

SPECIAL EVENTS THIS WEEKEND IN CARMEL

**AT&T PGA
Golf Tournament at Pebble Beach:**
February 11-15

President's Day Weekend:
February 13-16

Valentine's Day:
February 14

SEAFOOD STARTERS

ITALIAN FISHERMAN FRITTO MISTO 29.50
Flash-fried Monterey Bay bounty. A tribute to our earliest fishermen. Calamari, Bay shrimp, Castroville artichokes, green beans, zucchini, carrots, horseradish cocktail sauce, tartar sauce, lemon

DUNGENESS CRAB CAKES 27
Rocket arugula, and shaved fennel salad, white balsamic vinaigrette, tartar sauce

BIGEYE TUNA TARTARE 27.50
Mango, avocado, Japanese cucumber, wasabi, tobiko, edamame, wakame seaweed salad, sake, soy, ginger reduction, pickled ginger, rice flour chips

STARTERS & SHARING

GRILLED CASTROVILLE ARTICHOKE 21
Pezzini Farms. Heirloom artichokes straight from California's artichoke capital. Seasoned, flame-grilled, balsamic reduction, feta, yogurt, garlic, mint dip

LOADED CHILI CON CARNE NACHOS 24.50
La Rosa Tortilla Factory fresh chips, black beans, sharp cheddar, Monterey Jack, Cotija cheese, pico de gallo, tomatoes, pickled jalapeños, guacamole, sour cream, tomatillo and serrano salsa verde, chile de árbol salsa roja
• *Marinated & Grilled Mary's Chicken* +4.50
Carnitas +4 | *Prime Carne Asada* +7.50

ARTICHOKE SPINACH DIP 21.50
Castroville artichokes, spinach, peppers, sourdough crostini

DANG GOOD BIG WINGS 24
Spice-rubbed, roasted, fried, carrots, celery, blue cheese dressing, hot Buffalo-style or HOGS bourbon, peach, chipotle BBQ sauce

SZECHUAN CHICKEN LETTUCE WRAPS 24.50
Sweet soy ginger glaze, peanuts, crispy wontons

FEATURED SALADS

Classic, Coastal

**CARMEL MEDITERRANEAN
CHOPPED SALAD** 18.50
Organic greens, spinach, radicchio, baby artichokes, hearts of palm, feta, olives, heirloom tomatoes, avocado, lemon herb vinaigrette

CHOP HOUSE WEDGE SALAD 17.50
Iceberg, red onion, heirloom tomatoes, applewood-smoked bacon, Point Reyes blue cheese dressing

CAESAR SALAD 17.50
Crisp romaine hearts, classic dressing, Parmigiano-Reggiano, sourdough croutons, marinated white anchovies

GREENS, APPLE, FIG, PECORINO 18.50
Organic greens, figs, Granny Smith apple, cucumber, walnuts, pecorino romano, white balsamic vinaigrette

**ROASTED BEETS, CHÈVRE, ARUGULA,
FENNEL, GRAPEFRUIT SALAD** 19
Candy cane beets, Carmel Valley Creamery Chèvre goat cheese, crostini, toasted almonds, champagne, lavender honey vinaigrette

SOUPS

WHITE CLAM CHOWDER
CUP - 13 / BOWL - 19.75
The peninsula's finest

KAISER'S CHILI CON CARNE
CUP - 13 / BOWL - 19.75
Prime beef, beans, sharp cheddar, sour cream, sourdough crostini

CLASSIC FRENCH ONION SOUP GRATINÉE 16
Sourdough crostini, French Gruyère and Swiss Emmental cheese

SEAFOOD

Pristine, strictly fresh, local when possible
According to Monterey Bay Aquarium
Seafood Watch Standards

SAUTÉED LOCAL SAND DABS 34.75
Fresh, sautéed with lemon, French capers, chardonnay butter sauce, whipped potatoes, sautéed vegetables

BROILED FAROE ISLANDS SALMON 43.50
Grilled pineapple, mango, roasted corn salsa, rice pilaf, sautéed seasonal vegetables

SEAFOOD, SHRIMP, FRESH TAGLIATELLE 46
Fresh fish, shrimp, calamari, mussels, shallots, oyster mushrooms, chardonnay, garlic, fresh herbs, roasted tomato cream sauce with lemon tagliatelle
Add marinated baby artichoke hearts +5

