



# BossCat

kitchen & libations

## Wine

### bubbles & rosé

**Le Grand Courtage, Brut Split** 13  
*France*

**Avissi, Prosecco** 9/30  
*Italy*

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

**Le Grand Prebois, Rosé** 10/38  
*France*

**Miraval, Rosé** 15/60  
*France*

**G.H. Mumm, Champagne** 25/80  
*France*

**Veuve Clicquot, Champagne** 135  
*France*

### white

**Eos, Chardonnay** 9  
*Lake County, CA*

**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*

**Daou Bodyguard, Chardonnay** 85  
*California*

### red

**Eos, Cabernet** 9  
*Lake County, CA*

**Cannonball, Cabernet** 13/50  
*Sonoma*

**Ca' Momi, Cabernet** 16/62  
*Napa*

**Angeline, Pinot Noir** 12/46  
*Mendocino, CA*

**Cloudline, Pinot Noir** 14/54  
*Willamette Valley*

**Altos, Malbec** 12/46  
*Argentina*

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

**Unshackled by Prisoner, Red Blend** 20/78  
*California*

**Caymus, Cabernet** 159  
*Napa*

## 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

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

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

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

**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 Origen 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