Bosscat
kitchen & libations

OPENING ACTS

SKILLET CORNBREAD fresh baked honey cornbread with maple + jalapeño butter, flaky Maldon sea salt **10**

BURRATA house made heirloom tomato jam, creamy burrata cheese, warm buttered toast points **17**

SHORT RIB TOSTADAS crispy corn tortillas topped with braised short rib, pickled onions, parmesan, cilantro **18**

PIG CANDY thick cut pork belly, rye whiskey caramel, toasted sesame, house made daikon kimchi **16**

MAPLE BUTTERED BRUSSELS crispy brussels sprouts, maple butter, candied pecans, creamy blue cheese **14**

MUSHROOM 'FRIES' hand cut portobello mushrooms, lightly dusted + fried, served with smoked jalapeño sauce **14**

LETTUCE TACO BITES seared tuna or grilled chicken in a gem lettuce cup, Pico de gallo with a avocado + jalapeno crema **16**

SPINACH+CHEESE DIP warm, cheesy, and loaded with tender spinach and garlic, served with crispy house-made tortilla chips **16**

CHOPPED AND LOADED

protein add ons: *grilled chicken +8 roasted salmon* +9 garlic shrimp +8 steak* +13 seared tuna +9*

GARDEN TOMATO SOUP roasted tomatoes, basil crema, with grilled cheese dippers **14**

CRISPY CHICKEN COBB mixed lettuce, tomatoes, cucumber, onions, bacon, egg, avocado, house made blue cheese dressing **21**

CALI CHOPPED SALAD crisp romaine layered with tomatoes, cucumbers, red onions, and creamy goat cheese, tossed in a vibrant avocado and lemon dressing **16**

SOUTHWEST WEDGE crisp iceberg, roasted corn, pico de gallo, crumbled blue cheese, crispy tortilla, smoky chipotle dressing **17**

GOLDEN GEM CAESAR SALAD crisp gem lettuce tossed in creamy garlic dressing, finished with parmesan, candied lemon and toasted sesame breadcrumbs **15**

MAIN ATTRACTIONS

12 HOUR BEEF SHORT RIB* braised short rib, black pepper sauce, mashed potatoes, crispy onion strings **38**

SPICY RIGATONI grilled chicken, calabrian chili spiced tomato sauce, rigatoni pasta, ricotta cheese, basil **28**

PEPPER CRUSTED SWORDFISH open flame grilled swordfish served over cilantro-lime orzo **35**

SUGAR BARREL STEAK* chef's cut, cowboy butter, roasted potatoes, seasonal greens **45**

BOURBON CHERRY SALMON seared salmon, tomato confit, seasonal greens, bourbon cherry butter sauce **27**

GOLDEN FRIED CHICKEN buttermilk fried chicken served with Bosscat's signature mustard bbq sauce **28**

LEMON PEPPER SHRIMP crispy shrimp with bright citrus, cracked pepper, jalapeño heat, and sweet bell peppers, served over cilantro-lime orzo **26**

CAJUN HONEY ROASTED CHICKEN cajun-spiced chicken breast, pan-roasted for golden crisp skin served over savory dirty rice **30**

DEVIL'S CUT RIBEYE*
bone-in ribeye, house rub,
fire roasted and sliced to share.
served with chef's potatoes,
and seasonal greens

Market Selection | Priced Daily
Please ask your server for today's availability and price.

THE ANGEL'S SHARE*
generous butcher's board featuring ribeye, New York steak, shrimp, roasted chicken, and house-selected accompaniments, served for sharing.

perfect for sharing between 3-4 people
limited availability
Market Selection | Priced Daily
Please ask your server for today's availability and price.

BETWEEN THE BREADS

all sandwiches come with choice of fries or side garden salad

DOUBLE SMASH BURGER* double smashed patties, american cheese, soft buttery Hawaiian bun **20**

PRIME RIB PHILLY tender shaved ribeye, melted cheese, house signature sauce, onion jam, warm toasted roll **23**

BOSSCAT BURGER* beef patty with melted American cheese, fresh lettuce, tomato, pickles, onion jam and comeback sauce on a butter-toasted bun **23**

CHARRED CHICKEN + AVOCADO herb-marinated grilled chicken, avocado, shredded lettuce, tomato, pickled red onion, lemon herb dressing, toasted bun **21**

HOT HONEY CHICKEN choice of crispy or grilled chicken breast glazed with house-made hot honey, topped with melted Cooper Sharp cheese, shredded lettuce, mayonnaise, and pickles on a toasted bun **22**

SWEET TOOTH

FRIED APPLE PIE golden brown pie crust stuffed with apples, served with ice cream **15**

RED VELVET CHEESECAKE red velvet cheesecake with an Oreo cookie crust, silky white chocolate and fresh berries **15**

BOSSCAT'S WHISKEY BREAD rich, warm bread pudding with a splash of whiskey, topped with melting vanilla ice cream **15**

BEIGNETS fluffy, fresh-fried beignets covered in a snowfall of powdered sugar, with Meyer lemon and raspberry for dipping **15**

SIDES

GARLIC GREEN BEANS	7
TORTILLA CHIPS	4
SAUTEED GARLIC SHRIMP	8
SAUTEED SPICY SHRIMP	8
PASTA SALAD	6
MASHED POTATOES	7
LOADED MASHED POTATOES Butter, chives, sour cream and bacon	10

