

THE CACHE

[ROOFTOP PATIO & BAR]

[SMALL PLATES]

CHARRED OCTOPUS 17

speck, leek, peppers, fennel, salsa verde

FOIE GRAS PATE 26

pickled mustard seed, poached cherries, aged balsamic, pistachio, cherry-elderflower gel, grilled baguette

HOUSE SMOKED SALMON MOUSSE 12

chive cream, fried caper, red onion, preserved lemon, grilled baguette

TUNA TARTARE* 16

ahi tuna, scallion, radish, citrus, masago, chili sauce, jalapeno, wonton chip, poached quail eggs

TRUFFLE FRIES* 8

hand-cut, truffle salt, truffle aioli

HAND-CUT FRIES 7

Maldon flake salt, malt vinegar aioli

DAILY SOUP SELECTION 10

rotates daily

[GINGER AND BAKER WINGS]

CAROLINA MUSTARD 8

house-made sauce, scallion

TRADITIONAL 8

house-made sauce, carrot-celery salad, smoked bleu cheese

SMOKED CAULIFLOWER 8

Carolina or traditional, carrot-celery salad, smoked bleu cheese

[BOARDS BUILT FOR SHARING]

CHARCUTERIE* 11/20

rotating cured meats, cheeses, fruit, pickled vegetables, nuts, complements, grilled baguette, sesame crackers

CHEESE PLATE 13/22

rotating mix of local and imported artisanal cheeses, fruit, nuts, pickled vegetables, complements, grilled baguette, sesame crackers

[BURGERS]

CACHE BURGER* 16

eight ounce Black Angus burger, truffle aioli, caramelized onions, Hazel Dell mushrooms, bacon, swiss, house brioche bun, hand-cut fries

RALPHIE BURGER* 16

take a big bite out of Boulder with a seven ounce bison burger, green chile aioli, tomato, arugula, charred red onion, bacon, house brioche bun, hand-cut fries

[SWEETS]

Ask your server for today's selection of pies and desserts made daily in our bakery!

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