

THE CACHE

COLORADO STEAKS, CHOPS & COCKTAILS

Welcome to The Cache, a place where Northern Colorado's unpretentious spirit meets exceptional food and unparalleled service. Savor a great steak or chop, share mouth-watering sides, taste fine wine and sip good whiskey. Eat a little pie.

Discover a place where simple, locally sourced ingredients become extraordinary through imagination and skill. Where a fine dinner and good spirits lead to evenings enjoyed with ease. Whether you're here for a casual dinner or a special occasion, relax, enjoy... and come on back for more. Here's to 2021!

STARTERS

LOBSTER CORN FRITTERS 18

blood orange aioli

BACON WRAPPED DATES 12

marcona almonds, chèvre mousse, balsamic reduction

PORTOBELLO FRIES 11

parmesan, truffle oil, pineapple chili dipping sauce

BISON CARPACCIO* 18

pepper-crusted bison tenderloin, manchego, caper, baguette

CHARCUTERIE BOARD 26

salami, speck, chef's section of cheeses, pickled veg, dried fruit, marcona almonds, preserves, baguette

DUCK POUTINE 16

fries, duck confit, duck gravy, cheese curds, dried cherry

CRISPY ONION HAYSTACK 11

Chef Chris's awesome sauce

SOUP AND SALADS

WHITE ASPARAGUS SOUP 12

crab, shredded egg, parmesan crisp

GINGER AND BAKER WEDGE 12

Ginger's tomato ginger chutney, pancetta, crispy onions, blue cheese, red wine vinaigrette

CACHE SALAD 12

greens, tomato, cucumber, olive, marcona almond, manchego, white balsamic

CAESAR SALAD 13

white anchovies, lemon, crouton, roasted tomato, parmesan crisp

SPRING CARROT LETTUCE CUPS 12

heirloom carrots, rye pistachio crumble, goat cheese, caper raisin vinaigrette

Ask your server about adding protein

HAND-CUT COLORADO STEAKS & CHOPS

NY STRIP* 10 OZ 26 | 16 OZ 38

FILET* 5 OZ 28 | 8 OZ 41

22 OZ BONE-IN BEEF RIBEYE* 82

 12 OZ BISON RIBEYE* 47

COLORADO LAMB RACK* HALF 59 | FULL 98

14 OZ PORK CHOP* 45

SAUCES [ONE INCLUDED - TRY A FLIGHT 9]

red wine demi-glace

gorgonzola cream

chimichurri

horseradish cream

VEGGIES

Perfect for sharing.

CREAMED SPINACH 15

swiss & goat cheese, nutmeg, simply amazing

JUMBO ASPARAGUS 11

hollandaise, chives, lemon

SAUTEED PEAS AND CARROTS 10

butter, mint, parsley

BROCCOLINI 11

shaved parmesan, chili flakes

POTATOES

SALT-BAKED POTATO 7

sour cream, butter, chives

WHIPPED POTATOES 8

cream, butter, chives

SMASHED POTATOES 10

pancetta, chili flakes, gorgonzola

FRIES 6

because three kinds of potatoes are not enough

ENTREES [SPLIT ENTREE 3]

PORK N' BEANS* 48

14 oz tomahawk chop, white beans and bacon, fried kale, housemade cornbread

PAN-SEARED HALIBUT* 38

pea risotto, citrus gremolata, compound butter

ROASTED CHICKEN 26

half chicken, fava bean, corn and tomato succotash, grilled lemon

LOBSTER MAC & CHEESE 33

white cheddar, brandy reduction, buttered breadcrumbs

BISON BURGER* 17

brioche bun, candied bacon, crispy onions, fries

VEGGIE BEET WELLINGTON 18

spinach, mushrooms, tarragon orange coulis (V)

DESSERT

Save room for pie!

PIE 6 [ALA MODE 2]

lemon meringue cranberry orange (VGF)

double crust apple chocolate midnight cream cherry

passion fruit meringue
maple pecan

POT DE CREME 8

decadent chocolate pudding

TURTLE SUNDAE 7

burnt sugar caramel, chocolate sauce, pecans

 = house favorite.

*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

HOUSE COCKTAILS

Just about anything that's grown at our Fort Collins farm can make its way into our house cocktails. Right now, that means spring libations made with aromatic herbs and early season fruits & veggies. Salut!

