

CLASSIC SANDWICHES

Served with fresh house salad
or cup of soup

CHICKEN SALAD SANDWICH

Shredded Chicken, Napa Cabbage,
Radicchio, Kalamata Olives with
Roasted Garlic Whole Grain
Mustard Vinaigrette on Olive Loaf
\$8.50

SMOKED TURKEY AND BACON

Smoked Turkey, Applewood Smoked Bacon,
Roma Tomatoes, Red Leaf Lettuce with
Whole Grain Dijonaise on a Pretzel Roll
\$8.50

FRESH MOZZARELLA

Fresh Mozzarella, Marinated Sun
Dried Tomatoes with Basil Pesto
on a Pain Rustique Roll
\$8.95

BACON AVOCADO AND WATERCRESS

Applewood Smoked Bacon, Avocado,
Watercress, Sweet Onion with Fresh
Lemon Juice & Olive Oil and Green
Goddess Dressing on a Pain Rustique Roll
\$8.95

ANY HALF CLASSIC SANDWICH OR PANINI

Includes choice of house salad
or cup of soup
\$6.95

GRILLED PANINI

Served with fresh house salad
or cup of soup

CLASSIC GRILLED CHEESE

Gruyere Cheese on Sliced
Country White Sourdough
\$7.95

ROSEMARY HAM AND CHEESE

Rosemary Ham with Gruyere Cheese
on Sliced Country White Sourdough
\$8.95

TUNA MELT

Tuna Salad with White Cheddar
Cheese, on Sliced Potato Dill
\$8.95

TURKEY PROSCUITTO

Smoked Turkey, Prosciutto, Marinated
Bitter Greens, Fresh Sage with Provolone
Cheese on Sliced Country White Sourdough
\$9.95

REUBEN

Pastrami & Coleslaw and Gruyere Cheese with
Russian Dressing on Sliced Seeded Corn Rye
\$9.50

SOUP & SALAD

Served with fresh La Brea Bakery bread

SOUP OF THE DAY

cup \$3.75 bowl \$4.75

CHICKEN CHILI

Topped with Cilantro Cream and Tortilla Chip
cup \$4.25 bowl \$5.25

TUSCAN CHICKEN SALAD

Shredded Chicken, Napa Cabbage,
Radicchio, Kalamata Olives with Roasted
Garlic Whole Grain Mustard Vinaigrette
\$7.95

WE USE ONLY ALL NATURAL AMERICAN GRASSFED BLACK ANGUS GROUND BEEF.
ALL BURGERS AND SANDWICHES SERVED ON A POTATO BUN WITH HOUSEMADE
SPICY SLAW, HOUSEMADE PICKLES AND SEASONED FRIES.

ALL-NATURAL BURGERS & SANDWICHES

CLASSIC BURGER

WITH LETTUCE, TOMATO AND HOUSEMADE PICKLES \$7.95
ADD SWISS, MONTEREY JACK OR WHITE CHEDDAR \$8.50

BBQ BURGER

SEASONED WITH SMOKY PAPRIKA, TOPPED WITH APPLE-
WOOD SMOKED BACON AND CHUNKY BBQ SAUCE \$8.95

FISH SANDWICH

MARINATED MAHI MAHI WITH A CITRUS GLAZE \$10.95

CHICKEN BREAST SANDWICH

PARSLEY, GARLIC, CILANTRO AND JALAPENO GRILLED
CHICKEN, TOPPED WITH AVOCADO MAYO \$8.95

BUFFALO BURGER

RUBBED WITH MILD CHILI, TOPPED WITH A SPICY
SALSA VERDE \$9.50

MINI "KOBE" BURGER

U.S. KOBE BEEF TOPPED WITH TRUFFLE AIOLI \$6.95

TURKEY BURGER

WITH CUMIN AND CHIVES, TOPPED WITH MONTEREY
JACK CHEESE AND CHIPOTLE MAYO \$7.95

SALADS

CHICKEN CAESAR SALAD

ROMAINE, CROUTONS, PARMESAN, HARD BOILED EGG,
CAESAR DRESSING \$8.50

FETA SALAD

ROMAINE, ORZO, TOMATO, BLACK OLIVE, FETA,
CUCUMBER, RED BELL PEPPER TOSSED WITH
HOUSE VINAIGRETTE \$6.95

SIGNATURE BIG BURGERS

PRIME BURGER

TOPPED WITH MARCUS'
HOUSEMADE STEAK SAUCE
\$10.95

THE marc burger

"PRIME" BURGER TOPPED
WITH MARCUS' HOUSEMADE STEAK
SAUCE AND A FRIED EGG
\$11.95

SIDE OF FRENCH FRIES

SEASONED WITH GARLIC
CRACKED PEPPER \$1.95



SIGNATURE FROZEN CUSTARDS

FROZEN CUSTARD MILKSHAKE
CLASSIC VANILLA, CHOCOLATE
OR STRAWBERRY \$2.95

FROZEN CUSTARD CUP
CLASSIC VANILLA \$2.25

1 How do you like your CCQ?

CCQ PLATTER \$11.95
CCQ served with pit beans, crisp slaw, and your choice of Madeleine

CHOPPED SALAD \$10.95
CCQ served on top of Romaine and iceberg lettuce, fennel, cucumbers, tomatoes tossed with creamy BBQ ranch dressing. Served with pit beans and your choice of Madeleine

CAT WRAP \$9.95
CCQ, pit beans and crisp slaw served rolled up in a freshly grilled flatbread with CCQ chips

CCQ Soups and Sides

VEGETABLE SOUP
Carrots, celery, onion, potatoes, zucchini, Swiss chard, tomatoes, white beans, pasta and vegetable stock finished with pesto
\$3.75

ADD "BURNT ENDS"
add pork & beef brisket
\$4.75

MADELEINE BASKET
Cat's Classic Cheddar & Scallion or Blue Corn & Jalapeño
3 for \$1.95
6 for \$3.50

Frosty Draft Root Beer \$2.50

2 Now, choose your CCQ:

PULLED PORK

All natural pork shoulder rubbed with a fennel, coriander spice mix cooked slowly over hickory logs then hand shredded

"LOW AND SLOW" BEEF BRISKET

All natural beef rubbed and slowly cooked for no less than 8 hours over hickory logs

BARBEQUED SHRIMP

Seasoned with BBQ spice rub then grilled to perfection

SMOKED CHICKEN

All natural chicken breast rubbed with spices and slowly smoked

FIRE-ROASTED VEGGIE AND SMOKED MOZZARELLA

Grilled red onion, red pepper, squash, and Portobella seasoned with cumin and smoked paprika spice

3 Choose one of these sauces to create a Global CCQ experience.

MISSISSIPPI MOP

SOUTHERN RED

ASIAN HOISIN

GREEN GAUCHO

CAROLINA MUSTARD

MEDITERRANEAN FENNEL

ANCHO-APPLE

SPICY ORANGE PEEL