



BossCat

kitchen & libations

starters

spicy chicken + cheese dip 14 GF
nashville hot spices, served warm,
with house made potato chips

pork belly poutine 15
bosscat fries, pork belly, ellsworth creamery
cheese curds, spicy sausage gravy

kansas city chicken meatballs 13
house made with kansas city style
barbecue sauce, melted cheeses, crispy jalapeño

portobello mushroom 'fries' 12
smoked jalapeño sauce

country bread 9
warm crispy bread, whipped ranch butter

garden flatbread 15
basil pesto, ricotta + goat cheeses, roasted red
peppers, crispy kale

california onion dip 13
whipped ricotta cheese, cipollini onion
confit, garlic pretzels

avocado toast 10
creamy avocado, heirloom tomato,
sea salt + pepper
add spicy shrimp +3

pickles + vegetables 6 GF
seasonal assortment, pickled in house

pulled pork hush puppies 11
cornbread battered pork, deep fried and
served with carolina barbecue mustard

ahi tuna wraps* 15
gently seared tuna, pickled vegetables,
soy glaze, almonds, lettuce leaves

butcher board 24 L
chef's selection of cured meats,
cheeses + accompaniments

pig candy 14 GF
rye whiskey caramel, toasted sesame, kimchi

sandwiches

all sandwiches come with fries

bosscat burger* 19
in-house ground beef, bacon, cheese, lettuce,
tomato, onion, house made pickles, comeback sauce
try it chef's way +1
sub beyond meat patty +3

shaved pork chop sandwich 19
slow roasted, shaved, boneless pork chop + belly,
barbecue cabbage slaw, jalapeño cheddar bun

mushroom + quinoa burger 19
vegetarian mushroom-quinoa patty, provolone,
spinach, onion, tomato, comeback sauce

BC press 19
barbecue pulled pork, ham, cheese, pickles, mustard

crispy fried chicken sandwich 19
whole wheat crusted chicken, spicy slaw, pickles,
jalapeño cheddar bun

gold medal chicken sandwich 19
red bird farms chicken, lettuce, tomato,
mayonnaise, bacon, american cheese

main

cajun brick chicken 25 GF
red bird farms chicken, crispy skin,
dirty rice, seasonal greens

carolina barbecue salmon* 25 GF
roasted salmon, carolina barbecue
mustard, seasonal succotash

chicken sausage pasta 20 L
tomato pesto, house made chicken
sausage, seasonal vegetables,
pappardelle pasta

12 hour beef short rib 32
braised short rib, black pepper sauce,
scalloped potatoes, seasonal greens

sugar barrel steak* 36
chef's cut, steak butter, jalapeño +
cheese potato

gulf shrimp and grits 25
creole spices, homestead grits,
creamy gouda

coastal white fish 27 GF L
grilled gulf red snapper, himalayan
red rice + quinoa pilaf, sun dried
tomatoes, citrus butter sauce

cornmeal crusted catfish 27 L
catfish, house made sweet chili garlic
sauce, roasted mushroom risotto

butcher cut pork chop 26 GF
thick cut, sweet + spicy glaze,
jalapeño polenta

soups & salads

kale goddess salad 14 GF
kale, quinoa, corn, black beans, roasted red
peppers, shaved parmesan, pumpkin seeds,
creamy cilantro dressing

super spinach 14 GF
baby spinach, carrot-ginger dressing,
cabbage, radish, sesame seeds, dried
cranberries + himalayan red rice

add ons: *shaved bourbon chicken +6*
grilled chicken breast +8 GF
spicy shrimp +7 GF
roasted salmon +8 GF*

avocado farm chop 14 GF
romaine lettuce, avocado, heirloom tomatoes,
onions, blue cheese, cucumbers, lemon dressing

heirloom tomato bisque 12
tomato, a hint of cream, served with grilled cheese

beef stew 12
beef simmered with carrots, onion, celery,
potato + bell pepper in tomato beef broth,
served with cheesy bread

pb&j beignets 12
new orleans style beignets, powdered
sugar, peanut butter + raspberry jelly
dipping sauces

banana pudding 10
vanilla wafers, toasted coconut,
whipped cream

sides

bosscat fries 7 GF
secret recipe, hand cut wedge
style fries, chow-chow catsup

whiskey brussels 12
shaved brussels, house made bourbon sauce,
chinese sweet sausage, sesame seeds

skillet sweet potato 10 GF
goat cheese, sweet honey, sea salt + cracked pepper

lemon parmesan greens 10 GF
leafy chinese broccoli, garlic, meyer lemon,
fresh grated parmesan

mac n cheese 12
creamy four cheese blend

desserts

chocolate bourbon buttermilk bar 12 GF
toasted oat crust, gooey buttermilk
filling, dark chocolate, sea salt

fried apple pie 12
golden brown pie crust stuffed with
apples, served with ice cream

GF | gluten free
item is designed gluten free. contact with
other food items containing gluten may occur.

