

THE CACHE

[STARTERS]

JUMBO SHRIMP COCKTAIL 17

Ginger and Baker cocktail sauce, lemon

PORTOBELLO FRIES 11

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

BISON CARPACCIO* 18

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

TUNA TARTARE* 15

citrus soy, cucumber, avocado, radish, chili aioli, wonton chips

PEI MUSSELS* 16

shallots, garlic, fines herbs, white wine, butter, citrus zest, grilled sourdough

FONDUE 18

swiss, manchego, gouda, Chef's selection of vegetables and grilled bread, green apples, tenderloin skewer

CHARCUTERIE* 26

salami, prosciutto, Chef's selection of cheeses, pickled vegetables, dried fruit, marcona almonds, baguette, preserves

[SALADS AND SOUP]

CAESAR 13

romaine, lemon, white anchovy, croutons, parmesan crisp, roasted tomato, caesar dressing

GINGER AND BAKER WEDGE 12

housemade tomato ginger chutney, pancetta, crispy onions, gorgonzola, red wine vinaigrette

BEET AND BURRATA 14

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

POACHED PEAR 12

spinach, gorgonzola, candied pecans, white balsamic vinaigrette

POTATO LEEK SOUP 10

yukon potatoes, thyme, cream, chive, crispy potato

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

[ENTRÉES]

ROASTED COLORADO CHICKEN 26

roasted garlic whipped potatoes, sautéed brussels sprouts, garlic thyme pan sauce

BISON BURGER* 17

caramelized onions, gorgonzola, G&B steak sauce, brioche bun, fries

BEEF TENDERLOIN WITH CRAWFISH HOLLANDAISE* 38

roasted garlic whipped potatoes, sautéed brussels sprouts

CIOPPINO 32

tomato broth, chorizo, halibut, shrimp, scallops, mussels, basil, grilled sourdough

NEW YORK STRIP* 29

12 oz. steak, sautéed brussels sprouts with butternut squash, smashed fingerling potatoes, red wine demi-glace

PAN SEARED HALIBUT* 38

olive tapenade, beet risotto, lemon oil

COLORADO RACK OF LAMB* 49

polenta cake, sautéed brussels sprouts with butternut squash, madeira jus

POLENTA VEGETABLE STACK 18

polenta cake, roasted fall vegetables, spinach, G&B Jack of All Spices, sherry gastrique

[DESSERT]

NEAPOLITAN BAKED ALASKA 12

Neapolitan center of vanilla chip and strawberry ice creams, flourless chocolate cake, torched meringue, chocolate sauce, maraschino cherry

PIE BY THE SLICE 6

à la mode 2

Lemon Meringue

Double Crust Apple

Quadruple Coconut Cream

Pumpkin

Maple Pecan

Cranberry-Orange (gluten free, vegan)

Chocolate Midnight

Cherry

**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

[COCKTAILS]

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

[MARTINIS]

- WHITE COSMOPOLITAN 11**
vodka, Cointreau, white cranberry juice, lime juice, lime wheel
- PERFECT GIN MARTINI 12**
Beefeater London dry gin, sweet vermouth, lemon twist or olives
- DIRTY BUT GOOD 13**
Spring 44 vodka or gin, olive juice, blue cheese stuffed olive
- LE BOMB 12**
Grey Goose vodka, dry vermouth, lemon twist
- UNCLE WEYLAN'S MANHATTAN 12**
Bushmills Irish whiskey, sweet vermouth, Angostura bitters, Luxardo cherry
- 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 Zeland
- STAGS' LEAP, VIOGNIER 14/52**
Napa Valley, California
- SAINTSBURY, CHARDONNAY 13/48**
Carneros, California
- LES TOURELLES DE LA CREE, CHARDONNAY 16/60**
Burgundy, France
- VEUVE DU VERNAY, SPARKLING ROSÉ 8/30**
Rhône, France
- DOMAINE CHANDON, SPARKLING BRUT 14/52**
California
- LUCIEN ALBRECHT, SPARKLING PINOT 15/56**
Alsace, France
- VEUVE 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 CAYMUS, 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**
- FUNKWERKS, RASPBERRY PROVINCIAL AMBER ALE 5**
- NEW BELGIUM, FAT TIRE AMBER 5**
- LINDEMAN'S, FRAMBOISE 8**
- ST. BERNARDUS ABT 12 9**
- COORS LIGHT, LAGER 4**
- DELIRIUM, TREMENS 8**
- GUINNESS, STOUT 6**
- ODELL, IPA 5**
- HEINEKEN, D.O 6**
- ODELL, 90 SHILLING AMBER ALE 5**