

# SPECIALTY

# DRINKS



ALL SPECIALTY COCKTAILS ARE MADE TO ORDER

**Goombay Smash**  
Rhum Clement Mahina Coconut Rum, orange and pineapple juice. Topped with Bayou Spiced Rum.

**Hog Snort**  
Rhum Clement Mahina Coconut Rum, sour mix, pineapple juice and Blue Curacao finish this delicious "Ice Blue" cocktail.

**Key Lime Cocktail**  
Our version of the famous island dessert in a cocktail: Key Lime Liqueur and Flor De Cana Rum. Sweet and tart at the same time.

**Pina Colada**  
The frozen concoction dreams are made of served with a floater of Bayou Spiced Rum.

**Hog Wash**  
A tangy orange cocktail made with Club Caribe Mango Rum, orange juice, sour mix and a splash of lemon-lime soda.

**Running Hog**  
Flor De Cana Rum, Banana Liqueur, Blackberry Liqueur, a splash of grenadine and topped with a floater of Bayou Spiced Rum.

**Hogarita**  
Classic Margarita done Hog's Breath style with El Jimador Tequila and Bayou Satsuma Rum.

**Havana Hog Punch**  
Our own unique blend of fruit juices & Flor De Cana Rum make this drink a tropical favorite.

## BREW SELECTION

### Domestic Bottles

Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra, Miller Light, Yuengling, O'Douls

### Import Bottles

Corona, Corona Light, Dos Equis, Guinness, Heineken

### Premium & Craft

Angry Orchard, Blue Moon, White Claw  
Ask about our craft by bottle or can

### Draft on Tap

Hair of the Hog WIT, Hog's Breath Golden Ale, Reef Donkey APA,

## NON ALCOHOLIC



Red Bull



SCENES FROM THE MOVIE  
**JAWS 2**  
FILMED HERE!

**CONSUMER INFORMATION:** There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If you are unsure, consult a physician. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# HOG NEWS

*Straight From The Hog's Mouth*

## THE FAVORITE Locals Spot...

The original Hog's Breath Saloon was established in Ft. Walton Beach, FL in 1976. It was the brain child of Jerry Dorniny, a Birmingham, AL expatriate who left the mountains for the sun and fun on the Gulf Coast of Florida. The first order of business was to organize a watering hole where he and his friends could hang out at night after a full day of sailing or fishing. It immediately became the place where all the local watermen and women partied long after dark. Because the military has large training installations in the area, it didn't take long for them to discover "The Breath" as well. The logo was created with a local screen printer and the saying, "Hog's Breath is better than no breath at all", originated from Jerry's mother whose favorite saying was "Bad Breath is better than no breath at all!" The rest is history.

In 1988, Jerry decided to look for another location known for its watersports and fishing. Key West was a natural. Not only was the fishing and diving good, the night life fit right into the program. Since then it's become the most popular local bar on Duval Street. It is also a big hit with

## HOGS BREATH



## SALOON

SMALL DESTIN



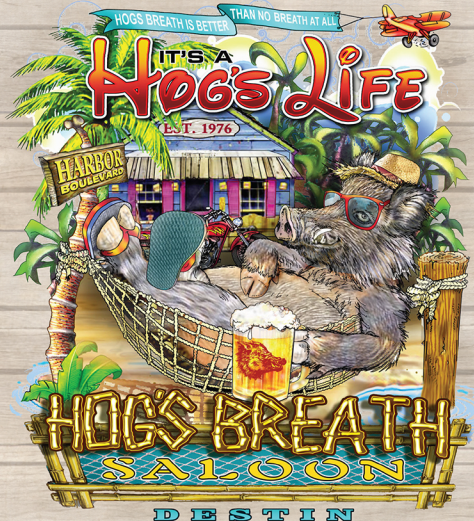
tourists looking to blend in with a Key West flair. The raw bar features local seafood and the grill takes care of everyone else's taste. No one leaves town without a Hog's Breath T-shirt.

*"Once the Key West Saloon was up and running, it was time to look again."*

Hog's Breath has been accused of creating a cult of Hog Heads and somehow subliminally converting everyone who comes within range of a Hog's Breath location to take a shirt home and spread the word. However, all charges, up to this point, are totally unsubstantiated and a matter of pure speculation.

## THANKS!

Come see us again soon...



**REMEMBER...**  
**HOG'S BREATH IS BETTER**  
**THAN NO BREATH AT ALL!**

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WWW.HOGSBREATH.COM