PACIFIC SWORDFISH - LONGLINE 54.50
Perfect whipped potatoes, chef's market vegetables, your choice of one of the following preparations:

PICCATA

CARMEL-STYLE
sautéed with garlic,
chardonnay, heirloom
tomatoes, artichoke hearts

BLACKENED

BROILED
with roasted pineapple,
mango & corn salsa

MAINE LOBSTER TAIL
SINGLE 8OZ TAIL 62.50

TWIN 8OZ TAILS 119.50
Butter-poached, slow-roasted, whipped Yukon Gold potatoes, grilled asparagus, drawn butter, lemon

SURF & TURF

With perfect butter-whipped Yukon Gold potatoes,
grilled asparagus, drawn butter, lemon

HER SURF AND TURF 129.50
6oz center-cut filet mignon, 8oz Maine lobster tail, merlot wine, maître d'hôtel butter

HIS PRIME-CUT SURF AND TURF 139.50
14oz USDA Prime NY strip, 8oz 'Maine' lobster tail, merlot wine, maître d'hôtel butter

PASTA

Fresh pasta from the Pasta Palette - Carmel

ORIGINAL SPAGHETTI WESTERN 34.50
Tomato tagliatelle pasta, meatballs, zesty tomato meat sauce, parmesan, oven-finished, melted Italian mozzarella

**FETTUCCINE ALFREDO
WITH CHICKEN** 34.50
WITH SHRIMP 44
Fettuccine ribbons, Alfredo sauce of garlic and Parmigiano-Reggiano

**BEEF FILET STROGANOFF
AND FETTUCINE** 44.50
Tender filet mignon slices, sautéed with pearl onions and a medley of local mushrooms with cabernet sauvignon, beef demi-glace, sour cream

LOBSTER & CRAB RAVIOLI 44
Lobster, crab, fresh ricotta ravioli, champagne lobster sauce

**FRESH BLACK TRUFFLE
GNOCCHI WITH MUSHROOMS** 32.50
Seasonal local exotic mushrooms, fresh sage, brown butter, pecorino romano
• *Add Mary's chicken +9.50 | shrimp +13*

SHARING SIDES

POTATOES

Butter Whipped Yukon Gold Potatoes 10
Perfect Au Gratin Potatoes 12
French Fries 10
Parmesan Truffle Fries 12.50

VEGETABLES

Sautéed Spinach 13.50
Garlic, lemon, evoo
Asparagus 14
Steamed Broccoli 12
Sautéed Exotic Mushrooms 14
Seasonal local exotic mushrooms, shallots, wine, fresh herbs, sweet butter
Glazed Baby Carrots 13
Orange, local lavender honey, ginger, turmeric
Sautéed Brussels Sprouts - 4 B 14
Brown butter, bacon, old balsamic, shallots
Vegetable Upgrade 6.50
Substitute the Chef's daily mixed market vegetables with your choice of any vegetable upgrade listed above

OTTO'S BREAD COMPANY 9.50

**Premium Local | Artisan Sourdough
Handcrafted | Fresh Daily**

Old-world tradition. Organic, stone-milled flours, naturally leavened through slow fermentation. Each loaf is shaped by hand, guided by the rhythms of the seasons.

Selections may include:
Traditional Sourdough, Sesame Olive Sourdough, Sourdough Ciabatta, Sesame Sourdough Ciabatta, Seeded Sourdough, Jalapeño Cheddar Sourdough, Parmesan Black Peppercorn Sourdough, Walnut, Thyme Sourdough

Served with French Butter & Big Sur Salt Fleur de Sel Dust

STEAKS & CHOPS

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. Shallot, Merlot, Herb Maitre d' Butter,
au gratin potatoes, fresh market vegetables**

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

**Sauce au poivre - Madagascar green peppercorn
and cognac reduction +4**

FILET MIGNON 8OZ 64.50 | 12OZ 82.50

NEW YORK STRIP 14OZ 64.50

CLINT'S CUTS RIB STEAKS

BONELESS RIBEYE 16OZ 74
BONE-IN GUNSLINGER RIB CHOP 24OZ +18

MAINE LOBSTER TAIL

SHARE OR PAIR | 8OZ 49

Butter-poached and broiled, drawn butter and lemon

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

CHOPS & MEAT

**THE HOG THICK-CUT
KUROBUTA PORK CHOP** 54.50
Red Top Farms, peach, tart cherry, pinot noir reduction, perfect butter-whipped potatoes, sautéed vegetables

