



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

ITALIAN FISHERMAN FRITTO MISTO

..... 29.50
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* +4.50
- *Carnitas* +4 | *Prime Carne Asada* +7.50

BIGEYE TUNA TARTARE

..... 28.50
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

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

ARTICHOKE SPINACH DIP

..... 21.50
Castroville artichokes, spinach, roasted peppers, sourdough crostini

DANG GOOD WINGS

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

SZECHUAN CHICKEN

LETTUCE WRAPS 24.50
Sweet soy ginger glaze, peanuts, crisp wontons

FEATURED COCKTAIL

THE "MULE" KICK BLOODY MARY 21
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

 featured items

BOUNTIFUL SALADS

HOG'S SHRIMP

LOUIE SALAD  32.50
Bay shrimp, romaine, iceberg, asparagus, marinated artichokes, cucumber, red onions, tomatoes, olives, boiled egg, avocado, traditional Louie dressing

CRAB CAKE LOUIE

..... 34.50
BUTCHER'S PRIME STEAK SALAD 36.50
Chef's choice, charbroiled, sliced. Arugula, fennel, roasted tomato salad, Point Reyes bleu cheese, red balsamic vinaigrette, onion rings

CHICKEN CHOPPED

MEDITERRANEAN SALAD 29.50
Marinated Mary's chicken with Mediterranean soul, organic greens, spinach, radicchio, artichokes, hearts of palm, feta, olives, heirloom tomatoes, avocado, lemon herb vinaigrette

MEDITERRANEAN

SALMON SALAD 32.50

HOGS TOSSED

COBB SALAD 27.50
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

..... 17.50
Iceberg, red onion, heirloom tomato, 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
Carmel Valley chèvre goat cheese, crostini, toasted almonds, champagne, lavender honey vinaigrette

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 34
Slow-roasted, hand-trimmed, sliced thin, grilled sourdough ciabatta, au jus, horseradish

MONTEREY TURKEY,

AVOCADO, BLT CLUB 26.50
Mary's turkey, thick bacon, Emmental cheese, cranberry mayo, Otto's cranberry, walnut, thyme sourdough


ALBACORE TUNA MELT

..... 24.50
Albacore tuna salad, heirloom tomato, sharp cheddar, arugula, grilled sourdough

CLINT'S GRILLED

CHICKEN SANDWICH 25
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 PULLED PORK SANDWICH  25.50
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 - 13 / BOWL - 19.75
Monterey's best. Creamy, briny, beloved

KAISER'S KICK ASS PRIME BEEF CHILI CON CARNE

.....
CUP - 13 / BOWL - 19.75
Family recipe, bold flavor. Sharp cheddar, sour cream, sourdough crostini

CLASSIC FRENCH ONION

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

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.

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 32.50
Local sand dabs, butter whipped Yukon Gold potatoes, chef's vegetables, lemon, French caper, chardonnay butter sauce

LOCAL RED SNAPPER 34.50
Dusted in seasoned flour, sautéed in sweet butter with French capers, chardonnay butter sauce, perfect whipped potatoes, sautéed vegetables

GRILLED FAROE ISLANDS SALMON 36
Local salmon (when available), pineapple, mango, roasted corn salsa, chef's local seasonal vegetables

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

FRESH FISH & CHIPS 32.50
Fries, cabbage, carrot, jicama, Granny Smith apple, dried cherry, cilantro coleslaw, tartar sauce

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

CHICKEN PICCATA 34.50
Mary's chicken, sautéed with lemon, French capers, chardonnay wine butter sauce, perfect whipped Yukon Gold potatoes, local seasonal vegetable medley

TACOS

Street Soul, Carmel Refinement

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

GRILLED SWORDFISH TACOS 32.50
Kitchen sink slaw, chipotle cream

PORK CARNITAS TACOS PASTORE 27.50
Slow-cooked, hand-shredded pork, pineapple, mango, roasted corn salsa, onions, lime, cilantro

CARNE ASADA TACOS 32.50
Marinated and grilled USDA PRIME Brandt beef steak, onions, lime, cilantro

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

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 67.50 | 12OZ 84
Merlot wine, roasted shallot, maître d'hôtel butter, parmesan truffle fries

NEW YORK STRIP 14OZ 67.50

CLINT'S CUTS RIB STEAKS

Boneless Ribeye 16OZ 74
Bone-in Gunslinger Rib Chop 24OZ 92

DIRTY HARRY DINNER 54.50
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 32
Thick-cut applewood-smoked bacon, sharp cheddar, HOGS peach, bourbon, chipotle BBQ sauce, onion ring

DIRTY HARRY BURGER 26.50

• 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 PUDDING13.50
 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 COBBLER14
 Seasonal fruit, oatmeal streusel
 • *Add Tahitian vanilla gelato +6*

CLASSIC CRÈME BRÛLÉE 14
 Caramelized turbinado sugar

FIORIELLO'S ARTISAN GELATO

Almond & almond flour tuile

SINGLE - 7 / DOUBLE - 12 / TRIPLE - 17

GELATI

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

SORBETTI

Mango

CARMEL VALLEY COFFEE ROASTING COMPANY FOGLIFTER FRENCH ROAST ORGANIC

Coffee5 Cappuccino 6.50
 Espresso5 Double Cappuccino 8.50
 Double Espresso6.50 Latte 6.50

HOUSE SPECIALTY COFFEES

With whipped cream

HOGS COFFEE14
 Baileys, Grand Marnier, Kahlúa, Crème de Cacao

KEOKE COFFEE14
 Brandy and Kahlúa

BUENA VISTA IRISH COFFEE14
 Irish whiskey, turbinado sugar cube, whipped cream, green
 crème de menthe

GRAND TORINO COFFEE14
 Pecan whiskey, dark roast coffee, whipped cream

ROWDY'S RAWHIDE COFFEE14
 Peanut butter whiskey, dark roast coffee, whipped cream

DESSERT WINES

GALANTE PORT - BULLSEYE RED2.5 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 MOSCATO2.5 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 ZINFANDEL2.5 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!