

THE CACHE

[ROOFTOP PATIO & BAR]

HAPPY HOUR 4-6 PM DAILY

H A P P Y H O U R B I T E S

CHILLED SUMMER SOUP OF THE DAY 6
chef's daily inspiration

MELON CUCUMBER SALAD 8
pickled onion, avocado, cotija, Marcona almonds,
crispy prosciutto, lemon vinaigrette

HOUSE SMOKED SALMON MOUSSE 9
chive cream, fried caper, red onion, preserved lemon, grilled baguette

HUMMUS & VEGGIES 6
seasonal vegetables, pine nuts

CHARCUTERIE* 8
cured meats, cheeses, fruit, pickled vegetables, nuts, grilled baguette

MUSSELS 8
tomato pancetta broth, grilled baguette

HAND-CUT FRIES 5
truffle or plain

CHICKEN WINGS 6 FOR 6
choice of house sweet BBQ, buffalo with blue cheese dip, or teriyaki

HAPPY HOUR BURGER* 12
swiss, bacon, arugula, beefsteak tomato, truffle aioli, house brioche bun

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

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HOUSE SIGNATURE MIXED DRINKS 7

ALEX'S SANGRIA
red wine, cherry-infused brandy, orange, blood orange Pellegrino

JACK RABBIT
tequila, carrot juice, basil, blood orange liqueur, lime, ginger beer

GINGER RUSH
peach-infused bourbon, orange-honey syrup, ginger liqueur, lemon, orange bitters

POUDRE RIVER PUNCH
rum, coconut, blood orange, blackberry, pomegranate

WINE BY THE GLASS 6
red, white, sparkling

WELL DRINKS 6

CLASSIC WELL COCKTAILS 8

COLORADO BEER - BOTTLES AND CANS 3.5

Odell, 90 Shilling, Amber Ale

New Belgium, Fat Tire, Amber Ale

New Belgium, Fat Tire White

Upslope, Kolsch

Avery, Go Play IPA

Coors Light, Lager