



### **Welcome to The Hog - A Carmel Legacy Reborn**

We're honored to welcome you back to Hog's Breath Inn—where heart, history, and hospitality meet. For over five decades, this legendary spot has stood as a beacon of camaraderie, character, and Clint Eastwood's Carmel legacy. Our team has worked passionately to preserve the soul of The Hog while respectfully enhancing it for today's guests.

This is not a reinvention. It is a tribute - a project born of reverence and respect.

More than just a restaurant, The Hog is a gathering place—a place for stories, community, and shared moments. It was never intended to be a 'celebrity restaurant.' From the beginning, Clint Eastwood envisioned it as a neighborhood spot: rooted in camaraderie, great food, stiff drinks, and warm, spirited service. His founding vision continues guiding us today.

Clint Eastwood's love of and impact on Carmel and The Hog is woven into every beam and brick. As a longtime local, former mayor, and creative force, he shaped our unique identity—where casual rustic charm meets California soul. We honor his legacy by staying true to the place he built - authentic, unpretentious, and timeless.

Reclaimed 200-year-old redwood slab tables are rightfully in place, native Carmel stone has been reborn as a grand new hearth, and redwood planks have been lovingly repurposed by hand. The intimate warmth of our dining rooms, now framed with high-back embossed leather booths, seven original fireplaces throughout—alongside a newly built hearth—and the romantic glow of our enhanced patio courtyard nooks remain just as you remember. And of course, there's the same intimate, dark, smoldering bar that has welcomed guests for generations. Every detail honors the original craftsmanship and enduring charm that made The Hog the iconic Carmel legend it remains today.

We proudly source from committed and passionate artisans within our local community, and across our region to bring you vibrant, honest food with local soul: Monterey Fish Co., Otto's Bread, Big Sur Salt, The Pepper Plant, Carmel Valley Creamery, La Rosa Tortillas, Pasta Palate, Fiorello's Gelato, Carmel Valley Coffee Roasting, and more.

Our wine list isn't the biggest or the most expensive—but it's curated with care presenting a broad and diverse array of the best of our region. Every draft beer is brewed locally. Every plate and pour tells a story of passion, place, tradition, history and community.

This is Mr. E's legacy. Our community's story. Your Carmel experience.  
On behalf of our staff—many with us for decades—welcome to The Hog.

**Bon appétit. Relax. Enjoy.**



# STARTERS

*Classic, Coastal*

## GRILLED CASTROVILLE

**ARTICHOKE** ..... 19  
Pezzini Farms. Heirloom artichokes straight from California's artichoke capital. Seasoned, flame-grilled, balsamic reduction, feta, yogurt, garlic, mint, dip

## ITALIAN FISHERMAN FRITTO MISTO

..... 29  
Flash-fried Monterey Bay bounty, a tribute to Carmel's earliest fishermen. Calamari, shrimp, Castroville artichokes, green beans, zucchini, carrots, lemon, horseradish cocktail sauce, tartar sauce

## BEEF SLIDERS (3)

..... 27.50  
Fresh-ground, hand-formed, grilled viennoise (French butter bread) bun, caramelized onions, HOG BRGR sauce, sharp cheddar, house Kennebec potato chips with Big Sur sea salt dust

- *Substitute French Fries* +3.50
- *Parmesan Truffle Fries* +4.50
- *Onion Rings* +5.00
- *Small Caesar or Greens Salad* +4.50

## LOADED CHILI

**CON CARNE NACHOS** ..... 24.50  
Fresh chips, black beans, sharp cheddar, Monterey Jack, Cotija, pico de gallo, tomatoes, pickled jalapeños, guacamole, sour cream, tomatillo and serrano salsa verde, chile de árbol salsa roja

- *Marinated & Grilled Mary's Chicken Carnitas* +4
- *Prime Carne Asada* +7.50

## BIGEYE TUNA TARTARE

..... 26  
Elegant, ocean-fresh, layered. Mango, avocado, Japanese cucumber, tobiko, edamame, wakame-seaweed salad, sake, soy, ginger reduction, wasabi, pickled ginger, rice flour chips

## DUNGENESS CRAB CAKES

..... 26  
Rocket arugula, and shaved fennel salad, white balsamic vinaigrette, tartar sauce

