



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 & 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

..... 24.50
Spice-rubbed, roasted, fried, carrots, celery, blue cheese dressing, hot Buffalo-style or HOGS bourbon, peach, chipotle BBQ sauce

JUMBO ONION RINGS

..... 18.50
HOGS bourbon, peach, chipotle BBQ sauce

SLIDERS (3)

..... 29.50
Grilled viennoise (French butter bread) bun, Big Sur sea salt-dusted house Kennebec potato chips

MINI BEEF BURGERS

Fresh-ground, hand-formed, caramelized onions, HOGS burger sauce, sharp cheddar

HANG 'EM HIGH & SLOW

BBQ PULLED PORK SLIDERS
Spirited HOGS bourbon, peach, chipotle BBQ sauce, zesty cabbage, carrot, jicama, Granny Smith apple, dried cherry coleslaw

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

SZECHUAN CHICKEN

LETTUCE WRAPS 26
Sweet soy ginger glaze, peanuts, crispy wontons

SOUPS

WHITE CLAM CHOWDER

CUP - 13 / BOWL - 19.75
The peninsula's finest

KAISER'S KICK ASS PRIME

BEEF 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 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

..... 27.50
Rocket arugula, and shaved fennel salad, white balsamic vinaigrette, tartar sauce

BIGEYE TUNA TARTARE

..... 28.50
Mango, avocado, Japanese cucumber, wasabi, tobiko, edamame, Wakame seaweed salad, sake, soy, ginger reduction, pickled ginger, rice flower chips

OTTO'S BREAD COMPANY 10

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.

Otto's Choice 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

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

FEATURED SALADS

Classic, Coastal

HEIRLOOM TOMATOES

AND FRESH BUFALA MOZZARELLA 26
Fresh basil, Big Sur fleur de sel, balsamic vinaigrette, first press olive oil, old balsamic drizzle

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, mission figs, Granny Smith apple, cucumber, walnuts, pecorino romano, white balsamic vinaigrette

ROASTED BEETS, CHÈVRE,

ARUGULA, FENNEL, GRAPEFRUIT SALAD 19.50
Candy cane beets, Carmel Valley Creamery Chèvre goat cheese, crostini, toasted almonds, champagne, lavender honey vinaigrette

ENTRÉE SALADS

HOG'S TRADITIONAL

TOSSED COBB SALAD 29.50
Mary's turkey breast, romaine, applewood-smoked bacon, egg, Point Reyes blue cheese, heirloom tomatoes, avocado, Point Reyes blue cheese dressing

HOG'S SHRIMP

LOUIE SALAD 37.50
Bay shrimp, chopped romaine and iceberg, asparagus, marinated artichokes, cucumber, tomatoes, olives, boiled egg, avocado, traditional Louie dressing

CRAB CAKE LOUIE 39.50

CHICKEN CHOPPED

MEDITERRANEAN SALAD 36.50
Mediterranean Soul, Local Carmel Spirit. Marinated Mary's chicken with organic greens, spinach, radicchio, artichokes, hearts of palm, feta, olives, heirloom tomatoes, avocado, lemon herb vinaigrette

SALMON MEDITERRANEAN

CHOPPED SALAD 39.50

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, chef's local seasonal vegetables

LOCAL RED SNAPPER 39.50

Dusted in seasoned flour, sautéed in sweet butter with French capers, chardonnay butter sauce, perfect whipped potatoes, chef's local seasonal vegetables

BROILED FAROE ISLANDS SALMON 42.50

Grilled pineapple, mango, roasted corn salsa, rice pilaf, chef's local seasonal vegetables

ALASKAN HALIBUT 🐟 59

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

SEAFOOD, SHRIMP, FRESH TAGLIATELLE 46

Fresh fish, shrimp, calamari, mussels, shallots, oyster mushrooms, chardonnay, garlic, fresh herbs, roasted tomato cream sauce with fresh lemon tagliatelle

• Add marinated baby artichoke hearts +7

'MAINE' LOBSTER TAIL 62.50

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, Béarnaise sauce

HIS PRIME-CUT

SURF AND TURF 🐟 139.50

14oz USDA Prime NY strip, 8oz 'Maine' lobster tail, merlot wine, maître d'hôtel butter

Legendary events deserve a legendary setting. We specialize in tailoring and delivering personalized signature private group events. Corporate / company events, cocktail parties, receptions, lunch, dinner, rehearsal dinners, and wedding weekend receptions. Offsite catering brings our iconic spirit to your chosen stage. 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 & 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 wine, fresh herb 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 67.50 | 12OZ 84

NEW YORK STRIP 14OZ 67.50

CLINT'S CUT RIB STEAKS

Boneless Ribeye 16OZ 74

Bone-in Gunslinger Rib Chop 🐟 24OZ +18

'MAINE'

LOBSTER TAIL... SHARE OR PAIR | 8OZ 54.50

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

We are named The Hog. It has to be great!
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 🐟 67.50

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

🐟 featured items

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

SEAFOOD, SHRIMP, FRESH TAGLIATELLE 46
Fresh fish, shrimp, calamari, mussels, shallots, oyster mushrooms, chardonnay, garlic, fresh herbs, roasted tomato cream sauce with fresh lemon tagliatelle

• Add marinated baby artichoke hearts +7

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

BURGER

Fresh-ground hand-formed USDA
PRIME 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

Substitutions:

French Fries +3.50
Parmesan Truffle Fries +4.50
Onion Rings +5
Small Caesar or Greens Salad +4.50
Clam Chowder +5.50

DIRTY HARRY BURGER 29.75
• Add choice of sharp cheddar, Monterey Jack or Point Reyes blue cheese +3
Thick-cut applewood-smoked bacon +5
Avocado +3.50
Grilled onions, mushrooms or fire-roasted jalapeño +2.50

DIRTY HARRY DINNER 54.50
8oz NY Strip, whipped potatoes, vegetables, grain mustard mushroom sauce

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, chef's sautéed market vegetables
• Substitute Italian tagliatelle for potato and vegetable +3

THANK YOU FOR
JOINING US!



DESSERT MENU

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

CHOCOLATE WALNUT BROWNIE À LA MODE 17.50
Tahitian vanilla gelato, Callebaut dark chocolate sauce, chantilly cream

LEMON MASCARPONE CHEESECAKE 13.50
Graham cracker crust, puréed raspberries

FRUIT COBBLER 14
Seasonal fruit, oatmeal streusel
• Add Tahitian vanilla gelato 6

CLASSIC CRÈME BRÛLÉE 12
Caramelized turbinado sugar

FIORIELLO'S ARTISAN GELATO

Almond & almond flour tuile

SINGLE - 7 / DOUBLE - 12 / TRIPLE - 17

GELATI

Tahitian Vanilla
Valrhona Dark Chocolate
Gianduia - Chocolate + Hazelnut
Black Cherry Chocolate Chip
Tony Spumoni - Almond + Dried Apricot + Pistachio + Dark Chocolate

SORBETTI

Mango

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

GRAND TORINO COFFEE 14
Pecan whiskey, dark roast coffee, whipped cream

ROWDY'S RAWHIDE COFFEE 14
Peanut butter whiskey, dark roast coffee, whipped cream

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