L | local favorite
delicious & only in CA

*Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.



select draft beers 6
well drinks 6
house wines 6
jack & coke 7
moscow mule draft 8
house old fashioned 8

short rib grilled cheese 6
avocado toast 6
ahi tuna wraps* 6
pig pickin' tacos 6
butter burger* 6

libations

wine

bubbles & rosé

Chandon, Sparkling Wine Split 12
California

Avissi, Prosecco 9/30
Italy

**Le Grand Courtaige,
Sparkling Rosé** 13/54
France

Le Grand Prebois, Rosé 9/36
France

Miraval, Rosé 15/60
France

G.H. Mumm, Champagne 12/46
France

Veuve Clicquot, Champagne 95
France

white

Sand Point, Chardonnay 8
Lodi

Napa Cellars, Chardonnay 12/46
Napa

Sonoma Cutrer, Chardonnay 16/62
Sonoma

La Crema, Pinot Gris 14/54
Monterey

Peter Yealands, Sauvignon Blanc 12/46
New Zealand

Mason, Sauvignon Blanc 14/54
Napa

Caymus Conundrum, White Blend 14/54
California

**The Snitch by Prisoner,
Chardonnay 2016** 68
California

red

Sand Point, Cabernet 8
Lodi

Cannonball, Cabernet 13/50
Sonoma

Ca' Momi, Cabernet 16/62
Napa

10 Span, Pinot Noir 12/46
Santa Barbara

Cloudline, Pinot Noir 14/54
Willamette Valley

Altos, Malbec 12/46
Argentina

**Comtessee De Malet Roquefort,
Bordeaux** 13/50
France

Unshackled by Prisoner, Red Blend 20/78
California

Caymus, Cabernet 159
Napa

cocktails

the bosscat 14
kentucky bourbon, citrus,
bitters, rosemary

the bosslady 12
wild turkey bourbon, citrus,
seasonal berries, flowers

old fashioned 12
maker's mark, sugar,
bitters, orange

moscow mule 12
classic mule on draft
make it premium with tito's +2

wouldn't you 13
fords gin, citrus,
elderflower, cucumber

38 special 14
bulleit bourbon, aperol,
averna amaro, citrus

the good life 12
vodka, raspberry, blackberry,
citrus liqueur, bubbles

**panama
prescription** 13
rum, banana, coconut,
tamarind, citrus

the scarlet 13
hornitos blanco tequila,
pomegranate, ginger, lime

**pineapple sage
elixir** 14
espolón blanco tequila,
pineapple, sage, citrus

spice trader 13
wild turkey rye, passion fruit,
all-spice, citrus, bitters

nighthawk 14
bosscat's house chocolate
espresso martini

**kentucky orange
blossom** 12
elijah craig bourbon,
orange, elderflower, bitters

A Few Of Our Favorites

W H I S K E Y

Larceny Bourbon	Nikka Coffey Grain
Blade and Bow	Suntory Toki
Angel's Envy	Balvenie Caribbean Cask
WhistlePig 10 yr	Laphroig 10yr
Duke Double Barrel Rye	Bushmills Black Bush
Russell's Reserve 6 yr Rye	Red Breast 12yr

ASK ABOUT FULL WHISKEY LIST

AGED TEQUILA

Clase Azul Reposado
El Tesoro Extra Añejo
Herradura Extra Añejo
Tres Generaciones Añejo Cristalino
Adelita Extra Añejo
Código Origen Extra Añejo

beer

coors light 5
modelo especial 6
seasonal cider 7
michelob ultra 6
duvel 9
crush city IPA 7
karbach crawford bock 7
deschutes black butte porter 8
ask about our rotating draft beers

sodas & stuff

coke 4	lemonade 4
diet coke 4	seasonal lemonade 5
sprite 4	st. arnold root beer 5
dr. pepper 5	red bull 5
topo chico 4	mountain valley water 5
iced tea 4	coffee 5