BBQ BABY BACK RIBS 44.50
Spirited HOGS bourbon, peach, chipotle BBQ sauce, zesty cabbage, carrot, jicama, Granny Smith apple, dried cherry coleslaw, fries

LAMB CHOPS 67
Three flame broiled double-cut New Zealand lamb chops. Garlic, herb marinade, fig, pomegranate, port wine reduction, potatoes au gratin, fresh vegetables

CHICKEN

CHICKEN PICCATA 34.50

Mary's chicken, sautéed with lemon, French capers, and chardonnay wine butter sauce, perfect whipped Yukon Gold potatoes, seasonal vegetable medley

• *Substitute Italian tagliatelle for potato and vegetable +3*

CHICKEN MARSALA 34.50

Mary's chicken, sautéed with seasonal mushrooms, shallots and marsala wine, whipped Yukon Gold potatoes, sautéed vegetables

• *Substitute Italian tagliatelle for potato and vegetable +3*



featured items

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.

CELEBRATORY BUBBLES

SPARKLING & CHAMPAGNE

1000	la marca, prosecco, <i>italy</i>	SPLIT 15 / 54
1006	roederer estate l'ermitage, brut, <i>anderson valley, ca</i>	105
1007	veuve clicquot ponsardin yellow label, <i>france</i>	159
1009	domaine chandon, brut, <i>yountville, napa</i>	SPLIT 20
1010	domaine chandon, brut rosé, <i>yountville, napa</i>	SPLIT 22
1015	domaine carneros le rêve, blanc de blancs, <i>carneros</i>	105
1020	gloria ferrer, blanc de noirs, <i>carneros</i>	89
1025	coppola sofia, brut rosé, <i>monterey</i>	57
1027	schramsberg j. schram, brut rosé, <i>calistoga, napa</i>	99

CLASSIC COCKTAILS

Doubles – On The Rocks

EASTWOOD'S DATE OLD FASHIONED 20
Medjool date-infused Woodford Reserve Distiller's Select, turbinado sugar, Regans' Orange Bitters, blood orange, brandied cherry

Doubles – Straight Up – Frosted Glass

HOGS "DIRTY" VESPER MARTINI 19
Hendrick's Gin, Tito's Handmade Vodka, Lillet Blanc, house citrus, pickle and olive brine
LAVENDER HONEY MARTINI 18
Lavender and agave syrup, local lavender honey, fresh citrus, vodka
ANGEL EYES CHOCOLATE ESPRESSO MARTINI 20
Tito's Handmade Vodka, Kahlúa, white & dark chocolate liqueurs, espresso, touch of cream, Callebaut chocolate swirl
ESPRESSO MARTINI 19
POMEGRANATE, BLUEBERRY, AÇAÍ LEMON DROP 18
Lemon vodka, pomegranate, lemon, Pallini Limoncello, turbinado sugar rim

Premium Margaritas – Handcrafted

Traditional – handcrafted, fresh lime juice, 100% pure blue agave tequilas, organic agave nectar, Big Sur Sea Salt rim

PINK CADILLAC MARGARITA 19.50
Herradura Silver, prickly pear cactus nectar adds bright, subtle smoothness, Grand Marnier float
TUCCO'S FIERY PINEAPPLE MARGARITA 18
Don Fulano Silver Tequila, muddled pineapple, serrano chili, fresh lime, lime, Big Sur Outlaw Salt rim
RAMÓN'S PALOMA 18
Herradura Silver, lime, grapefruit, Cointreau, rosemary, Combier Pink Grapefruit Liqueur
THE TRILOGY ITALIAN CHERRY MARGARITA 18
Muddled cherries, lime, agave nectar, Amaretto Disaronno, Don Fulano Silver Tequila
SKINNY PRICKLY PEAR & PEACH ESPECIAL 19
Prickly pear fruit, peach, Don Fulano Silver Tequila, fresh lemon & lime, sea salt rim

Mezcal

PRICKLY PEAR MEZCALRITA 21
Monte Alban Mexcal Reposado, aged 12 months; local prickly pear, fruit, fresh, mint, lime
THE DARK BERRY MEZCALITO 21
Monte Alban Mexcal Reposado, aged 12 months; fresh blackberries and blueberries, fresh, mint, lime