## ARTICHOKE SPINACH DIP

..... 19.50  
Castroville artichokes, spinach, roasted peppers, sourdough crostini

## DANG GOOD WINGS

..... 22.50  
Spice-rubbed, roasted, fried, carrots, celery, blue cheese dressing, hot Buffalo-style or HOGS bourbon, peach, chipotle BBQ sauce

## SZECHUAN CHICKEN

## LETTUCE WRAPS

..... 24  
Far East meets the Wild West. Sweet soy ginger glaze, peanuts, crispy wontons

- *Make them Shrimp Wraps* +5

## FEATURED COCKTAIL

### THE "MULE" KICK BLOODY MARY

..... 19  
Fully Loaded - Sudden Impact - Strong, Spicy

Not for the faint of palate. Jalapeño vodka, grilled jalapeño, horseradish

The outlaw's wake-up call, or for Sunday regrets

# BOUNTIFUL SALADS

## HOG'S SHRIMP

**LOUIE SALAD** ..... 29.50  
Bay shrimp, romaine, iceberg, asparagus, marinated artichokes, cucumber, red onions, tomatoes, olives, boiled egg, avocado, traditional Louie dressing

## CRAB CAKE LOUIE

## BUTCHER'S PRIME STEAK SALAD

..... 32.50  
..... 32.50  
Chef's choice, charbroiled, sliced. Arugula, fennel, roasted tomato salad, Point Reyes bleu cheese, red balsamic vinaigrette, onion rings

## CHICKEN CHOPPED

## MEDITERRANEAN SALAD

..... 28.50  
Marinated Mary's chicken with Mediterranean soul, organic greens, spinach, radicchio, artichokes, hearts of palm, feta, olives, heirloom tomatoes, avocado, lemon herb vinaigrette

## HOGS TOSSED

## COBB SALAD

..... 26.50  
A bowl of American tradition. Mary's turkey breast, romaine, applewood-smoked bacon, egg, Point Reyes bleu cheese, heirloom tomatoes, avocado, Point Reyes blue cheese dressing

# OTHER SALADS

## Additions:

- *Salmon* +13
- *Bay Shrimp* +13
- *Crab Cake* +15
- *Mary's Chicken* +8.50
- *Steak* +16.50

## THE WEDGE

..... 17  
Iceberg, red onion, heirloom tomato, applewood-smoked bacon, Point Reyes blue cheese dressing

## CAESAR SALAD

..... 17  
Crisp romaine hearts, classic dressing, Parmigiano-Reggiano, sourdough croutons, marinated white anchovies

## GREENS, APPLE, FIG, PECORINO

..... 17.50  
Organic greens, Mission figs, Granny Smith apple, cucumber, walnuts, pecorino romano, white balsamic vinaigrette

## ROASTED BEETS, CHÈVRE, ARUGULA, FENNEL, GRAPEFRUIT SALAD

..... 18.50  
Carmel Valley chèvre goat cheese, crostini, toasted almonds, champagne, lavender honey vinaigrette

*The Hog's Breath Inn proudly serves the freshest organic, locally sourced produce when possible, and the finest quality meats & seafood, which are sustainable and/or wild from ecologically & environmentally responsible sources.*

# SANDWICHES

*Robust, Honest, Premium*

## Breads & Buns -

Otto's Artisan Bread Company  
Organic, stone-ground flours

Served with house-cut fresh fried

Kennebec Potato Chips -  
Big Sur Sea Salt Dust

## Substitutions:

- *French Fries* +3.50
- *Parmesan Truffle Fries* +4.50
- *Onion Rings* +5.00
- *Small Caesar or Greens Salad* +4.50
- *Clam Chowder* +5.50

## THE PILED-HIGH PLAINS

## DRIFTER PRIME RIB OF BEEF FRENCH DIP

..... 32  
Slow-roasted, hand-trimmed, sliced thin, grilled sourdough ciabatta, au jus, horseradish

## MONTEREY TURKEY, AVOCADO, BLT CLUB

..... 25  
Mary's turkey, thick bacon, Emmental cheese, cranberry mayo, Otto's cranberry, walnut, thyme sourdough

