

THE CACHE

[ROOFTOP PATIO & BAR]

HANDCUT FRIES 7

*MouCo cheese curds,
Odell IPA or mushroom gravy
add brisket 4*

CHARCUTERIE* 11

*selection of cheese, cured meats,
pickled vegetables, almonds, baguette*

APPLE-BOURBON GLAZED PORK BELLY 14

*apple, arugula, Anson Mills Farro, pickled mustard seed,
apple beurre blanc*

FIG AND APPLE SALAD 12

*figs, apples, frisee, pumpkin seeds, duck,
goat cheese, truffle vinaigrette*

DUCK PATE 12

pickled vegetables, dijon, grilled baguette

PUMPKIN PANISSE 8

pumpkin, pear, hazelnuts

HOUSE-SMOKED COLORADO BASS 12

*capers, preserved lemon, pickled onion,
chive cream, lattice chips*

GRILLED OCTOPUS 14

*apple-fennel salad, dill, caraway cream, beets,
tarragon gremolata, toasted rye*

RALPHIE BURGER* 16

*take a big bite out of Boulder with a juicy bison burger,
brioche bun, caramelized onions, green chili aioli, tasso ham,
oven-dried tomatoes, hand-cut fries*

G&B SHRIMP COCKTAIL 13

blue prawns, preserved lemon, G&B cocktail sauce

**These items may be served raw or undercooked based on your specification,
or contain raw or undercooked ingredients.*