SIGNATURE COCKTAILS

CLASSIC SCORPIO FOG CUTTER 20
Flavorful and potent blend of fresh orange juice, lemon, white rum, cognac, gin, orgeat syrup (almond, rose water, orange flower water), amontillado sherry float on ice
<i>Sister Sarah's Two Mules</i>
HOGAN'S MULE 15
Tito's Handmade Vodka, Bundaberg Ginger Beer, candied ginger, fresh lime, mint
SARAH'S BERRY MULE 15
Tito's Handmade Vodka, fresh lime, Bundaberg Ginger Beer, mint, fresh market berries

BEERS

Local Craft Beers – Draft

HOG'S BREATH PALE ALE 9.50
North Coast Brewing
HOG SLIP PILSNER 9.50
Fruition Brewing Company
MONTEREY LAGER 9.50
Alvarado Street Brewing
AMBER ALE 9.50
Anderson Valley Brewing
WATSONVILLE WILDFLOWER HONEY BLONDE ALE 9.50
Fruition Brewing Company
MAI TAI TROPICAL IPA 9.50
Alvarado Street Brewing
FOGGY DAY HAZY IPA 9.50
North Coast Brewing
TROPIC DESERT PRICKLY PEAR SOUR 9.50
Other Brother Brewing Company

Bottles & Cans

COORS LIGHT 8
CORONA 8.50
GUINNESS STOUT 11
HOWZIT PUNCH FRUITED SOUR (16oz) 12
Passion fruit, guava, orange, Alvarado Street Brewing
SEASIDE LAGER 9.50
Other Brother Brewing Company
EAST LAKE AMBER LAGER, GOLD MEDAL US BEER TASTING CHAMPIONSHIP 9.50
Fruition Brewing Company
CITROSA HAZY IPA 9.50
Fruition Brewing Company

DON'T MAKE ME BLUSH 10
Apple and pomegranate, Santa Cruz Cider
LOT 21 10
Apple, Santa Cruz Cider
SNAKE BITE 12
Guinness and Lot 21 Apple Cider, Santa Cruz Cider

WINES BY THE GLASS

White

SPARKLING

la marca, prosecco, <i>italy</i>	15 / --
domaine chandon, brut, <i>yountville, napa</i>	20 / --
domaine chandon, brut rosé, <i>yountville, napa</i>	22 / --

CHARDONNAY

hog's breath inn, <i>rutherford, napa</i>	12 / 44
daou the bodyguard, <i>paso robles</i>	16 / 60
dawn's dream escolle, <i>santa lucia highlands</i>	20 / 76

SAUVIGNON BLANC

daou, <i>paso robles</i>	16 / 60
galante vineyards wagon wheel, <i>carmel valley</i>	20 / 76

INTERESTING WHITE

hog's breath inn, pinot grigio, <i>rutherford, napa</i>	14 / 48
j vineyards, pinot gris, <i>healdsburg, sonoma</i>	14 / 48
silvestri vineyards il campione, pinot blanc, <i>estate, carmel valley</i>	14 / 48

ROSÉ

lepe cellars, rosé of sangiovese, <i>san antonio valley, merit vineyards</i>	15 / 56
dawn's dream clone 236, pinot noir rosé, <i>santa lucia highlands</i>	18 / 68
hog's breath inn, white zinfandel, <i>rutherford, napa</i>	14 / 48

Red

CABERNET SAUVIGNON

hog's breath inn, <i>rutherford, napa</i>	12 / 44
daou, <i>paso robles</i>	16 / 60
silvestri vineyards i'vindicatori, <i>estate, carmel valley</i>	20 / 76

MERLOT

hog's breath inn, <i>rutherford, napa</i>	12 / 44
j. lohr los osos, <i>central coast</i>	18 / 68

RED BLEND

silvestri vineyards, <i>eugenia, estate, carmel valley</i>	16 / 60
daou pessimist, <i>estate, paso robles</i>	18 / 68
galante vineyards kick ass red, <i>carmel valley</i>	21 / 76

PINOT NOIR

silvestri vineyards, <i>estate, carmel valley</i>	15 / 56
lepe cellars, <i>monterey, san saba vineyards</i>	19 / 72
dawn's dream rachael, <i>santa lucia highlands</i>	22 / 84