

Happy Hour Saloon Menu

Spiced Roasted Nuts / Chile de Arbol	4
Homemade Potato Chips / Blue Cheese Dipping Sauce	4
Fries / Garlic, Sweet or Regular	4
Poutine / French Fries, Fresh Mozzarella, Short Rib Gravy	7
Crispy Calamari / Lime Ginger, Soy Yuzu Dipping Sauces	6
Wedge Salad / Shaved Red Onions, Tomatoes, Blue Cheese	5
Feta Salad / Bibb Lettuce, Chickpeas, Roasted Tomatoes	4
Cobb Salad / Turkey, Avocado, Bacon, Egg, Blue Cheese	8
Artichoke Soup / Garlic Croutons	3
Tuna Tartare / Avocado, Soy Mirin Dressing, Cashews, Wasabi Cream	7
Seared Tuna Skewers / Green Bean Salad, Soy Yuzu Dressing	6
Mussels / Chorizo, White Wine, Garlic, Tomatoes	7
Fish Tacos / Cilantro Cream, Chipotle Salsa	3 ea
Beef Satays / Pickled Cucumber Salad, Peanut Sauce	6
Pulled Pork Sliders / Cole Slaw, French Fries	7
Chicken Quesadilla / Cheddar, Pepperjack	6
Filet Mignon Quesadilla / Spinach, Goat Cheese, Cheddar, Pepperjack	8
Baked Pepperoni Ziti / Marinara, Fresh Mozzarella	6
Grilled Chicken Sandwich / Chipotle Aioli, Lettuce, Tomato	6
Dirty Harry Burger / with Fries add cheese or bacon 1	7
Hog's Breath Ribs / Citrus BBQ, French Fries	9
Margherita Pizza / Roma Tomatoes, Mozzarella, Basil	8
Mushroom Pizza / Leeks, Fontina, Provolone, Goat Cheese, Truffle Oil	9
Housemade Italian Sausage Pizza / Caramelized Onions, Red Peppers	10
Pulled Pork Pizza / Green Chili, Asadero Cheese, Tobacco Onions	10

Happy Hour 3:00-6:30pm everyday / minimum one beverage per person

Draft Beer 4

Coors Light, Hog's Pale Rider Ale, Fat Tire, Bass, Blue Moon, Foster's Lager, Guinness Stout, Black 'n' Tan

House Margaritas 5

Jose Cuervo Tequila, Triple Sec, Lime & Lemon Juice

Premium Well 5

Smirnoff, Tanqueray, J & B, Seagram's 7, Jose Cuervo Especial, Meyers Platinum & Korbel Brandy

Hogs Breath Inn Private Label Wines 5

Pinot Grigio, White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot