

THE CACHE

COLORADO STEAKS, CHOPS & COCKTAILS


Welcome to The Cache, a place where Northern Colorado’s unpretentious spirit meets exceptional food and unparalleled service. Savor a great steak or chop, share mouth-watering sides, taste fine wine and sip good whiskey. Eat a little pie.

Discover a place where simple, locally sourced ingredients become extraordinary through imagination and skill. Where a fine dinner and good spirits lead to evenings enjoyed with ease. Whether you’re here for a casual dinner or a special occasion, relax, enjoy... and come on back for more.

STARTERS

 **BACON WRAPPED DATES 16**
marcona almonds, chèvre mousse (gf)

PORTOBELLO FRIES 15
sliced portobello mushrooms in tempura, truffle oil, pineapple chile dipping sauce


 **BISON CARPACCIO* 23**
pepper-crusted Colorado bison tenderloin, manchego, capers, balsamic, lemon oil, house baguette

 **CHARCUTERIE BOARD FULL 29 / HALF 17**
chef’s selection of salami & cheeses, pickled veg, dried fruit, marcona almonds, preserves, house baguette

FOCO GNOCCO FRITTO 10
crispy, puffed fried bread, Ginger's tomato ginger chutney, roasted garlic, cambozola, herb oil


 = house favorite.

SOUP & SALADS [SPLIT PLATE 2]

 **FRENCH ONION SOUP 12**
caramelized onion, sherry, house crouton, melted provolone & swiss

STRAWBERRY ARUGULA SALAD 18
arugula, spinach, strawberries, red onion, shaved fennel, crumbled goat cheese, toasted pinenuts, sweet basil poppy seed dressing (gf)

CAESAR SALAD* 14
the classic. lemon, croutons, parmesan crisp, white anchovies

 = house favorite.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Please note a 20% gratuity will be added to groups of seven or more. All tips are pooled and distributed among our hourly waitstaff. We have also added a 4% service charge that goes directly to our hard-working kitchen team.

HAND-CUT COLORADO STEAKS

12 OZ NY STRIP* 40

6 OZ FILET* 39

14 OZ RIBEYE* 48

8 OZ BARREL CUT BISON NY STRIP* 34

ADD JUMBO SHRIMP SCAMPI TO ANY STEAK10


PRIME RIB* 12 OZ 45 | 16 OZ 51
au jus, horseradish cream

SAUCES [ONE INCLUDED - TRY ALL FIVE 9]

red wine demi-glace horseradish cream
chimichurri hollandaise*
G&B steak sauce

SIDES *Perfect for sharing*

HONEY GLAZED CARROTS 12
sweet, tender crunch. butter, honey, chives (gf)

 **GRILLED SPRING ASPARAGUS 16**
classic hollandaise (gf)

WHIPPED POTATOES 10
all the cream and butter (gf)

 **SMASHED POTATOES 12**
mmm, pancetta, chili flakes, gorgonzola

Discover a spirited selection of cocktails, beer & liquor on our beverage menu, or pair your dinner with something from our award-winning wine list.



ENTREES [SPLIT PLATE 7]

 **PAN-SEARED SALMON* 38**
seared salmon with Parisian gnocchi, cherry tomato confit and lemon herb caper vinaigrette, delish!

ROASTED CHICKEN 29
the best. Colorado half chicken, goat cheese whipped potatoes, rainbow chard, carrots and mustard demi-glace (gf)

PENNE PRIMAVERA 24
sautéed spring onions, zucchini, yellow squash, cherry tomatoes, sugar snap peas, green beans and garlic, finished with white wine, fresh herbs, butter and parmesan, ciao bella!

8 OZ ROASTED LEG OF LAMB 36
studded with garlic and rosemary and served with madeira jus, honey glazed carrots and goat cheese whipped potatoes

14 OZ DOUBLE PORK CHOP 39
served with mustard cream, honey glazed carrots and whipped potatoes

KIDS’ MENU *12 and under*

KIDS’ CHEESEBURGER 12
with fries

CHICKEN TENDERS 16
three crispy tenders with fries

KIDS’ PENNE PASTA 10
butter, parmesan, served with or without sautéed spring vegetables