## ALBACORE TUNA

## SALAD MELT

..... 23.50  
Heirloom tomato, sharp cheddar, arugula, grilled sourdough

## CLINT'S GRILLED CHICKEN SANDWICH

..... 24  
Citrus, yogurt, za'atar marinade, roasted red bell pepper, Swiss Emmental, sun-dried tomato pesto, grilled sourdough ciabatta, LTOP

## HANG EM HIGH AND SLOW BBQ PORK CARNITAS SANDWICH

..... 24  
Slow-roasted, hand-pulled, spirited HOGS bourbon, peach, chipotle BBQ sauce, zesty cabbage, carrot, jicama, Granny Smith apple, dried cherry coleslaw

# SOUPS

*Hearty, Rich, Warming*

## WHITE CLAM CHOWDER

.....  
CUP - 12.50 / BOWL - 19  
Monterey's best. Creamy, briny, beloved

## KAISER'S PRIME BEEF CHILI CON CARNE

..... BOWL 19  
Family recipe, bold flavor. Sharp cheddar, sour cream, sourdough crostini

## CLASSIC FRENCH ONION SOUP GRATINÉE

..... 15  
Sourdough crostini, French Gruyère and Swiss Emmental cheese

 featured items

# SPECIALTIES

Seafood is sourced in accordance with the  
Monterey Bay Aquarium Seafood Watch standards  
of quality and sustainability

**HOG'S BABY BACK RIBS** ..... 36  
Spirited HOGS Bourbon, peach, chipotle BBQ sauce, zesty cabbage, carrot, jicama, Granny Smith apple, dried cherry coleslaw, fries

**SAUTÉED SAND DABS** ..... 29.50  
Local sand dabs, butter whipped Yukon Gold potatoes, chef's vegetables, lemon, French caper, chardonnay butter sauce

**GRILLED FAROE ISLANDS SALMON** ..... 34  
Local salmon (when available), stir-fry vegetables, pineapple, mango, roasted corn salsa

**SEAFOOD & ARTICHOKE  
LEMON PEPPER FETTUCCHINE** ..... 39.50  
Fresh fish, shrimp, calamari, mussels, pinot grigio, garlic, fresh basil, tomatoes, creamy tomato sauce, fresh artisanal lemon pepper fettuccine

**FRESH FISH & CHIPS** ..... 29.50  
Fries, cabbage, carrot, jicama, Granny Smith apple, dried cherry, cilantro coleslaw, tartar sauce

**ORIGINAL SPAGHETTI WESTERN** ..... 32  
Tomato tagliatelle pasta, meatballs, zesty tomato meat sauce, parmesan, oven-finished, melted Italian mozzarella

# TACOS

*Street Soul, Carmel Refinement*

Fresh Watsonville La Rosa corn tortillas,  
rice, black beans, guacamole, grilled green onion,  
grilled jalapeño, pico de gallo

**FRIED SHRIMP TACOS** ..... 27.50  
Kitchen sink slaw, chipotle cream

**GRILLED SWORDFISH TACOS** ..... 28.50  
Kitchen sink slaw, chipotle cream

**PORK CARNITAS TACOS PASTORE** ..... 26  
Slow-cooked, hand-shredded pork, pineapple, mango, roasted corn salsa, onions, lime, cilantro

**CARNE ASADA TACOS** ..... 31  
Marinated and grilled USDA PRIME Brandt beef steak, onions, lime, cilantro

*We specialize in tailoring and  
delivering personalized signature  
private group events. Cocktail parties,  
receptions, lunch, dinners, corporate  
events, rehearsal dinners, and  
wedding weekend receptions.  
groups@kaisercorp.com.*



*We are smoke-free. Please refrain from cell phone conversations in public areas.  
In order to conserve precious water, we serve ice water on request.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# STEAKS

Brandt Family Farms  
All Natural Reserve Steaks  
Aged 35 days minimum  
Chef-butchered and trimmed  
hormone and antibiotic-free

Hog Big Sur Salt, spice & roasted herb house blend  
Fire-grilled

Add Freshly Cracked Black Peppercorns +4  
Spicy Blackening Spice +4

**FILET MIGNON** ..... 8OZ 62.50 | 12OZ 79.50  
Merlot wine, roasted shallot, maître d'hôtel butter, parmesan truffle fries