GINGER RUSH 9

Bourbon, ginger peach simple, ginger liqueur, orange bitters, lemon

JACK RABBIT 11

G&B Dobel tequila, carrot juice, basil, blood orange liqueur, ginger beer, lime

MANNERED MARTINI 13

An elegant classic. Family Jones vodka or gin, olive juice, blue-cheese stuffed olives

GINGER PEAR MARTINI 12

Delight in cocktail form. Ginger liqueur, vodka, spiced pear liqueur, fresh lemon

ROKU RUDY 11

Exotic citrus botanicals, refreshing, delicious. Roku Japanese gin, Jack Rudy classic tonic syrup, club soda, orange peel

SPICY PALOMA 11

Delicious with a subtle kick. G&B Dobel tequila, muddled jalapeño, Fever Tree sparkling grapefruit, salted rim

BLACK MANHATTAN 12

The mysterious and complex staple. Whiskey, amaro, bitters, Luxardo cherry

FOCO OLD FASHIONED 13

Local spirits make it a new classic. Old Elk bourbon, simple, bitters, orange, club soda, Luxardo cherry

A DRY TOWN NO MORE

Believe it or not, it was illegal to sell hard liquor in Fort Collins for much of the 20th century. The town now known for its brewing industry was dry of spirituous drink until 1969 (legally, that is).

– Courtesy of Fort Collins Museum of Discovery

NOCO ON TAP

Northern Colorado knows beer. Discover a selection of beer and spiked seltzer that makes the most of NoCo hops, malt and ingenuity. Ask your server for our selection of beer in cans & bottles.

NEW BELGIUM

OLD AGGIE LAGER 4

HONEY ORANGE TRIPEL 7

HORSE & DRAGON

SAD PANDA COFFEE STOUT 7

THIS IS THE HAZE (EPISODE V) 7

BERTHOUD BREWING

TOM'S PARDON CRANBERRY & BLOOD ORANGE 7

MONK PUNCH 7

ODELL

IPA 6

UPSLOPE BREWING

TANGERINE SPIKED SNOWMELT SELTZER 5

WHISKEY

If you have a favorite, let us know. Here are some of ours, both local and from around the world. If you're up for an adventure, try Colorado favorite Stranahan's, or indulge in one of our rare, limited edition Pappy Van Winkle's bourbons.

ANGEL'S ENVY 12

ANGEL'S ENVY RYE 20

COLONEL E.H. TAYLOR SINGLE BARREL 12

FEW SPIRITS RYE 12

GEORGE T. STAGG 30

ICHIRO'S JAPAN 25

JOSEPH MAGNUS 50

OLD RIP VAN WINKLE 10 YR 35

VAN WINKLE SPECIAL RESERVE 12 YR 40

PAPPY VAN WINKLE'S FAMILY RESERVE 15 YR 75

PAPPY VAN WINKLE'S FAMILY RESERVE 20 YR 150

PAPPY VAN WINKLE'S FAMILY RESERVE 23 YR 200

STRANAHAN'S SHERRY CASK 20

STRANAHAN'S SINGLE MALT 12

STRANAHAN'S DIAMOND PEAK 15

COGNAC

A perfect distillation of the terroir of Cognac, France. Enjoy over ice, at room temp or gently warmed with your hands in a brandy balloon.

D'USSE VSOP 12

HENNESSY 12

HENNESSY PARADIS 150

HENNESSY VSOP 15

HENNESSY XO 30

REMY MARTIN 1738 18

REMY MARTIN LOUIS XIII 180 | 360

SCOTCH

Whether peaty, smoky, woody or malty, scotch provides a perfect end to a great meal. Ask for your favorite or try one of these:

ARBEG 10 YR 14

ABERFELDY 12 YR 15

JOHNNIE WALKER BLUE 50

HIGHLAND PARK VIKING HONOUR 12 YR 12

OBAN 14 YR 18

BALVENIE 12 YR 14

GLENMORANGIE NECTAR 20

GLENMORANGIE SHERRY CASK 12 YR 15

GLENFIDDICH 14 YR 14

GLENFIDDICH AGE OF DISCOVERY 19 YR 20

MACALLAN 12 YR 14

MACALLAN 18 YR 60

MACALLAN REFLEXION 200



Complete your dinner with something special from our wine list, which has received the Wine Spectator Award of Excellence every year since we opened. Cheers!



PORT

For almost two hundred years, W & J Graham's has been an independent family business renowned for producing the finest Port wines. Port is chocolate's best friend.

GRAHAM'S 10 YR 8

GRAHAM'S 20 YR 12

GRAHAM'S 30 YR 20

GRAHAM'S 40 YR 30