



BossCat

kitchen & libations

Wine

bubbles & rosé

- Ruffino, Prosecco Split** 12
Italy
- Le Grand Courtage, Brut Split** 13
France
- Chandon, Sparkling Rosé Split** 15
California
- Casa Zonin, Prosecco** 30
Italy
- Fleurs de Prairie, Rosé** 12/46
France
- Miraval, Rosé** 15/60
France
- Veuve Clicquot, Champagne** 135
France

white

- Eos, Chardonnay** 9
Lake County, CA
- Napa Cellars, Chardonnay** 14 / 54
Napa, CA
- Sonoma Cutrer, Chardonnay** 16/62
Sonoma, CA
- La Crema Pinot Gris** 14/54
Monterey, CA
- Echo Bay, Sauvignon Blanc** 10/38
New Zealand
- Emmolo, Sauvignon Blanc** 13/50
Napa/Solano, CA
- Cakebread, Chardonnay** 96
Carneros/Napa, CA

red

- Eos, Cabernet** 9
Lake County, CA
- Bonanza by Caymus, Cabernet** 12/46
Napa/Lake County, CA
- Banshee, Cabernet** 16/62
Sonoma, CA
- Angeline Reserve, Pinot Noir** 12/46
Mendocino, CA
- Acrobat, Pinot Noir** 14/54
Willamette, Oregon
- Coppola Diamond, Merlot** 14/54
Napa, CA
- The Show, Malbec** 12/46
Argentina
- Unshackled by Prisoner, Red Blend** 16/62
Napa, CA
- Caymus, Cabernet Sauvignon** 169
Napa, CA

Cocktails

The Bosscat 14
kentucky straight bourbon,
citrus, bitters, rosemary

The Bosslady 12
wild turkey bourbon, citrus,
seasonal berries, flowers

Old Fashioned 13
maker's mark, sugar,
bitters, orange

Gentle Reminder 15
elijah craig rye whiskey,
benedictine, cointreau,
orange & walnut bitters

Wouldn't You 13
fords gin, citrus,
elderflower, cucumber

Master of Ceremonies 18
the bosscat martini
haku vodka, roku gin, italicus,
black lemon, accoutrement tray

**Pineapple Sage
Elixir** 14
espolón blanco tequila,
pineapple, sage, citrus

Sailing On 13
bacardi, peach, pineapple,
citrus, mint, tiki bitters

Black Dahlia 15
hornitos blanco tequila, citrus,
prickly pear, ancho reyes,
firewater bitters, black lava salt

**Blood Orange
Paloma** 12
lunazul tequila, lime,
blood orange, grapefruit soda

The Good life 13
absolut raspberri, citrus +
berry liqueur, bubbles

Nighthawk 14
bosscat's house chocolate
espresso martini

38 Special 14
old forester bourbon, aperol,
averna amaro, citrus

A Few Of Our Favorites

W H I S K E Y

- Larceny Bourbon
- Jefferson's Ocean
- Angel's Envy
- WhistlePig 10 yr
- Yellowstone Bourbon
- Russell's Reserve 6 yr Rye
- Nikka Coffey Grain
- Suntory Toki
- Balvenie Caribbean Cask
- Laphroig 10yr
- Teeling Small Batch
- Red Breast 12yr

AGED TEQUILA

- Clase Azul Reposado
- Patron El Alto Reposado
- El Tesoro Extra Añejo
- Avión Reserva 44 Extra Añejo
- Tres Generaciones Añejo Cristalino
- Código Origin Extra Añejo

ASK ABOUT FULL WHISKEY LIST

Beer

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

sodas & stuff

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



starters

spicy chicken + cheese dip 14.5 GF
nashville hot spices, served warm,
with house made potato chips

pork belly poutine 15
boss-cat fries, pork belly, ellsworth creamery
cheese curds, spicy sausage gravy

kansas city chicken meatballs 15
house made with kansas city style
barbecue sauce, melted cheeses, crispy jalapeño

portobello mushroom 'fries' 13
smoked jalapeño sauce

country bread 11
warm crispy bread, whipped ranch butter

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

california onion dip 15
whipped ricotta cheese, cipollini onion
confit, whole wheat pita

avocado toast 11
creamy avocado, heirloom tomato,
sea salt + pepper
add garlic shrimp +3