**BONELESS RIBEYE** ..... 16OZ 69  
Merlot wine, roasted shallot, maître d'hôtel butter, parmesan truffle fries

**DIRTY HARRY DINNER** ..... 52.50  
8 oz NY strip, whipped potatoes, vegetables, grain mustard mushroom sauce

RARE -  
Cold, red center

MEDIUM WELL -  
Hot pink center

MEDIUM RARE -  
Cool to warm, red center

WELL DONE -  
No color, fully cooked

MEDIUM -  
Hot red to pink center

# BURGERS

*Fresh Daily*

Fresh-ground hand-formed Brandt Beef chuck  
Full ½ pound, charbroiled, LTOP  
Otto's Artisan Bakery sourdough sesame seed ciabatta  
House-cut fresh-fried Kennebec potato chips -  
Big Sur sea salt dust

**Substitutions:**

French Fries +3.50

Parmesan Truffle Fries +4.50

Onion Rings +5

Small Caesar or Greens Salad +4.50

Clam Chowder +5.50

**BURGER WITH NO NAME** ..... 29.50  
Thick-cut applewood-smoked bacon, sharp cheddar, HOGS peach, bourbon, chipotle BBQ sauce, onion ring

**DIRTY HARRY BURGER** ..... 24

• Add cheese: sharp cheddar, Swiss Emmental, pepper jack, Point Reyes blue +3  
Thick-cut applewood-smoked bacon +5  
Avocado +3.50  
Grilled onions, mushrooms or fire-roasted jalapeño +2.50

# DESSERT MENU

**BANANA BUTTER BREAD PUDDING** .....13.50  
 French viennoise butter bread, banana, walnuts, raisins,  
 whiskey vanilla cream  
 • *Add gelato 6*

**CHOCOLATE WALNUT BROWNIE À LA MODE** ..... 16  
 Tahitian vanilla gelato, Callebaut dark chocolate sauce,  
 chantilly cream

**LEMON MASCARPONE CHEESECAKE** ..... 13  
 Graham cracker crust, puréed raspberries

**FRUIT COBBLER** .....14  
 Seasonal fruit, oatmeal streusel, Tahitian vanilla gelato

**CLASSIC CRÈME BRÛLÉE** .....12  
 Caramelized turbinado sugar

## FIORIELLO'S ARTISAN GELATO

Almond & almond flour tuile

**SINGLE - 7 / DOUBLE - 12 / TRIPLE - 17**

### GELATI

Tahitian Vanilla  
 Giandua - Chocolate +  
 Hazelnut  
 Black Cherry Chocolate Chip  
 Tony Spumoni –  
 Almond + Dried Apricot,  
 Pistachio, Dark Chocolate Chip

### SORBETTI

Blackberry + Cabernet  
 White Peach + Champagne  
 Mango  
 Blood Orange

## CARMEL VALLEY COFFEE ROASTING COMPANY FOGLIFTER FRENCH ROAST ORGANIC

Coffee .....5      Cappuccino .....6.50  
 Espresso .....5      Double Cappuccino .....8.50  
 Double Espresso .....6.50      Latte .....6.50

## HOUSE SPECIALTY COFFEES

With whipped cream

**HOGS COFFEE** .....14  
 Baileys, Grand Marnier, Kahlúa, Crème de Cacao

**KEOKE COFFEE** .....14  
 Brandy and Kahlúa

**BUENA VISTA IRISH COFFEE** .....14  
 Irish whiskey, turbinado sugar cube, whipped cream, green  
 crème de menthe

## DESSERT WINES

**GALANTE PORT - BULLSEYE RED** .....2.5 OZ 16

### 50 / 50 Cabernet Sauvignon & Petit Syrah

Smooth, elegant nectar with flavors of ripe cassis, blackberry,  
 black raspberry, vanilla, and a hint of toasted nuts. Incredibly well  
 integrated after 3 years in French oak

**SILVESTRI LATE HARVEST MOSCATO** .....2.5 OZ 14

Mandarin orange, apricot, white truffle and orange blossom  
 appeal in this special wine. The finish is a proper balance of  
 acidity, fruit, and residual sugar

**DE TIERRA LATE HARVEST ZINFANDEL** .....2.5 OZ 17.50

Deep ruby with aromas of cola and fruit leather.  
 Flavors of plum, black cherry, and spice. Balanced acidity.

THANK YOU FOR JOINING US!