

THE CACHE

[ROOFTOP PATIO & BAR]

[STARTERS]

JUMBO SHRIMP COCKTAIL 18

Ginger and Baker cocktail sauce, lemon

TUNA POKE TACOS* 15

scallion relish, avocado mousse, fresno chili, cilantro

PORTOBELLO FRIES 11

fines herbs, parmesan, truffle oil, pineapple chili dipping sauce

GAZPACHO SHOOTER TRIO 10

tomato, zucchini green chili, strawberry watermelon

OYSTERS ON THE HALF SHELL* 19/HALF DOZ | 38/DOZ

pink peppercorn mignonette

FLASH FRIED SHISHITOS 8

blood orange aioli

CHARCUTERIE 31

pork rilette, salami, prosciutto, Chef's selection of cheeses, pickled vegetables, dried fruit, spiced nuts, baguette

BISON CARPACCIO* 18

pepper crusted bison tenderloin, manchego, capers, arugula, olive oil, balsamic reduction

[SALADS]

BLUEBERRY FENNEL 12

arugula, chèvre, pickled blueberries, pistachio, white balsamic vinaigrette

BEET AND BURRATA 14

watercress, toasted pine nuts, sherry gastrique, chive coulis, citrus vinaigrette

WATERMELON FETA 12

mixed greens, shaved red onion, candied sesame, black olive vinaigrette

GINGER AND BAKER WEDGE 12

housemade tomato ginger chutney, cucumber, pancetta, crispy onions, Gorgonzola, red wine vinaigrette

ADD ROASTED COLORADO CHICKEN BREAST 5 SALMON FILET* 8 STEAK* 12

[ENTRÉES]

SPICE RUBBED SALMON* 23

G&B Red Brick spice blend, pea tomato and artichoke hash, lemon olive oil

NEW YORK STRIP* 29

12 oz. steak, grilled asparagus, smashed fingerling potatoes, red wine demi-glace

GRILLED CHICKEN KABOB 16

Mediterranean couscous, red pepper coulis

BISON BURGER* 17

brioche bun, caramelized onions, blue cheese, G&B steak sauce, fries

[SWEETS]

PIE BY THE SLICE 6

Earlene's Strawberry Chocolate Cream

Quadruple Coconut Cream Blueberry (gluten free, vegan)

Double-Crust Apple Lemon Meringue

À LA MODE 2

**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 six or more. All tips are pooled and distributed among our hourly waitstaff.*

THE CACHE

[ROOFTOP PATIO & BAR]

[COCKTAILS]

- JACK RABBIT 10**
G&B Dobel tequila, carrot juice, basil, blood orange liqueur, ginger beer, lime
- OLD OLD FASHIONED 11**
rye whiskey, Angostura bitters, simple, orange twist
- LA PALOMA CALIENTE 12**
G&B Dobel tequila, jalepeño tequila, grapefruit juice, lime, salted rim
- JAPANESE GIN SOUR* 12**
Roku gin, egg white, simple, lemon
- ROB ROY 13**
single malt scotch, sweet vermouth, Luxardo cherry
- GINGER RUSH 9**
bourbon, ginger-peach simple, ginger liqueur, orange bitters, lemon
- NEW OLD FASHIONED 11**
bourbon, simple, Angostura bitters, orange, soda, Luxardo cherry
- TOILERS OF THE SEA 13**
Ancho Reyes poblano chili liqueur, orgeat syrup, pineapple juice
- GIN & THE ART OF MOTORCYCLE MAINTENANCE 14**
Empress gin, Luxardo maraschino liqueur, lemon
- CAIPIRINHA 9**
cachaça, lime juice, simple

[MARTINIS]

- WHITE COSMOPOLITAN 11**
vodka, Cointreau, white cranberry juice, lime juice, lime wheel
- DIRTY BUT GOOD 13**
Spring 44 vodka or gin, olive juice, blue cheese stuffed olive
- UNCLE WEYLAN'S MANHATTAN 12**
Bushmills Irish whiskey, sweet vermouth, Angostura bitters, Luxardo cherry
- PERFECT GIN MARTINI 12**
Beefeater London dry gin, sweet vermouth, lemon twist or olives
- LE BOMB 12**
Grey Goose vodka, dry vermouth, lemon twist
- UNDER THE VOLCANO 13**
spiced rum, coconut rum, ginger liqueur, apple juice, green apple

[WINE]

- ROTATING ROSÉ 11/40**
ask your server for today's selection
- KETTMEIR, PINOT BIANCO 12/44**
Trentino-Alto Adige, Italy
- LOVEBLOCK, SAUVIGNON BLANC 12/44**
Marlborough, New Zealand
- STAGS' LEAP, VIOGNIER 14/52**
Napa Valley, California
- SAINTSBURY, CHARDONNAY 13/48**
Carneros, California
- LES TOURELLES DE LA CREE, CHARDONNAY 16/60**
Burgundy, France
- VUEVE DU VERNAY, SPARKLING ROSÉ 8/30**
Rhône, France
- DOMAINE CHANDON, SPARKLING BRUT 14/52**
California
- LUCIEN ALBRECHT, SPARKLING PINOT 15/56**
Alsace, France
- VUEVE CLICQUOT YELLOW, CHAMPAGNE 20/76**
Champagne, France
- ACACIA, PINOT NOIR 15/56**
Carneros, California
- JUSTIN, CABERNET SAUVIGNON 18/68**
Paso Robles, California
- STERLING, MERLOT 12/44**
Napa Valley, California
- RED SCHOONER BY CRYMUS, MALBEC 15/56**
Napa Valley, California
- THE CONVERT, RED BLEND 13/48**
Columbia Valley, Washington
- BRICKMASON, ZINFANDEL 13/48**
Lodi, California

[BEER]

- HORSE & DRAGON, SILVER LION CZECH STYLE PILSNER 5**
- NEW BELGIUM, FAT TIRE AMBER 5**
- NEW BELGIUM, FAT TIRE WHITE 5**
- DELIRIUM, TREMENS 8**
- ODELL, IPA 5**
- FUNKWERKS, RASPBERRY PROVINCIAL AMBER ALE 5**
- LINDEMAN'S, FRAMBOISE 8**
- COORS LIGHT, LAGER 4**
- GUINNESS, STOUT 6**
- HEINEKEN, O.O 6**