SIGNATURE SIDES

perfect for sharing between 2-3 people

GARDEN SALAD	8
CILANTRO-LIME ORZO	10
MAC N CHEESE	14
ROASTED POTATOES	8
DIRTY RICE	10
BOSSCAT FRIES	7

SAUCES

all sauces made in house daily

CILANTRO RANCH 2oz	.50
CHIPOTLE 2oz	.50
HOT HONEY 2oz	.50
MUSTARD BBQ 2oz	.50
COMEBACK 2oz	.50
KANSAS CITY BBQ 2oz	.50
BOURBON AGAVE 2oz	1
BLACK PEPPER SAUCE 4oz	2

Some items may be modified to accommodate dietary preferences. However, our kitchen handles gluten, dairy, eggs, fish, shellfish, nuts and other allergens, and cross-contact may occur. Please inform your server of any food allergies before ordering.

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

DAILY DOSE
HOSPITALITY

"Because calories don't count on weekends"

BRUNCH

SERVED ONLY ON WEEKENDS, 10 AM-2 PM

Modern Classics

THE WAKE UP CALL 12
3 eggs any style, bacon or sausage & toast

MORNING GLORY OMELET 16
6 Egg omelet, American cheese topped with avocado, tomatoes and toast on the side

BUTTERMILK PANCAKES 12
fluffy stack (3pcs) served with maple syrup & butter - add blueberries or chocolate chips +$2

STEAK AND EGGS 25
USDA prime butcher's cut steak, 2 eggs your way, breakfast potatoes, pesto

BANANAS FOSTER FRENCH TOAST 18
cinnamon-dipped Hawaiian sweet bread, griddled & topped with house-made banana caramel sauce

SHORT RIB CHILAQUILES 16
corn tortillas, tender short rib, red chili sauce, cheese, sour cream

SIDEPIECES

BOSSCAT FRIES	7
TATER TOTS	7
COUNTRY GRAVY	5
BACON (3 pcs)	5
SAUSAGE (2 Links)	4
HOME FRIES	4
TOAST	3
EXTRA EGG	2

New Favorites

ULTIMATE CINNAMON ROLL 14
croissant dough, brown sugar, butter, salted caramel sauce

BUTTER BURGER 13
a la carte double Smashed patty, American cheese, soft buttery Hawaiian bun

CALI SUNRISE BURRITO 17
bacon, eggs, cheese, tater tots, chives, avocado + jalapeño crema, tortilla wrapped

FLAP JACKED 18
banana + almond protein pancakes, sugar-free syrup, pecans, 2 eggs your way, breakfast sausage

JT'S POWER BOWL 19
choice of grilled chicken, ahi tuna or steak +$3, rice + quinoa mix, cucumber, tomato, avocado, olive oil, sea salt, charred lemon, bourbon agave

BEIGNETS 15
fresh-fried beignets covered in a snowfall of powdered sugar, with Meyer lemon and raspberry for dipping

SMOKED BENEDICT 18
fresh baked biscuits, potato hash, smoked + cured pork belly, brown butter maple hollandaise

CHICKEN AND BISCUITS 16
fresh baked biscuits + country gravy done right with crispy fried chicken

THROWBACK PRICING

Screwdriver With Wheatley Vodka	6	**Tequila Sunrise** With Pueblo Viejo Blanco	6
Bloody Maria With Pueblo Viejo Blanco	6	**Costa Rican Coffee** With Licor 43	7
Bloody Mary With Wheatley Vodka	6	**Irish Coffee** With Jameson and Baileys	7
Mimosa With pressed orange juice	6	**Bailey's and Coffee** With Baileys Irish Cream	7
Breakfast in Bed Shot With Bacon, Maple whiskey and pressed orange juice	8	**Kentucky Coffee** With Buffalo Trace	7

MARGARITA FLIGHT TOWER
Four Patron Margaritas to share with friends 45

$6 DRAFT BEERS

HAPPY HOUR

SERVED 7 DAYS A WEEK 3PM-6PM

NO SUBSTITUTIONS, TO-GO OR OTHER PROMOTIONS APPLY

Sips & Snacks

select draft beers 5
well drinks 6
house wines 8
jack & coke 7
moscow mule 9
off the clock old fashioned 9

fried pickles 8
short rib grilled cheese 8
buffalo ranch chicken sliders 8
grilled cheese 6
spicy chicken wings 8
hand breaded chicken nuggets 8

@bosscatkitchen

LUNCH

SERVED 11AM-3PM MONDAY - FRIDAY

POWER LUNCHES

LETTUCE TACO BITES 12
seared tuna or grilled chicken in a gem lettuce cup, Pico de gallo with a avocado+jalapeno crema

JT'S POWER BOWL 18
choice of grilled chicken, ahi tuna or steak +$3, rice + quinoa mix, cucumber, tomato, avocado, olive oil, sea salt, charred lemon, bourbon agave

PAN SEARED SALMON 19
pan seared salmon, garlic green beans, tomato confit, and charred lemon

LEMON GROVE CHICKEN WRAP 16
grilled chicken over crisp romaine with tomatoes, cucumbers, red onion, goat cheese, and avocado-lemon dressing. Served with seasoned tortilla chips or pasta salad

STEAK CAESAR WRAP 19
gem lettuce with creamy garlic dressing, parmesan, candied lemon, sesame breadcrumbs and grilled steak. Served with seasoned tortilla chips or pasta salad