good eating. The first California wines were made by the Spanish Padres more than two centuries ago. Over the years the prestige of these great wines has grown until today they are recognized as being among the finest in the world.

## sea foods

Morro Bay Abalone, Saute . . . . .	2.45
Hangtown Fry . . . . .	2.35
Pacific Ocean Halibut Steak . . . . .	2.50
Farallone Island Salmon Steak . . . . .	2.50

Fried Pacific Coast Crab Legs, Tartar Sauce . . . . .	2.95
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Oysters Kirkpatrick . . . . .	2.35
Broiled Swordfish Steak . . . . .	2.50
Fried Eastern Scallops . . . . .	2.50
Prawns, Newberg . . . . .	2.50
Fried Filet of Sole . . . . .	1.75
Idaho Brook Trout . . . . .	2.50
Broiled Australian Lobster Tail . . . . .	3.25
French Fried Prawns . . . . .	2.50

## desserts

Our Own Cheese Cake . . . . .	.45
Assorted Pies . . . . .	.35
Our Four Layer Cakes . . . . .	.35
Ice Cream or Sherbet . . . . .	.35
Parfait . . . . .	.65
Sundae . . . . .	.50
Fruit Jello . . . . .	.25
French Pancakes . . . . .	1.25
Cherries Jubilee (for two) . . . . .	3.20
Fried Cream in Blue Flame . . . . .	1.00
Creme de Menthe Parfait . . . . .	1.00

## appetizers

Pacific Coast Crab Legs, Supreme . . . . .	1.50
Assorted Hors d'Oeuvres . . . . .	1.50
Canape of Caviar . . . . .	2.50
Canape of Anchovies . . . . .	1.35

Fresh Crab or Shrimp Cocktail, Supreme . . . . .	.90
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Fresh California Fruit Cup, Supreme . . . . .	.85
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## egg dishes

Eggs with Ham, Bacon or Sausage . . . . .	1.55
Spanish Omelette . . . . .	1.55
Chicken Liver Omelette . . . . .	1.70
Fresh Mushroom Omelette . . . . .	1.70
Cheese Omelette . . . . .	1.55
Ham Omelette . . . . .	1.55
Plain Omelette . . . . .	1.20
Eggs, Benedict . . . . .	1.95
Shirred Eggs, Bercy . . . . .	1.95

## cheese

Bleu . . . . .	.50
Liederkrantz . . . . .	.55
Monterey Jack . . . . .	.40
American Cheddar . . . . .	.40

## soups

Soup du Jour . . . . .	.50
French Onion Soup au Gratin . . . . .	.50
Beef Consomme . . . . .	.50
Clam Chowder . . . . .	.50

## vegetables

Fresh Leaf Spinach . . . . .	.50
Garden Peas . . . . .	.50
Buttered String Beans . . . . .	.50
New Carrots . . . . .	.50
Cauliflower . . . . .	.60
Broccoli . . . . .	.50

## potatoes

French Fried . . . . .	.50
Hashed Browned . . . . .	.50
Au Gratin . . . . .	.50

## beverages

Coffee, Cup . . . . .	.20
Tea . . . . .	.20
Chocolate . . . . .	.25
Sanka Coffee . . . . .	.30
Milk . . . . .	.15



# A CENTURY OF TRADITIONAL HOSPITALITY



This well-known San Francisco Landmark had a very interesting and colorful beginning. In 1858 Samuel Brannan, a prosperous Mormon Elder, bought for \$1,500 the lumber salvaged from a ship that foundered on the basalt cliffs below the Cliff House. With this material he built the First Cliff House.

**THE SECOND CLIFF HOUSE** was rebuilt in 1864, with wings added to the original structure. Four years later, Rosé Celeste walked a tight rope from the balcony to the Seal Rocks—receiving world acclaim. Part of the cable is still on the Seal Rocks. On January 17, 1887, the north wing was blown off when the schooner "Parallel," laden with dynamite, crashed on the rocks below. This structure was later destroyed by fire.

**THE THIRD CLIFF HOUSE** was an ornate seven-story frame building, suggesting a French Chateau. It was built in 1896 by the late Adolph Sutro, "King of the Comstock Mines," who subsequently became Mayor of San Francisco. On September 7, 1907, this building was completely destroyed by fire.

**THE FOURTH CLIFF HOUSE**, built in 1909, was constructed of concrete and steel. Mr. George K. Whitney, owner of Playland-at-

the-Beach, purchased and completely renovated the Cliff House and opened it on August 5, 1937.

**THE FIFTH CLIFF HOUSE**, which is the present structure, was completed in 1950. A new dining room known as the Pacific Room was added to the spacious Marine Dining Room. On the second floor a lovely banquet room, to accommodate large gatherings, has been added, and is known as the Sunset Room. The exterior is finished in California Redwood and red brick.

In the splendid surroundings of these beautiful dining rooms or the Sequoia Cocktail Lounge, whether you come for breakfast, luncheon, dinner or a cocktail, you will enjoy the ever-changing views as seen from its windows. Here you see the surf breaking continually over miles of sandy beach; the Golden Gate Park with its Old Dutch Windmills; ships from all ports of the world entering the harbor of San Francisco, through the waters of the Golden Gate; and just a few hundred feet from shore, the famed Seal Rocks with its hundreds of Sea Lions.

Today, with its colorful background, this delightfully situated restaurant and cocktail lounge takes its rightful place among the most famous in the world.