pickles + vegetables 6 GF
seasonal assortment, pickled in house

pulled pork hush puppies 12.5
cornbread battered pork, deep fried and
served with carolina barbecue mustard

ahi tuna wraps* 16
gently seared tuna, pickled vegetables,
soy glaze, almonds, lettuce leaves

butcher board 26
chef's selection of cured meats,
cheeses + accompaniments

pig candy 15.5 GF
pork belly, rye whiskey caramel,
toasted sesame, kimchi

sandwiches

all sandwiches come with fries

boss-cat burger* 22
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* 21
slow roasted, shaved, boneless pork chop + belly,
barbecue cabbage slaw, jalapeño cheddar bun

mushroom + quinoa burger 20
vegetarian mushroom-quinoa patty, smoked gouda,
kale, onion, tomato, comeback sauce

BC press 19.5
barbecue pulled pork, ham, cheese, pickles, mustard

crispy fried chicken sandwich 21
whole wheat crusted chicken, spicy slaw, pickles,
jalapeño cheddar bun

gold medal chicken sandwich 21
marinated chicken breast, lettuce, tomato,
mayonnaise, bacon, american cheese

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

**carolina barbecue
salmon* 27** GF
roasted salmon, carolina barbecue
mustard, seasonal succotash

chicken sausage pasta 23
tomato pesto, house made chicken
sausage, seasonal vegetables,
pappardelle pasta

main

12 hour beef short rib 37
braised short rib, black pepper sauce,
scalloped potatoes, seasonal greens

sugar barrel steak* 37
chef's cut, steak butter, jalapeño +
cheese potato

gulf shrimp and grits 26
creole spices, homestead grits,
creamy gouda

grilled striped bass 30
cilantro-lime rice pilaf, charred broccoli,
sweet peppers

cornmeal crusted catfish 29
fried catfish, house made sweet chili garlic
sauce, mushroom risotto

butcher cut pork chop* 34 GF
thick cut, sweet + spicy glaze, jalapeño polenta

coastal white fish 30
grilled white fish, himalayan red rice + quinoa
pilaf, sun dried tomatoes, citrus butter sauce

soups & salads

crispy fried chicken salad 20
mixed lettuce, crispy fried chicken, bacon,
tomato, onion, cucumber, carrots + corn
tossed in spicy buttermilk dressing

heirloom tomato bisque 13
tomato, a hint of cream,
served with grilled cheese

potato cheese soup 13
creamy potatoes, five cheese blend + green
onions served with cheesy bread

very berry spinach 14 GF
baby spinach, cabbage, mixed berries,
almonds, goat cheese, balsamic dressing

kale goddess 15 GF
kale, quinoa, corn, black beans, roasted red
peppers, shaved parmesan, pumpkin seeds,
creamy cilantro dressing

avocado farm chop 15 GF
romaine lettuce, avocado, heirloom tomatoes,
onions, blue cheese, cucumbers, lemon dressing

add ons: grilled chicken breast +8 GF
garlic shrimp +7 GF
roasted salmon +8 GF*

sides

boss-cat fries 8 GF
secret recipe, hand cut wedge
style fries, chow-chow catsup

maple buttered brussels 14 GF
crispy brussels sprouts, maple butter,
candied pecans + blue cheese

skillet sweet potato 12 GF
goat cheese, sweet honey, sea salt + cracked pepper

cheesy broccoli 'rice' 11 GF
finely chopped broccoli, 3 cheeses, black garlic

mac n cheese 14
creamy four cheese blend

desserts

**chocolate bourbon
buttermilk bar 13** GF
toasted oat crust, gooey buttermilk filling,
dark chocolate, mixed berries, sea salt

fried apple pie 14
golden brown pie crust stuffed with
apples, served with ice cream

beignets 13.5
new orleans style beignets, powdered
sugar, chocolate mocha coffee sauce

banana pudding 11
vanilla wafers, toasted coconut,
whipped cream

GF | gluten free

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

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

happy hour
mon-fri • 3-6pm

drinks

select draft beers 6
well drinks 7
house wines 8
jack & coke 8
moscow mule 8
house old fashioned 9

food

fried pickles 7
spicy korean fried chicken sliders 8
short rib grilled cheese 8
avocado toast 7
butter burger* 8