

# 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 ]

### CARROT CAKE 10

*baked by Ginger herself, a decadent cake studded with raisins, pineapple, walnuts, fall spices, topped with cream cheese frosting, pistachio glass, crystalized ginger*

### 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*
- CRANBERRY MULE 11**  
*Spring 44 Vodka, ginger beer, cranberry juice, cranberry bitters*
- RUSTY NAIL 12**  
*Dewar's White Label, Drambuie*
- 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*
- BLACK WALNUT MANHATTAN 13**  
*Buffalo Trace, sweet vermouth, black walnut bitters, Luxardo cherry*
- SPICY NEGRONI 13**  
*G&B Dobel tequila, Ancho Reyes, Campari, orange twist*

## [ 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*
- 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*
- ERATH, PINOT NOIR 12/44**  
*Oregon*
- JUSTIN, CABERNET SAUVIGNON 18/68**  
*Paso Robles, California*
- PERTINACE, BARBERA D'ALBA DOC 12/44**  
*Italy*
- RED SCHOONER BY CAYMUS, MALBEC 15/56**  
*Napa Valley, California*
- MARIETTA CHRISTO, RED BLEND 13/48**  
*North Coast, California*
- FROG'S LEAP, ZINFANDEL 16/60**  
*Napa Valley, California*

## [ BEER ]

- HORSE & DRAGON, SILVER LION CZECH STYLE PILSNER 5**
- FUNKWERKS, RASPBERRY PROVINCIAL AMBER ALE 5**
- NEW BELGIUM, FAT TIRE AMBER 5**
- ODELL, 90 SHILLING AMBER ALE 5**
- BELL'S, TWO HEARTED IPA 5**
- LINDEMAN'S, FRAMBOISE 8**
- ST. BERNARDUS ABT 12 9**
- COORS LIGHT, LAGER 4**
- DELIRIUM, TREMENS 8**
- GUINNESS, STOUT 6**
- ODELL, IPA 5**
- HEINEKEN, O.O 6**