## FROM OUR *Salad Bar*

FRESH CRAB OR SHRIMP LOUIS	1.95
CLIFF COURT SALAD	1.95
With diced Chicken and Asparagus Spears	
CLIFF HOUSE SALAD BOWL	1.95
With Avocados, Anchovies, and Asparagus Tips	
GREEN GODDESS SALAD	1.95
With Julienne Breast of Chicken or Crab Meat	
GOLDEN GATE SALAD	1.95
With Breast of Chicken Julienne	
COLD TURKEY, ROMAINE	2.35
SLICED COLD BAKED HAM AND TURKEY PLATE	2.85
MIXED GREEN SALAD BOWL	1.20
CHEF'S SPECIAL SALAD BOWL	2.50
Romaine, Julienne of Turkey, Ham, American and Swiss Cheese	
HAWAIIAN PINEAPPLE BOAT	2.35
Served with Choice of Sherbet or Cottage Cheese	

## CLIFF HOUSE *Specialties*

Pacific Crab Legs, Cliff House (under glass)	2.95
Filet of Sole, Neptune	2.75
Breast of Chicken, Sous Cloche (under glass)	2.95
Sirloin Steak a la Minute	3.50
Broiled Australian Lobster Tail	3.25
Spring Chicken, Saute Sec	2.85

### A CALIFORNIA DELICACY Tender Morro Bay Abalone, Saute Meuniere . . . 2.45

Roast Prime Rib of Beef, au jus	3.25
Wiener Schnitzel, a la Holstein	2.95
Special Seafood Platter	2.70
Calf's Sweet Breads, Saute	2.70
Cream Chicken a la King on Toast	2.45

## FROM THE *Broiler*



Chateaubriand, Bouquetiere (for two)	10.80
Planked New York Sirloin Steak, Bouquetiere (for two)	9.50

New York Cut Steak (one pound)	4.25
Filet Mignon (one pound)	4.75
Broiled Lamb Chops (2)	3.50
Half Spring Chicken	2.70

## sandwiches

Club Sandwich	1.75
Dagwood Sandwich	1.75
Monte Cristo	1.50
Sliced Turkey	1.20

### Chef's Special Chicken Sandwich with Creamed Mushroom Sauce . . . 1.95

Baked Ham	1.20
Denver Sandwich (open faced)	1.50
Melted Cheese on Toast	1.20
American or Swiss Cheese	.90





THE CLIFF HOUSE OF TODAY

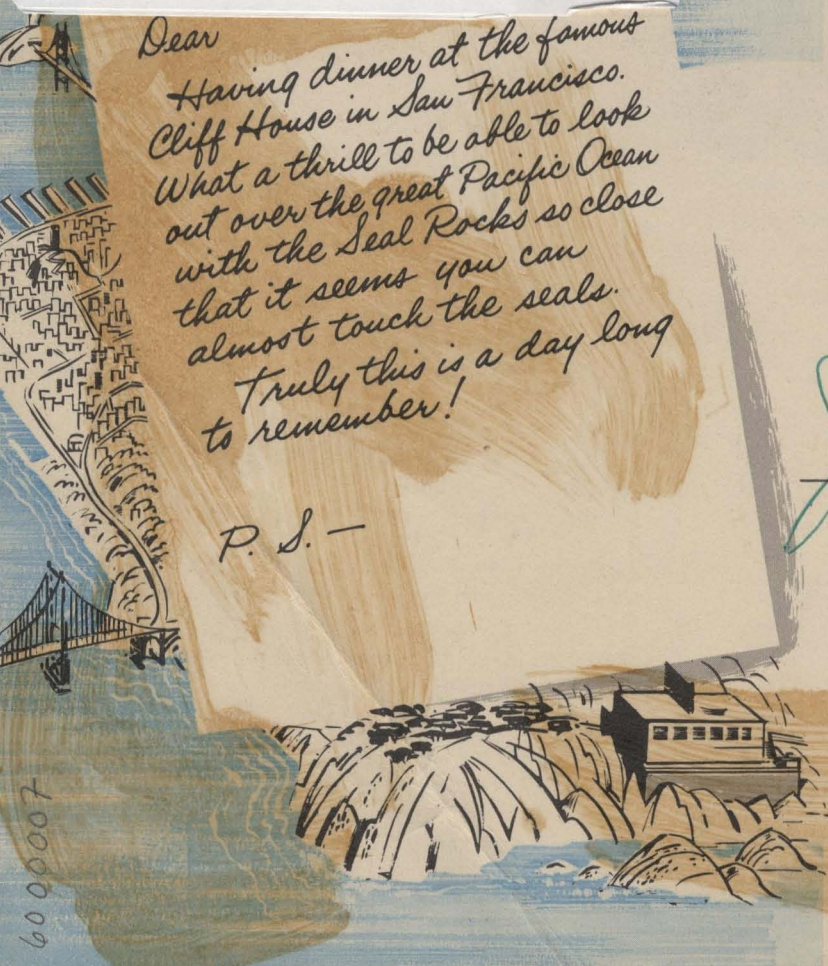
N.A. - A.C.  
Diner

Dear  
Having dinner at the famous  
Cliff House in San Francisco.  
What a thrill to be able to look  
out over the great Pacific Ocean  
with the Seal Rocks so close  
that it seems you can  
almost touch the seals.  
Truly this is a day long  
to remember!

P. S. -



Joan Reynolds  
2135 Sunset Dr  
Ames, Iowa



7000007



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